Chocolate Preparation and Products

- Chocolate is produced from cocoa beans picked from ___________________ trees.
- Processors ___________ the cocoa beans, and machinery is used to loosen the outer shells and __________________ the beans into small pieces, called ____________, which are the basis of all cocoa products.
- ____________ can be used in ________________
- The cocoa beans are crushed into a ____________ that is completely unsweetened, called chocolate __________
  - This is NOT an alcohol (although there are chocolate liqueurs, which DO contain alcohol)
- Chocolate liquor may be ground to give a ____________________ texture, or pressed to separate the liquid from the solid materials:
  - The liquid is ________________________, which can be combined with ________________ to make __________ chocolate, or flavored and sweetened to make _____________ chocolate.
  - The _________________ are further ground to form _________________________________.

Types of Chocolate

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Form</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate, bitter sweet</td>
<td>Solid chocolate _________% chocolate liquor, _______% cocoa butter and _______% sugar</td>
<td>Blocks, bars, chunks &amp; chips</td>
</tr>
<tr>
<td>Chocolate liquor</td>
<td>Chocolate flavored portion of the chocolate</td>
<td>Blocks or bars</td>
</tr>
<tr>
<td>Chocolate semi-sweet</td>
<td>Solid chocolate about _____% chocolate liquor, _____% cocoa butter and ____% sugar</td>
<td>Blocks, bars, chunks &amp; chips</td>
</tr>
<tr>
<td>Chocolate, unsweetened</td>
<td>______% chocolate liquor, _____% cocoa butter, maybe ____% sugar</td>
<td>Blocks or bars</td>
</tr>
<tr>
<td>Cocoa</td>
<td>Only _______________% of cocoa butter remains</td>
<td>Powdered</td>
</tr>
<tr>
<td>Cocoa butter</td>
<td>Vegetable _______portion of chocolate, added for chocolate</td>
<td>Wrapped in plastic at room temperature</td>
</tr>
</tbody>
</table>
**Tempering Chocolate**

- Cooks melt chocolate in a process called **tempering**, melting the chocolate by heating it ___________ and ________________
  - Tempered chocolate will coat items with an _____ layer and then harden into a ___________ shell.
  - To coat a food item, place food on a ______ over a clean tray and pour the tempered chocolate ______ it.

- Tempered chocolate can be drizzled or piped out into designs with a _________________ for decoration, or can be used as a _________________.

- Can be purchased already tempered

- Tempering Process: _______ and _______________
  - Finely chop 1 pound of chocolate.
  - Combine ¾ of the chocolate and 2 tsp. shortening in a heat proof bowl set over a pan of simmering water. **Don’t let the ______ near the chocolate.**
  - Melt the chocolate to _____ ° F, stirring. Place the bowl in a larger bowl of ________________, stir in the remaining chocolate until melted. The temperature should drop to _____ ° F. Place back over simmering water. Heat back to _____ ° F over ______. Re-heat to 92° if it gets too thick.

**Chocolate Storage**

- To store chocolate, wrap it carefully, and keep it in a __________,_________, well-ventilated area.
- ________________________________.
  - Moisture will condense on the surface of the chocolate.
- Properly stored, chocolate will last for _______________
- Cocoa powder stored in tightly sealed containers in a dry place will keep almost ________________

**Chocolate Bloom**

- Sometimes a _________________ coating, called **bloom**, appears on the surface of the chocolate.
  - Indicates that some of the _________________ has melted and then ____________________ on the surface.

**Tasting Chocolate**

- Cleanse your________________
- Chocolate needs to be __________________________
- Allow the chocolate to __________________________ in your mouth – don’t bite or chew
- Describe what you taste at the ____________________, _____________, _________________

**Chocolate Uses**

- Sauces or icing (__________________________)
- Dipping
- Piping - garnish
- Chocolate Molds

**Assignment**

1. Using this presentation and after reading Section 8.5 (pg. 543-549), answer review questions found on pg. 550 #1-7 in complete sentences.

2. Research white chocolate and write 1-2 paragraphs answering the following questions:
   - What is it and how is it made?
   - What are its common uses in cuisine? Include specific recipes you have found in your research.