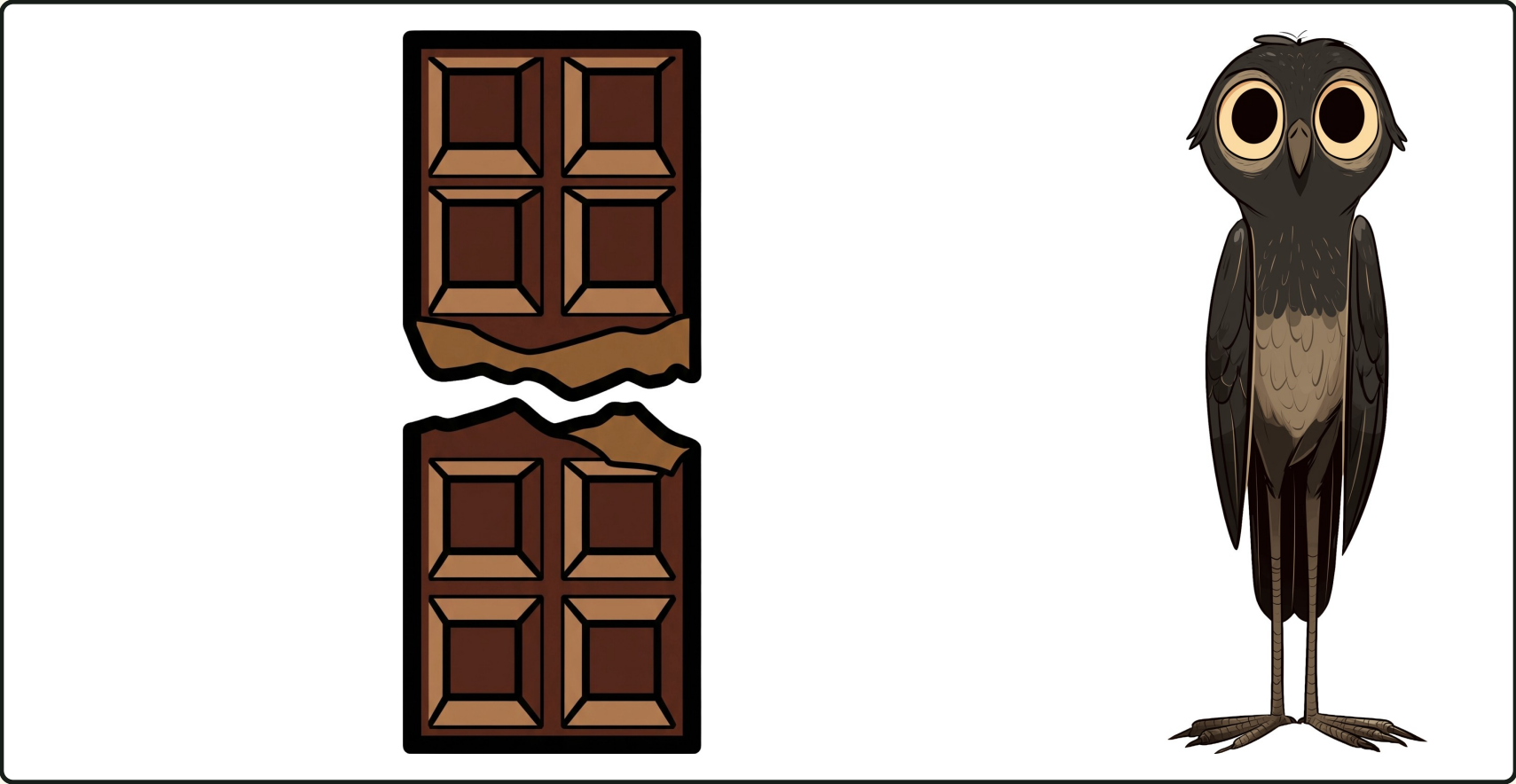


ILLUSTRATED STEPS / SAVE IT. FIND IT. BUILD IT.

CHOCOLATE

Turn purchased dark chocolate into a slab to break and share.



START HERE

01

GET READY

Tools + clickable build map

02

FOLLOW THE STEPS

One clearly numbered stage at a time

03

FIND IT AGAIN

Quick reference + PDF bookmarks

Start with purchased dark chocolate. Follow measured tempering and setting; the video's raw-bean processing needs a separate, fully specified recipe.

