

## Marquis Milk Chocolate

Marquis has a rich dairy and chocolate flavor.

## Malan™ Milk Chocolate

A well balanced milk chocolate with 40% cocoa solids. Delivers a lightly caramelized and natural vanilla flavor profile in convenient wafer form.

## Real Dark Chocolates

*Sweetened chocolate with high content of cocoa solids, typically 35-60%. Generally, dark chocolate will have little (less than 12% milk solids) or no milk. Delicious in recipes or candies. When tempering, dark chocolate should be worked with between 88-90°.*

### Callebaut Dark Chocolate

Callebaut's smooth dark chocolate has a balanced milk, cocoa and creamy caramel taste. It comes in small disk form making this chocolate an easy chocolate to work with.

### Burgundy® Dark Chocolate

Has a reddish cast with a subtle fruity-wine flavor note.

### Yucatan Dark Chocolate

Mercken's® most popular dark chocolate. Balanced chocolate liquor complements all types of centers.

### Falls Dark Chocolate

Specially formulated for chocolate fountains.

## Real Bittersweet Chocolates

*Usually contains 70% to 85% cocoa solids. Ideal in recipes and candies when a rich, intense flavor is desired*

### Adair™

A balanced bittersweet chocolate with 56% cocoa solids made with a unique blend of cocoa with roasted and fruity characters and a subtle hint of vanilla.

### Gibraltar™

A true bittersweet chocolate with 60% cocoa solids especially adapted to blend with sweet centers.

### Galeton™

A blend of chocolate liquors deliver a robust chocolate taste with hints of fruit at 64% cocoa solids.

### Cambra™

A bittersweet chocolate with 72% cocoa solids made with European-style low roast liquor, aged to provide a mellow, balanced flavor.

## Chocolate Liquor

*Chocolate liquors (unsweetened chocolate) are a bitter chocolate used for baking. Contains almost 100% cocoa solids and no added sugar. Use chocolate liquor when a rich, full chocolate flavor is desired. Generally used in confections, fudge, icings, puddings, toppings, syrup, ice cream and baked goods.*

### Peter's™ No. 23™

A medium roast, naturally processed liquor which is very popular with confectioners, bakers and fudge makers.

### Do I need to use Candy Coating or Real Chocolate?

**Dipping, Molding, Barks, etc.** If you are a novice candy-maker, candy coating is an ideal choice. Simply melt and use. Real chocolate has to be tempered and is a bit more expensive than candy coating, but nothing beats the flavor. Good quality candy coating is easy to use, delicious in taste and an excellent alternative to real chocolate. Beginners will enjoy the ease of working with candy coating while advanced candy makers may want to try working with real chocolate.

**In Recipes** Always use a high quality real chocolate in when using chocolate as an ingredient in recipes such as brownies, cakes, mousse, etc.

### What is the easiest way to melt chocolate?

These instructions are for melting candy coating or real chocolate. If molding, dipping or making a bark with real chocolate, it must be tempered (see below). If using real chocolate as an ingredient, such as cakes, cookies, etc, follow these instructions for melting. Put chocolate wafers or coarsely chopped chocolate into a microwave-safe bowl. Microwave for 40 seconds. Stir. Microwave for 30 seconds. Stir. Continue microwaving only a few seconds at a time, stirring between each time until chocolate is nearly melted. Remove from microwave and stir until completely melted.

### What is tempering?

When chocolate is melted, the crystals in cocoa butter dissolve and become unstable. As the chocolate sets, the cocoa butter rises to the surface and forms a chalky, gray film. To avoid this, chocolate needs to be tempered, or pre-crystallized. Tempering is the process of heating and cooling the chocolate under controlled conditions allowing the cocoa butter crystals to solidify in an orderly fashion. The temperature of the chocolate must be precise when dipping or molding. Even tiny variations can ruin the outcome. Chocolate that is properly tempered will have a smooth, shiny finish and a nice snap. Chocolate that is not properly tempered will appear speckled, matte and may crumble, rather than snap when broken.

### What is the easiest way to temper chocolate?

*There are at least three ways to temper chocolate. Below is the "seed" method using the microwave, which is what we teach in our classes and believe to be the easiest.*

Put 3/4 pound chocolate wafers or chopped chocolate chunks into a microwave-safe bowl. Set aside 1/4 pound. Microwave for 30 seconds. Stir. Microwave an additional 30 seconds. Stir. Continue process (microwaving and stirring) for 10 seconds at a time until 2/3 of the chocolate is melted. Remove from microwave and put chocolate tempering thermometer into the chocolate. Stir frequently until temperature is correct for using. At this point, chocolate may be dipped or molded. Always have unmelted chocolate in the bowl with melted chocolate to keep the chocolate tempered, using the set aside 1/4 pound as necessary. Frequently stir the chocolate. When temperature is below where it should be, place bowl in microwave a few seconds. Add some unmelted chocolate and repeat tempering process.

### What is the best way to store chocolate?

Ideally, chocolate should be used within three months; however, chocolate may be stored for several months when kept in an airtight container at room temperature. The chocolate may "bloom" (oils separate, causing white patches on the chocolate). Once the chocolate is melted, the blooming will be gone. It may be more difficult to melt and may lose creaminess.

