

Most Asked Questions



1. Does tempered chocolate set at room temperature?

Yes it does! The temperature of the room will affect the crystallization rate of the chocolate. A good rule of thumb is to keep the room at 19-22 Degrees celsius.

Colder room temperature might be too cold (16-17 Degrees celsius) and make the chocolate crystallize a bit too fast and not allow the chocolate to form the correct structure. A too warm kitchen 22-24 Degrees celsius might not allow the chocolate to crystallize fast enough potentially taking it out of temper due to the heat that the nucleation (crystallization) creates.

2. Can I re-temper chocolate as many times as I want?

Absolutely! However, it's essential to remain mindful that frequent handling of your chocolate can introduce air into it. This process can lead to an accumulation of excess air within the chocolate, potentially resulting in a thicker consistency and a compromised texture. Nonetheless, the core idea holds true: You can indeed re-temper chocolates as often as necessary!

3. Does the thickness of the chocolate affect the crystallization speed and structure?

Yes! A thicker creation like a tablet will need some help to cool down in a fridge for example to be able to crystallize in the correct sequence. Staying out too long in room temperature might knock the chocolate itself out of temper due to the heat the nucleation (crystallization) will create. Thinner creations like a bonbon shell will crystallize efficiently in room temperature 19-21 Degrees celsius.

4. Can you over temper chocolate?

Yes! Incorporating too many beta 5 crystals when adding chocolate callets using the seeding method or keeping your chocolate at 27 Celsius for too long when tabling you will incorporate too many beta 5 crystals and your chocolate will be very thick and essentially over tempered.

5. Can I put tempered chocolate in the fridge to set?

Both yes and no. Thicker creations like tablets need to be cooled to crystallize in the proper sequence and time. Thin creations like decor and bonbon shells do not need cooling if your room is at 19-21 C with good airflow. Thicker creations like tablets will produce heat during the crystallization phase and that energy and temperature that is created inside the bar can knock it out of temper (warm up too much). That is why it needs help to cool down. Keep in mind that you can't keep your chocolates in a normal fridge for too long, approximately more than 10-15 minutes...then you can have condensation issues on your chocolates.



6. How long can you keep chocolate in temper?

For as long as you want if you practice at it. The goal is to have your pre crystallized (tempered) chocolate not losing the beta 5 crystals but also not having too many of them (over tempered).

7. Can you temper chocolate without tempering it?

Slowly in the microwave oven until you reach about 32 - 32.5 C. There needs to be some unmelted callets in there that still have the beta 5 crystals in them. You can then mix them with a stick blender but not let the temperature surpass 32.5 and you should have tempered chocolate. Take a temper test to see that everything is working out well. (Very important that the chocolate you are melting is tempered from the beginning. If not this will not work at all.

8. Can untempered chocolate be tempered again?

Yes! Untempered chocolate does only have a fat crystal structure that is a mix of different unstable fat crystals. When you melt and re-temper you clear the structure and are able to line the fat crystal structure up again to a more stable one.

9. What is the easiest way to temper chocolate?

The easiest way is to actually not take it out of temper at all. Read the answer to the question. Can you achieve tempered chocolate without tempering it?

10. Do you really need to temper chocolate?

Yes to have that great snap and have your bonbons contract from your molds. The chocolate will be more heat stable and also have perfect melting properties, melting in your mouth but almost not in your fingers.

11. Does colored cocoa butter need to be tempered?

Yes, what you are tempering in chocolate is the cocoa butter, the sugars and dry mass is only there for the ride. Tempering your colored cocoa butter is essential to achieve perfect gloss and contraction from your molds.

12. Can you Add food coloring to cocoa butter?

Yes if it is fat soluble. Or dry spices for natural homemade colored cocoa butter.

13. Why do I need to temper chocolate?

To line the fat crystals into a stable and solid formation making your chocolate both look and taste well. You want to achieve adequate amounts of beta 5 crystals to create this desirable texture and structure.

14. How to temper chocolate easily at home?



I would resort to the microwave method or the seeding method. Both methods are very clean and efficient and do not demand too much knowledge to understand and get good at.

15. Why is my chocolate not shiny?

Usually it has to do with the quality of your tempering but the crystallization rate is also equally as important. If your room is too cold or too warm or even worse has too much humidity in the air your results will be anything but glossy.

16. Why are my chocolates stuck in the mold?

Usually the quality of your tempering is usually the issue but too thin shells can get stuck since they do not have enough power to contract from the cavities of your mold. Adding your filling at a too high temperature (33-34 C) can really mess with your shells even if they are tempered well. Having a little too warm kitchen 23-24 C or way too much humidity (over 40% relative humidity) will also greatly affect the chocolates negatively and could potentially make them stuck.

17. How can I tell if chocolate is tempered

Stick a palette knife or a spoon into your tempered chocolate. Let it rest on your benchtop and you should see the chocolate starting to fog up and get firmer within just 1-2 minutes. The structure should be very smooth and have a nice sheen to it. If it takes over 5 minutes for the chocolate to set or you see white streaks in your chocolate on your palette knife your chocolate is not properly tempered.