WATCH THE TIKTOK

MORE FREE BUILD GUIDES

SOURCES / ICCO: cocoa processing

BUILD MAP

NEXT

YOUR BUILD MAP

Tap a step to jump there. The printed page numbers work offline too.

HAVE THESE READY

- 454 g plain 60-65% semisweet chocolate
- Scale; knife and dry cutting board
- Saucepan; securely fitting heatproof bowl
- Spatula; food thermometer; dry test spoon
- Baking sheet; parchment; oven mitts
- Dry airtight storage container

READ IN ORDER

PREP	Choose one chocolate; keep tools dry	03
01	Reserve the seed chocolate	04
02	Use the water bath; watch the probe	05
03	Follow the cooling curve	06
04	Test a little before pouring the bowl	07
05	Let it firm up; package it dry	08
NOTE	Know what this method cannot fix	09

QUICK REFERENCE / PAGE 10

BEFORE YOU START

Prepared dark-chocolate tempering, not raw-bean processing. Keep water and steam out. Use mitts for hot equipment. These temperatures do not cover milk, white or compound coatings.

KEEP THIS COPY

Save the PDF with its guide ID. Use the build map, bookmarks, or your PDF reader's search to find a step later. Video and source links need internet; the instructions do not.

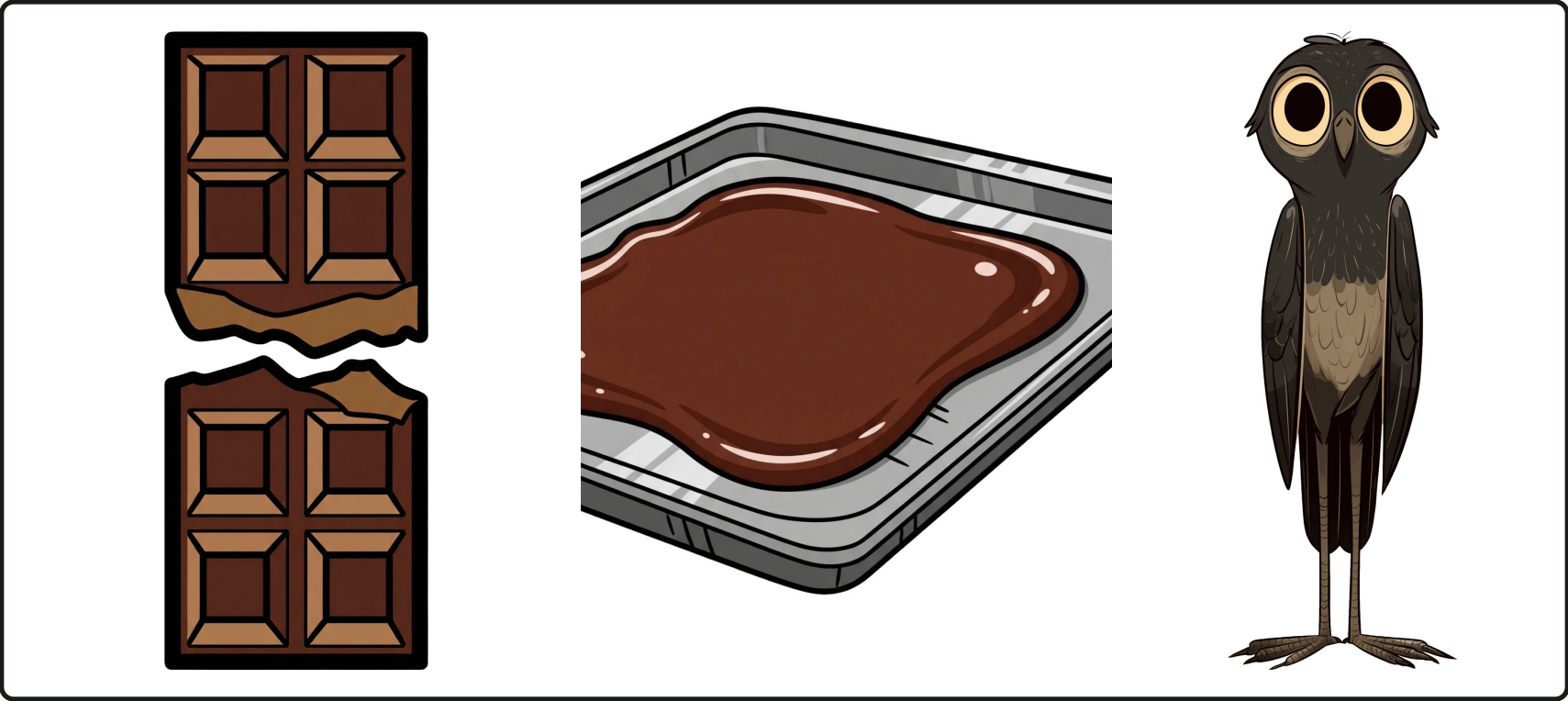
SETUP

Choose one chocolate; keep tools dry

READ BEFORE STEP 01

PREP

Set out the batch and a landing place before heating anything.



