



COOKING WITH GALLOWAY'S / *Chocolate*

STORAGE

Chocolate is best stored in a cool (not the fridge) dry place and should be well wrapped. Under these conditions, it will keep for 8-10 months. You often see a white coating on chocolate and this is called “bloom”. It is actually sugar that has dissolved in damp conditions. The chocolate is still edible.

MELTING

Many recipes call for melted chocolate and it is important to take care when doing so as chocolate, especially white, can burn. The traditional method is in a double boiler set over gentle heat so that the chocolate does not burn (the steam of the simmering water gently melts the chocolate) but the microwave on a low setting also works well. Place chocolate in a heatproof bowl and only microwave for 30 seconds at a time until smooth. In either case, chop the chocolate into small pieces and stir frequently.

TEMPERING

If you are using chocolate in a recipe, such as candy making, that requires a hard, glossy finish, it must be tempered. This process involves melting the chocolate and achieving a temperature of 118 degrees F for dark and 112 degrees F for milk. The chocolate must then be cooled by adding more unmelted chocolate and stir until smooth. Keep stirring with your spatula till temperature reaches 90 degrees F for dark and 88 degrees F for milk. Your chocolate is ready to use!