18. My chocolate bars and bigger creations do not crystallize properly and they have cocoa butter blooming and sometimes get stuck and have no gloss!

Thicker creations require assistance in cooling down. The process of crystallization (nucleation) of beta-5 crystals generates heat. For thinner creations like bonbon shells, room temperatures of 19-21 degrees Celsius will suffice to cool the shells down in the proper sequence for perfect crystallization. However, with thicker creations like tablets, the chocolate's thickness prevents it from cooling rapidly enough to aid in the crystallization rate. This leads to the chocolate in your tablet molds actually increasing in temperature. This temperature rise can be to the extent that the chocolate emerges from temper, even though you have pre crystallized your chocolate perfectly.

The cold air inside a refrigerator will assist in cooling the chocolate and facilitating the chocolate's setting in the ideal sequence and speed.

Watch out for condensation in the fridge, Don't keep them in there for too long.

19. What is cocoa butter silk?

Cocoa butter silk is pure cocoa butter that has been sitting in an incubator at 32.4 - 33.8 Degrees Celsius for days and weeks. It then develops high quality beta 5 crystals to the extent that the whole mass becomes a thick paste absolutely packed



with stable beta 5 crystals. Now you can add this to your chocolate (keep your chocolate or filling at 32.5 Celsius) and your chocolate or filling will be perfectly tempered.

20. Can I overheat cocoa fat?

Cocoa is very heat resistant! However, if your cocoa butter contains color pigments, they can be susceptible to damage or develop unpleasant flavors even when exposed to relatively low temperatures, such as 50-55 degrees Celsius.

21. Is MyCryo the same a cocoa butter silk

Essentially YES but with a substantial difference. Mycryo is composed of hardened cocoa butter silk while pure silk is in fluid and creamy form.

The inherently smooth silk contains traces of completely melted cocoa butter within it. This aids in maintaining the separation among the beta 5 crystals, creating a pure, velvety mass (hence its name). This mass is very easy to integrate into any application, (chocolate or filling) eliminating the formation of lumps and clusters of beta 5 crystals.

Mycryo undergoes hardening and is subsequently grated into a powder. However, the powder will never be capable of replicating the immaculate separation achieved among beta 5 crystals. The grated, solidified silk already exists in a clustered form, making it challenging to incorporate the silk into your creations without encountering silk lumps.

22. Can I overheat chocolate?

Yes, especially sensitive milk chocolate and white chocolate that contains milk proteins. The proteins can harden and create solid crystal granules or/and make your chocolate become very thick in texture due to a maillard reaction of the milk proteins. Your chocolate will not perform like it should after this and your chocolate will only suit for baking after this. If you only have a few small crystal granules and your chocolate still has a great texture, you can strain them off and use your chocolate for tempering. Dark chocolate is not as sensitive due to the lack of milk proteins and fats.

23. What is a chocolate ganache made of?

A chocolate ganache is usually made out of cream, chocolate, glucose and butter. There are many variations to this and balancing a ganache to have the soft bite, shelf life, taste and workability takes knowledge and skill.



24. Can I just swap the cream for coconut cream and the butter for coconut fat to make a ganache vegan?

No! A perfectly balanced ganache is a sensitive creature. There is a fine balance between sugars, fats and water to achieve great texture, shelf life and workability in a normal ganache. If you disrupt that balance by adding coconut cream with another fat/water ratio and adding another fat type (Lauric fat) to your ganache you will disrupt the internal ecosystem of the original ganache and you can get a completely different result with your vegan version. Most likely a very unstable unbalanced ganache.

25. Do I have to temper cocoa butter before painting my moulds?

Absolutely, yes! If you want maximum gloss and to ensure that all your bonbons are coming off the molds with no color sticking, tempering is essential. Untempered color will also cause the color from your bonbons to stick to your hands, making the experience for your guests or customers quite unpleasant.

26. Cocoa butter taste like sh*t!

Well yes low quality cocoa butter will taste really bad but high quality organic cocoa butter or deodorized high quality cocoa butter does not taste bad at all.

27. At what temperature is cocoa butter tempered?

To temper it effectively, you must ensure a sufficient presence of beta 5 crystals by either tabling or seeding it. Once it's in temper, it will remain in temper at 32.5 degrees Celsius. Lowering the temperature from this point will accelerate the crystallization process progressively.

28. What is sugar bloom?

Sugar bloom occurs when the sugar within the chocolate has dissolved and migrated out, subsequently re-crystallizing on the chocolate's surface. This phenomenon imparts a gritty sensation and lends a rough texture to the chocolate.

29. What causes sugar bloom?

When you discover this issue there is always humidity involved. The humidity (water) will dissolve the sugar crystals making it fluid. When the surface of the chocolate dries, the sugar crystals will re-form on the surface of the chocolate making the texture rough and unpleasant. It will be totally safe for consumption but not present the nice texture you are looking to achieve.