MEASURED INGREDIENT

- Use 454 g plain semisweet chocolate, preferably 60-65% cocoa, as wafers or chopped bars.
- No extra sugar, honey, milk or butter is needed for this batch.

EQUIPMENT

- Gather a scale, knife and board, saucepan, heatproof bowl, spatula, accurate food thermometer, dry spoon, baking sheet, parchment and oven mitts.
- Choose a bowl that sits securely above the saucepan water.
- Wash equipment, then dry every surface touching chocolate; water or steam can make it seize.

SOURCES / King Arthur: tempering · Guittard: handling

BUILD MAP

PREVIOUS

NEXT

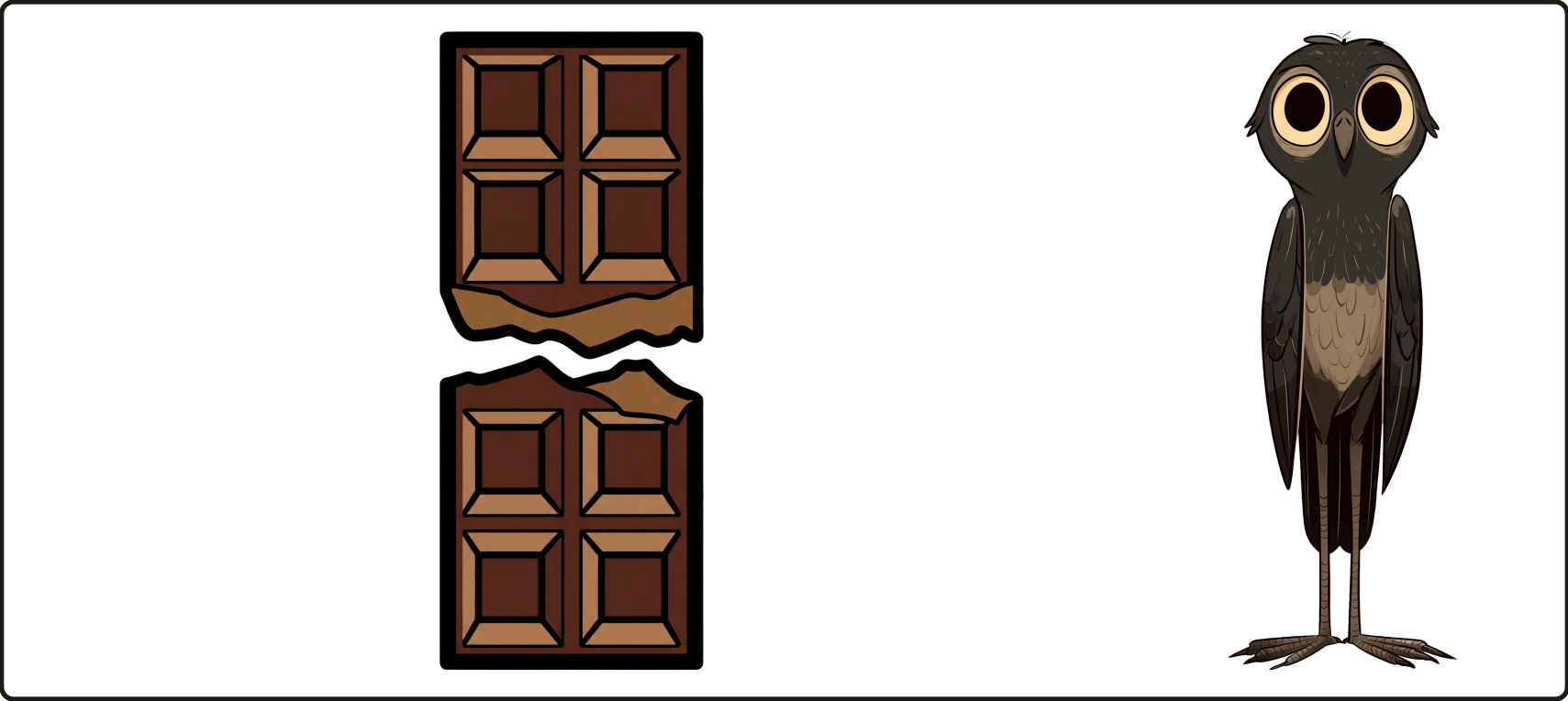
STEP

Reserve the seed chocolate

1 OF 5 / READ IN ORDER

01

Keep the two portions separate until the melted portion is ready.



WEIGH TWO PORTIONS

- **Finely chop the chocolate.**
- Put 340 g in the heatproof bowl; reserve 114 g separately for seeding.

PREPARE THE TRAY

- **Line the sheet with parchment.**
- Keep reserved chocolate away from heat.

SOURCES / King Arthur: tempering

BUILD MAP

PREVIOUS

NEXT

STEP

Use the water bath; watch the probe

2 OF 5 / READ IN ORDER

02

The bowl receives gentle heat, rather than sitting directly on a burner.



