



Moo Free Chocolate Tempering Guide

The following temperatures can also be followed for machine tempering:

Seeding method:

Chocolate	Gently Heat up to	Stir Cool down to	Gently warm back to a working temperature
SCC590 45% 'milk' chocolate	44°C -45°C	30°C -29°C	30°C
SCC592 65% dark chocolate	44°C -45°C	30°C -29°C	29°C
SCC593 50% dark chocolate	44°C -45°C	30°C -29°C	31°C
SCC591 33% 'milk' chocolate	44°C -45°C	30°C -29°C	30°C

Be careful not to heat the chocolate above 49°C, as this will make the chocolate go thick and grainy as the rice flour cooks.

Moo Free chocolate application guide:

Chocolate	Filling and Ganache	Enrobing and Dipping	Chocolate moulding	Decorating and flavouring ice cream	Flavouring Patisserie
SCC590 45% 'milk' chocolate	YES	YES	YES	NO	YES
SCC592 65% dark chocolate	YES	YES	YES	YES	YES

SCC593 50% dark chocolate	YES	YES	YES	YES	YES
SCC591 33% 'milk' chocolate	YES	YES	YES	YES	YES

Baking with Moo Free chocolate is easy - just add the chocolate drops to the batter mixture, fold in and bake.

Alternatively you can add the drops directly on top of cookies, etc., and bake.

HAND TEMPERING of Moo Free Chocolates: Seeding Method

Step 1:

Weigh out the desired amount of chocolate. Place 2/3 of the chocolate in a bowl; melt over a bain-marie of simmering water. The bottom of the bowl should not touch the water, as if it does the shine and smoothness may be lost.

Alternatively you can melt in a microwave bowl on half power in 20 second bursts, stirring each time, until desired temp is achieved and fluid.

Step 2:

Heat until the temperature reaches 44°C- 45°C on a cooking thermometer (do **not** go over 49°C. If you do the rice flour in the chocolate will begin to thicken and make the chocolate go thicker and once this happens you can't reverse this). Remove the bowl from the heat and stir in the remaining chocolate; stir with a spatula until cool. Be careful not to add too much air to it by mixing too vigorously.

Step 3:

As soon as the temperature cools to 29°C, return the bowl to the bain-marie or microwave method and reheat, stirring gently until the chocolate reaches 30°C. When the chocolate is smooth and shiny, it is ready to be used.

Test the batch:

To be sure your chocolate is now in temper, dip the tip of a clean, dry knife in the bowl and allow it to stand for a couple of minutes. If it is correctly tempered, the chocolate on the knife tip will begin to reach a nice hard, shiny state.

Moo Free in tempering machines:

Moo Free chocolate can be tempered in machines using the above working temperatures.