

OTHER CHOCOLATE FACTS

Candy Molding

Melt according to directions, pour into molds then tap on counter top to spread the chocolate evenly. If there is a lot of detail on the mold, you can use a spoon, spatula or sucker stick to rub the inside of the mold to fill all the different levels. Then cool and release. Either a refrigerator or a freezer can be used, however with fragile molds (thin areas), the freezer might cause more breakage because the chocolate cools so rapidly. If the molds do not release right away, simply cool for more time.

Dipping Chocolate

Use your fingers, household forks or any candy making dipping forks. Lay dipped items on wax or parchment paper for easy release. Cool in refrigerator or in front of a small fan.

Water and Chocolate

NEVER mix and there is no fixing the problem. Like burned chocolate, you must throw it away.

CHOCOLATE CARE

Storage

We recommend that our gourmet chocolates (and your creations) not be refrigerated or frozen, but rather stored in a cool, dry, odor free place, away from direct light. If chocolate is to be kept for a long period of time (3-12 months), wrap in plastic and store in a zip-lock bag or other airtight container. When removing chocolates from the refrigerator or freezer, it is important to help keep condensation from forming. Therefore, keep chocolate wrapped and let sit for 6-24 hours until it reaches room temperature before unwrapping.

Isolation

Chocolate contains sugar and fat, both of which have a tendency to absorb odors from things around them, so be wary of what your chocolate is stored next to whether it's in or out of the refrigerator/freezer.

Shelf Life

When chocolate is stored under proper conditions, most chocolate will keep for six months to one year.



TYPES OF CHOCOLATE



www.morkeschocolates.com

contact@morkeschocolates.com

*Entice Your Senses
Stir Your Imagination
Experience The Fun!*

MORKES CHOCOLATES OFFERS FOUR TYPES OF CHOCOLATE



1 PROFESSIONAL GRADE COCOA BUTTER-BASED CHOCOLATE

Available in Dark, Milk & White

This all natural chocolate will give you the best tasting product and is what we use for most of our finished chocolates. You will need to conquer the art of tempering (see below for instructions) if you want to mold or hand dip your centers with this chocolate. However, if you want to put bowls of chocolate out for eating, you will want this cocoa butter-based chocolate.

The tempering process is necessary to stabilize the cocoa butter molecules within the chocolate. Properly tempered chocolate will produce chocolates that have a high gloss and a good snap (the chocolate is crisp and snaps when broken). Improperly tempered chocolate will produce chocolates that have a white/grey color or white streaks, a dull appearance and a soft, flexible consistency.

Tempering chocolate is a two step process, involving melting the chocolate (heating) and then cooling it down. A candy thermometer can be used to gauge temperature. With practice, you can master tempering by touch only. Step One: Set aside a few handfuls of chocolate to be used as "seed". Seed is already tempered chocolate in a solid form. Next, melt the chocolate in a microwave until it is hot to the touch, without burning to approximately 115-120 degrees. Step Two: The chocolate now needs to be cooled. Stir until chocolate is cool to the touch-approximately 90 degrees. Add the seed and continue stirring until the chocolate starts to thicken (seed may or may not all be melted). Now you can mold or dip. Equipment is available to temper chocolate, but you still need to understand the process.

CHOCOLATE WILL HARDEN AS IT COOLS. Unlike the vegetable oil-based candy making chocolate, you cannot simply reheat the chocolate. You need to start the tempering process all over again.

You can also use this chocolate for fondue and fountains WITHOUT tempering. For fondues, this chocolate will provide a thicker coating than the Fondue Chocolate. For fountains, this chocolate MUST be thinned with additional cocoa butter, vegetable or paramount flakes.

2 HOME CANDY MAKING CHOCOLATE VEGETABLE OIL-BASED

Available in Milk, Dark & White

This chocolate is vegetable oil based. It is high quality and delicious tasting. Its advantage is that it is easy to use at home for molding or dipping strawberries,

pretzels and other items. Little experience or practice is needed to produce shiny, professionally looking finished chocolate products.

To use, place disks in a microwaveable bowl and heat using short time increments on a high setting and stir frequently. We suggest 40 seconds to start, stop and stir, then heat for 30 seconds more and stir. Continue heating by lowering time increments and stirring in between until all chocolate is melted. Stirring is very important because microwaves can burn sections of chocolate. If any chocolate gets burned, scoop out burned sections and discard. Burned chocolate is not usable.

Once you are more familiar with the melting process, you can adjust the above times up or down based on the quantity of chocolate you are melting and the power of your microwave. For example, we put eight pounds of chocolate in a large bowl, microwave on high for 2½ minutes, then lower subsequent melting times.

CHOCOLATE WILL HARDEN AS IT COOLS. Simply reheat in the microwave (nothing needs to be added) using the method described above. If you want to thin out the chocolate, add either paramount flakes (available at Morkes Chocolates) or vegetable oil.

3 CHOCOLATE LIQUOR

Also known as baking chocolate

Although the name says it, there is no liquor in this chocolate. There is also no sugar allowing diabetics to eat this chocolate. But beware, it can be a bit strong. This type of chocolate is most commonly used as an ingredient for truffles, cakes, fudges etc. However you can use it for a fondue chocolate if you want no sugar. We would just suggest you lighten the taste by adding some natural oils (ie: raspberry oil, peppermint oil etc.). If you want to mold with this chocolate, you will need to temper (see #1) because it does contain cocoa butter.

4 NO MILK, ALL NATURAL DARK CHOCOLATE

Only Available in Dark

This chocolate is great for anyone lactose intolerant or with a milk allergy. Also, because of its shape ie. as a chip, it's great for baking. Since cocoa butter is an ingredient, this chocolate does need to be tempered (see #1) if you are dipping or molding but you can use it for fondues, or just to eat!