MELT THE LARGER PORTION

- **Simmer about 1 inch (2.5 cm) of saucepan water, then switch off the heat.**
- Set the bowl above it.
- Stir until smooth, keeping chocolate below 122 F (50 C).

KEEP WATER OUTSIDE

- **Use mitts to lift the bowl onto a dry heat-safe surface.**
- Keep condensation from dripping into it.
- Measure the chocolate, not the bowl or water; wipe and dry the probe before use.

SOURCES / King Arthur: tempering · Guittard: handling

BUILD MAP

PREVIOUS

NEXT

STEP

Follow the cooling curve

3 OF 5 / READ IN ORDER

03

Use the thermometer throughout; appearance alone does not establish temper.



COOL WITH RESERVED CHOCOLATE

- Off heat, stir in the seed in small additions until the mixture reaches 80-82 F (27-28 C).
- Stop adding seed at that point; some may remain unused.

RETURN TO WORKING TEMPERATURE

- Over the switched-off warm water bath, gently rewarm to 88-90 F (31-32 C), stirring until smooth.
- Keep below 90 F while working.

SOURCES / King Arthur: tempering

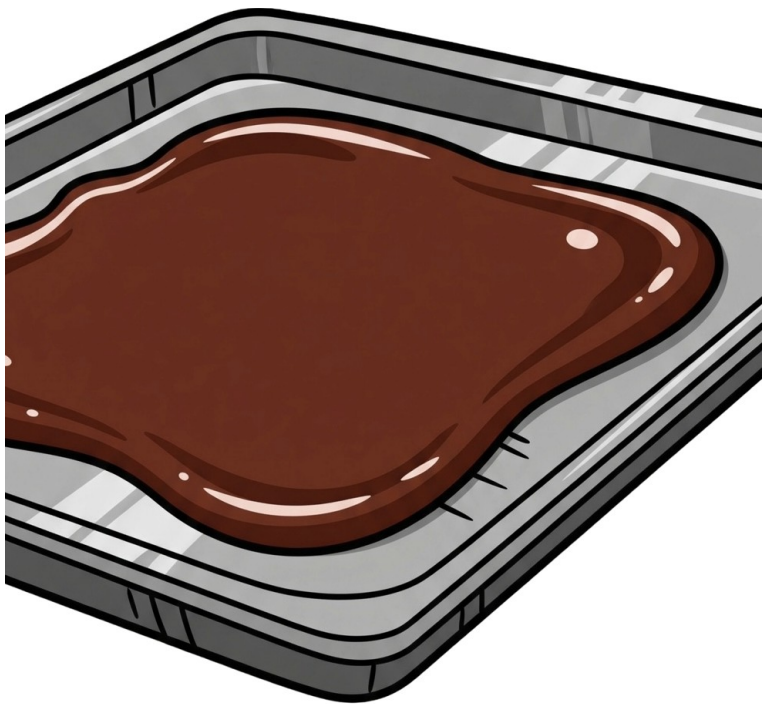
STEP

Test a little before pouring the bowl

4 OF 5 / READ IN ORDER

04

A small trial shows whether the batch is ready to shape.