# Country Kitchen SweetArt

4621 Speedway Drive Fort Wayne, IN 46825  
www.shopcountrykitchen.com 260-482-4835

## Real Chocolates and Coatings

Peter's Original White	Peters	White		block	●	<p><b>Percent Cocoa</b> The percent cocoa solids (or cocoa content) is the percentage of cocoa that is in the chocolate. The percentage can include the cocoa bean, the nibs, chocolate liquor, cocoa butter and or cocoa powder. Generally, the higher the percentage of cocoa, the darker and more intense the chocolate is</p> <p><b>Form</b> Chocolate will either comes in disk or block form. Chop blocks into chunks for easy melting.</p> <p><b>Thinness</b> The thinness (or viscosity) tells the thinness or thickness of chocolate. Use very viscous (or thick) chocolate for recipes, sauces, molding, piping, and stiff fillings. Use thin chocolates for coating candies in a thin layer of chocolate. Very thin chocolate can also be used in fountains.</p> <p>● thick chocolate ●●●● very thin chocolate</p>
Callebaut White Chocolate	Barry Callebaut	White	25.5%	disks	●●	
Finley	Peters	White	33.0%	disks	●●●●	
Superfine	Peters	Milk	30.5%	block	●●●●	
Broc	Peters	Milk	31.5%	block	●	
Callebaut Milk Chocolate	Barry Callebaut	Milk	31.5%	disks	●●	
Marquis	Merckens	Milk	34.0%	disks	●●●●	
Malan	Peters	Milk	40.0%	disks	●●●●	
Falls Milk	Merckens	Milk	45.0%	disk	●●●●	
Burgundy	Peters	Dark	47.0%	block	●	
Yucatan	Merckens	Dark	51.0%	disk	●●●●	
Callebaut Dark Chocolate	Barry Callebaut	Dark	53.0%	disks	●●●●	
Falls Dark	Merckens	Dark	53.0%	disk	●●●●	
Adair	Peters	Bitter	56.0%	disks	●●●●	
Gibraltar	Peters	Bitter	60.0%	block	●●	
Galeton	Peters	Bitter	64.0%	disks	●●●●	
Cambra	Peters	Bitter	72.0%	disks	●●●●	
Peters No 23 Chocolate Liquor	Peters	unsweet	100.0%	block		

### Confectionary Candy Coating

Confectionary candy coating is a chocolate-like product. Chocolate flavored confectionary coatings substitute cocoa powder and vegetable oil for chocolate liquor and cocoa butter. White and colored candy coatings combine sugar, vegetable oil, and milk. These coatings have a vanilla-like flavor and contain artificial colors. Ideal for the novice candy-maker for error-free handling without the need for tempering.

#### Peter's™ Candy Coating Chocolate

Candy coating from a well-known chocolate maker. It comes in disk form for easy melting. Westchester® is milk chocolate coating. Eastchester® is semi-sweet candy coating. White Icecap® is white candy coating. Peanut Caps is peanut butter flavored candy coating.

#### Merckens®

Merckens® Rainbow™ coatings are our best-selling candy coating in disk form. Smooth and very creamy with no waxy taste. Cocoa Lite is Merckens milk chocolate candy coating. Cocoa Dark is Merckens semi-sweet candy coating. Merckens also comes in white as well as a variety of colors (flavored white).

#### Clasens® Alpine Mint

Mint-flavored candy coating that is available in dark green, light green, red, pink and dark chocolate.

### Real White Chocolate

Technically, not chocolate because of the lack of cocoa powder. Made with cocoa butter, milk product, sugar and vanilla. When tempering, white chocolate should be worked with between 86-88°.

#### Callebaut White Chocolate

Callebaut's smooth white chocolate has a balanced milk, cocoa and creamy caramel taste. It comes in small disk form making this chocolate an easy chocolate to work with.

#### Peter's™ Original White Chocolate

A rich cream color and cocoa butter-based, whole milk coating. It has a delicate chocolate aroma and flavor.

#### Finley™

This creamy, smooth white chocolate with 33% cocoa solids carries flavor notes of fresh milk with natural vanilla in easy melt wafer form.

### Real Milk Chocolate

Generally contains 10-34% cocoa solids, which includes cocoa, cocoa butter, sugar and more than 12% milk solids. It is seldom used for baking, except for cookies. When tempering, milk chocolate should be worked with between 86-88°.

#### Callebaut Milk Chocolate

Callebaut's smooth milk chocolate has a balanced milk, cocoa and creamy caramel taste. It comes in small disk form making this chocolate an easy chocolate to work with.

#### Superfine™ Milk Chocolate

A very creamy, golden colored milk chocolate with a hint of spicy overtones. When melted it has a medium liquidity, making it a very versatile chocolate.

#### Broc® Milk Chocolate

Broc is one of Peter's chocolates original Swiss formula. It has a predominant milk flavor and is slightly less sweet than Superfine.

#### Falls Milk Chocolate

Specially formulated for chocolate fountains.