

## Chocolate Tempering list

The aim of this list is to show that tempering a new chocolate is not difficult as you may imagine. With the hope that more people eat chocolates, and that more (all, if possible) chocolates will be Fair-Traded. Please note that the list is not completed yet and there are supplementary explanations on the next page.

75 D · · ·	DOMORI Aprimac	50 → <u>26.0</u> → 30.0
70 K · · ·	KAOKA Rio Arriba	→ <u>26.5</u> → 30.0 ~ 30.5
66 V · · ·	Valrhona Alpaco	<u>27.0</u> → 30 ~ 30.5
64 V · · ·	Valrhona Manjari	<u>27.0</u> → 30 ~ 30.5
	(64V + white35 K, 5:1,	→ <u>26.0</u> → )
	(64V + white34 R, 2:1,	50 → <u>25.0</u> → 29.5 ~ 29.8)
63 V · · ·	Valrhona Illanka	55 → <u>27.0</u> → 30.5
61 R · · ·	El Rey Mijao	50 → <u>27.0</u> → 30.5
56 V · · ·	Valrhona Caraque	<u>27.0</u> → 29 ~ 30.0
55 V · · ·	Valrhona Equatoriale Noire	55 → <u>26.0</u> (50 → 26.5) → 29.5 ~ 30.5
55 K · · ·	KAOKA L'Amitié	55 (50△) → <u>26.0</u> → 30.0
50 D · · ·	DOMORI Arriba Milk	55 → <u>26.0</u> → 29.3
45 P · · ·	Pralus Couverture Mélissa	50 → 26.0 → 30
41 R · · ·	El Rey Caoba	55 → <u>26.0</u> → 29
40 V · · ·	Valrhona Jivara Lactée	<u>26.5?</u> → 30 ~ 30.5
37 K · · ·	KAOKA Bonao	45? → <u>27.0</u> → 29.5
35 V · · ·	Valrhona Equatoriale Lactée	50 → <u>26.0</u> →
32 K · · ·	KAOKA Mikolo	45.0 → <u>26.0</u> (26.5 ×) → 30.0
		50 → <u>26.0</u> →
White36 D · · ·	DOMORI Bianco	<u>26.5</u> → 29.5 ~ 30.5
White35 K · · ·	KAOKA Ankha	50 → 25.0 (~ 26.5) →
White34 R · · ·	El Rey Icoa	47 → <u>26.0</u> → 29
White34 V · · ·	Valrhona Opalys	45 → <u>26.0</u> → 30.5 ~ 31

\*Celsius only, sorry!

\*201701~02data (*Italic, 2016data*)

\*Data based on using [300~500g chocolates, water-bath + water-cool method](#)

\*[Caution, with less chocolates, faster the temperature heats up!](#)

\*[Room temperature: 18.5~20.5℃](#) (18.5℃ is better when tempering a small amount of chocolate)

\*Make sure to check the center, not the bottom of the chocolate, it is also important to stir equally just before checking

\*[Cooling water temperature](#): I use tap water, of which temperature in winter here is [around 15℃. Better to replace water just before each tempering](#) (The water is too warm after one tempering or placed long in a kitchen). If you use some cubes of ice, be careful to check that all are well melted. Even partly cooled too much, chocolates tend to be heavy and dull and need to be melted again.

\*[I used to melt with water-bath of 60℃ for all chocolates until 2016, but changed from 2017 to check chocolate temperature.](#) (temporally, black: 55℃, milk: 50℃, white: 45)

[\(→ Only black chocolates might not melt enough with water-bath of 60℃\)](#)

\*(I think) the temperature-II depends on temperature-I. If I is higher, II needs to be lower, if I is not high enough, II cannot be reached well (It makes small lump of chocolates before reaching II). [With such a little delicate nature\(not simply depends on the temperature only\), the most efficient way I believe now is to check every time with a table-knife.](#)

[e.g. : If you cannot lower the temperature to II, I should be higher\(50 should be 55℃\). If the chocolate is too smooth after II, I could be too high and II should be lower\(27.0 should be 26.5, 26.0, even 24.5℃\).](#)

\*[Over 60℃ \(140° F\), all chocolates seemed to be damaged,](#) and seemed to contain small air bubbles that cannot be banished.

Melt until smooth (I),  
cool until smoothly heavy (II),  
warm again until smooth enough to use (III)

\*Checking tempering temperature for new chocolate is to know the temperatures of I, II. Start knife-check from 27.0℃, and every 0.5℃ until small lumps appears. Restart from melting to I and cooling to II, but this time it goes faster, isn't it?!