CHECK A THIN SAMPLE

- **Coat a dry spoon tip.**
- In a cool workspace it should begin setting in about 2 minutes with an even sheen.
- If it stays wet or streaky, recheck the temperature and temper before continuing.

MAKE THE SLAB

- **Spread the ready chocolate in a thin, even layer on the lined sheet.**
- Keep the sheet level.

SOURCES / Guittard: handling · Callebaut: temper checks · King Arthur: tempering

BUILD MAP

PREVIOUS

NEXT

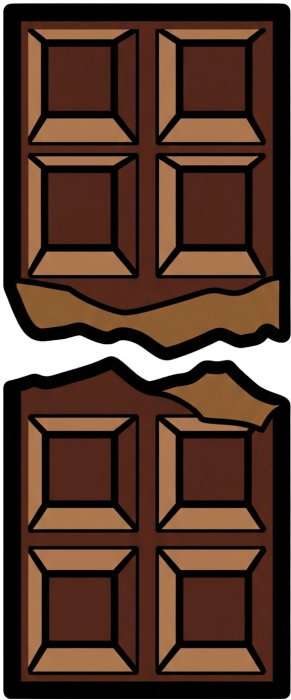
STEP

Let it firm up; package it dry

5 OF 5 / READ IN ORDER

05

A finished surface is easier to handle after the whole layer has set.



LET THE SHEET REST

- **Leave flat until fully firm; thin bark often sets in 5-10 minutes in a cool room.**
- Break into pieces.

PROTECT THE FINISHED BATCH

- **Pack in a clean, dry, airtight container away from light and strong odors.**
- Aim for steady cool storage, ideally 12-18 C (54-64 F).
- If chilled, let the closed package return to room temperature before opening to limit condensation.
- Keep the original ingredient and allergen information with it.

SOURCES / King Arthur: tempering · Callebaut: storage

BUILD MAP

PREVIOUS

NEXT

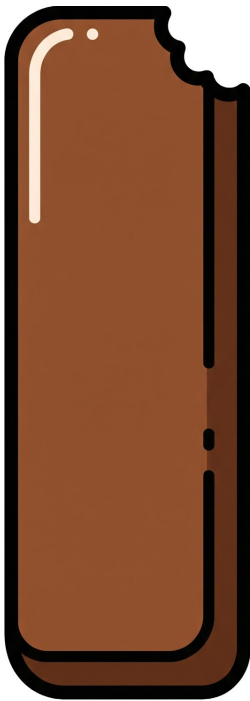
NOTE

Know what this method cannot fix

KEEP THESE LIMITS WITH THE STEPS

REF

Record the chocolate used and the point where the texture changed.



LUMPS OR A POOR SET

- **Tempering organizes cocoa butter crystals through cooling and stirring.**
- Sudden thick lumps can follow water or steam contact; stop and check the equipment.
- Streaky, slow-setting chocolate may need tempering again.
- Do not add random liquids or heat harder to repair this slab recipe.

KEEP THE RECIPE'S LIMITS

- **Wet-bean fermentation, drying and controlled roasting belong to a separate cocoa-processing workflow.**
- Do not ferment packaged dry beans or copy the video's cough-drop and roast-by-smell improvisations.
- This prepared-chocolate guide makes no food-preservation or new shelf-life claim.
- Keep heat and moisture away from the finished batch.

SOURCES / Guittard: handling · Callebaut: temper checks · ICCO: cocoa processing · Callebaut: storage

BUILD MAP

PREVIOUS

NEXT

QUICK REFERENCE

Read the full steps first. Tap any row to return to its instructions.

BEFORE STEP 01

Prepared dark-chocolate tempering, not raw-bean processing. Keep water and steam out. Use mitts for hot equipment. These temperatures do not cover milk, white or compound coatings.

- 01

Chop and divide

Melt portion: 340 g. Seed: 114 g.

P04
- 02

Melt gently

Off-heat bath; below 122 F / 50 C.

P05
- 03

Seed and rewarm

Cool: 80-82 F. Working: 88-90 F.

P06
- 04

Test and spread

Thin sample begins setting with even sheen; then spread a thin layer.

P07
- 05

Set and store

Wait until firm. Pack dry and airtight; keep cool, away from light and odors.

P08

NUKE SAYS

A shiny bar is a texture win, not a safety certificate.

SOURCES / Guittard: handling · Callebaut: temper checks · ICCO: cocoa processing · Callebaut: storage

BUILD MAP

PREVIOUS