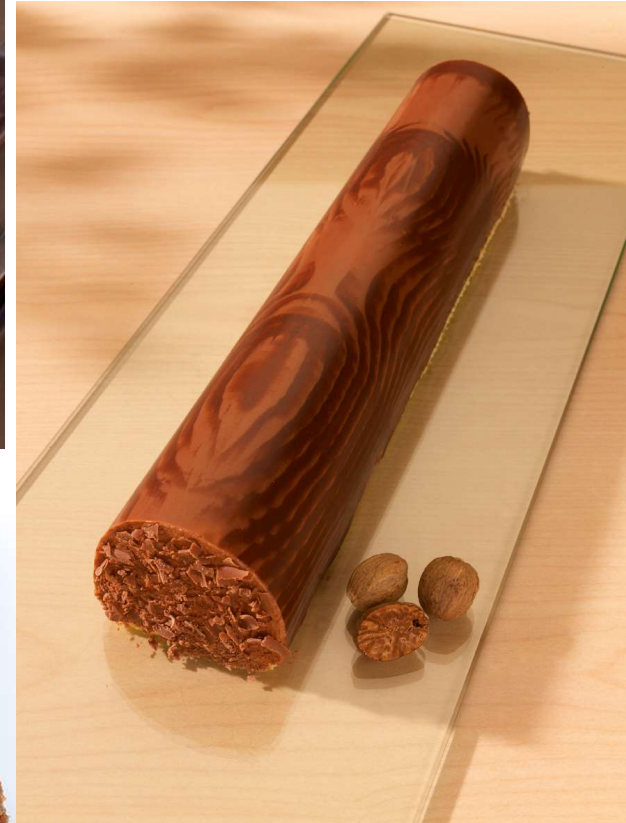


# Start at the End – Chocolate Desserts (*by Zach Townsend*)!



# The Inner Beauty of Cocoa Butter

- Generally, cocoa butter is hard and brittle below 68°F (20°C), softens at 86-90°F (30-32°C), and has a melting point about 95°F (35°C).
- The temperature at which stable chocolate melts is much higher than unstable chocolate.
- It has been found that the nearer the cocoa is grown to the equator, the harder the cocoa butter will be.
- The composition of the different species of cacao beans can have different percentages of each fatty acid.
- Most chocolates are a blend of cocoa butters – who knows what a particular chocolate’s composition is! Chocolatier’s must get to know each chocolate’s workability individually.
- The “headache” and beauty of cocoa butter – tempering and emulsions – but cocoa butter is critical to mouthfeel!

# Dangerous Curves – The Polymorphism Of Cocoa Butter and the Tempering Process

97°F\* – VI\*\*

94°F – V (BETA)

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Working Temperature: 90

84°F – VI

79°F – III

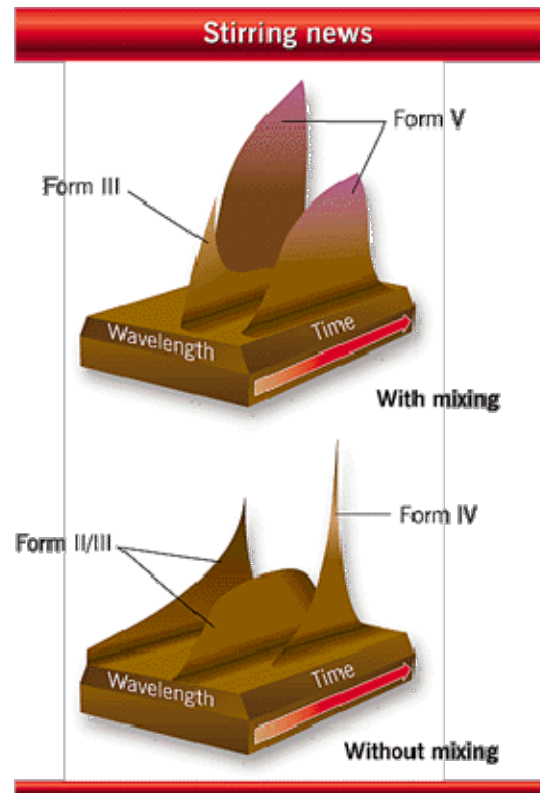
72°F – II

64°F – I

\* Melting/Forming Temp

\*\* Cocoa Butter Crystal Form

# Stirring News When It Comes to Tempering!



# FAT BLOOM

*Not spoiled!*



# Ganaches!

The “professional” approach:

- Temperature of ingredients – melted chocolate, butter, “liquid.”
- Invert Sugar (*maybe*) – Sucrose separated into glucose and fructose
- Mixing – Best way? An immersion blender.

- This is what it’s all about!