30. Can I re-use chocolate with sugar bloom defects for tempering?

Chocolate with a sugar bloom defect will not be suitable for re-tempering for example bonbon shells but will be totally fine for baking!



31. What is fat bloom?

This occurs when a mixture of unstable cocoa butter crystals is present within your chocolate!

32. What causes fat bloom?

This occurs due to inadequate tempering (both pre-crystallization and crystallization) of your chocolate creation. This problem can also arise if a perfectly tempered chocolate bar, for instance, has been exposed to high heat, causing partial melting of the bar. Upon returning to a solid state, the bar will lack a flawless beta 5 crystal structure. Consequently, what you observe is blooming, a gray surface, or a combination thereof on the chocolate's surface.

33. Can I re-use chocolate with fat bloom defects for tempering?

Indeed. Simply melt your chocolate completely to 40-50 degrees Celsius, adjusting based on the type of chocolate you're using. This process will effectively eliminate the mixed cocoa butter crystal composition, providing you with a blank canvas. Subsequently, you can re-temper your chocolate to restore the ideal beta 5 crystal structure, thereby attaining the desired glossy finish and perfect snap.

34. Why does my ganache separate?

The main reason is too much fat compared to water content. The other one is that the method you are using is not working, or the temperature of your emulsion is not optimized.

35. Can I save my broken ganache?

For sure you can! There are a few tricks out there but I want to give you two tips.

If you consistently encounter the same issue with a particular recipe, the recipe's balance might not be optimal. In this case, I suggest adjusting the recipe to include a slightly higher water content.

If you're facing problems with a broken ganache despite following a trusted recipe and method, it's likely that temperatures were not properly controlled.

Warm a small amount of cream to 70-80 degrees Celsius. Combine this warm cream with the broken ganache, aiming for a roughly equal proportion of both. Maintain the warm cream in the pan and introduce the broken ganache into it, using this to keep the ganache at a warm temperature. This process will aid in bringing the ganache back together. Proceed to gently stir using a spatula until you observe the emulsion beginning to reform. Gradually incorporate more of the broken ganache while stirring continuously. Continue until everything is well combined.

For the finalization, use a hand blender.



This approach will salvage your ganache, but be aware that the shelf life might be compromised due to the increased water content. The incorporation of excess water will elevate the water activity level.

Alternatively, you can employ another method involving sorbitol syrup. Follow the same steps as with the cream, but replace it with sorbitol syrup. This method will effectively address the issue and uphold the ganache's water activity value.

36. Why are there different temperatures for different chocolates?

The main difference is the amount of sugar in them. Milk chocolate and white chocolate have milk proteins and fats that make it harder for the right crystals to form. So, we usually work with these chocolates at a bit lower temperatures to help the crystals form better. If the chocolate takes too long to harden, it means the crystals are forming too slowly, and the chocolate might actually go slightly out of temper during crystallization.

37. Can you reuse a ganache?

Yes! I would not recommend it as a method or a continuous routine. But if you immediately put your ganache in a vac bag and put it away in the fridge you can re-use it by warming it to 40 C and blend it again to re-emulsify it.

You can also add this broken, warm ganache from the batch b

38. Water in chocolate, why is it bad?

Well water in chocolate will make it seize. It will get very thick and heavy and will not perform as you want it to. Is it completely unusable? No, it is actually fine for fillings and baking. But if you are going to temper it and use it for chocolate shells or decors etc it will not work at all.

39. Can you reuse a ganache?

Yes for sure! You can put it in the fridge and heat it up to 40 Celcius (it will break) And then emulsify it again. Or you can do the same thing but freeze it if you want to use it much later.

40. Can you freeze a ganache?

Yes, Just close your piping bag or put the ganache in a sealed container or in a vac bag and freeze. Defrost and warm to 40 Celsius and emulsify, cool to 29 Celsius and use.

41. Can chocolate increase in temperature when crystallizing?

Yes it can, Thicker creations or a big bowl of tempered chocolate can



42. How do I store my bonbons?

Best to is between 12-16 Degrees Celcius in a humidity controlled fridge at 50-60%.

43. What is the difference between tempered ganache and one that is not tempered?

Untempered ganaches will not be as stable when it comes to heat resistance. They are more likely to become grainy over time. Tempered ganaches, on the other hand, will remain smoother for longer and will not lose their structure as easily when exposed to temperature fluctuations or higher temperatures.

44. What is the shelflife of bonbons?

It really depends on the balance of the recipe. A ganache can break, go moldy, or develop yeast in as little as 2-3 days if it is not balanced properly. Some ganaches, like the palet d'or, are meant to be very low in sugar to truly highlight the chocolate notes, while commercial recipes can make the ganache stable for weeks and months. So, the short answer would be that it really depends on the quality of the recipe balance. In summary, the shelf life of ganache depends on various factors, including recipe balance, moisture content, additional ingredients, and storage conditions. It's essential to follow a trusted recipe and practice proper storage techniques to maximize the ganache's shelf life while maintaining its quality and safety.

