

Tempering Chocolate

Chocolate Seed

The process of tempering chocolate involves incorporating a small amount, typically 2-4%, of solid, stable cocoa butter crystals into melted chocolate; using well-tempered “seed” chocolate is one way to incorporate these stable crystals. Chocolate seed can take various forms: chunks/blocks, finely ground, or wafer. As it is added to melted chocolate and continually mixed, well-tempered seed drops the temperature of the liquid chocolate to 88-90° F for dark chocolate and 86-88° F for milk and white chocolate.



1. For best results, chocolate seed should be made in a room set at 55-65° F.
2. Affix a #12 Hobart slicer attachment to a Hobart mixer. The slicer attachment can be purchased online from various restaurant equipment distributors.
3. The depth of the “S” knife on the slicer is adjustable; set it to approximately 1/8” deep.
4. Set the speed of the Hobart mixer to high.
5. Position a container beneath the slicer to collect the chocolate seed.
6. Cool well-tempered block chocolate to approximately 50° F. If the chocolate is not chilled, melting can occur during the seed shaving process.
7. After the chocolate is cooled, cut the 10 lb. block into six pieces. This will allow the chunks to fit in the mouth of the slicer.
8. Run two pieces of chocolate through the slicer, putting pressure on the feeder handle. The feeder handle pushes the chocolate blocks against the blade.

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