

Tempering with Mycryo Cocoa Butter



100g/3.5 oz



Laser thermometer (or probe)

1 Heat on the bain marie to 40°C/104°F (never over 45°C/113°F) (melt the chocolate...)



4 Allow to cool to 28°C/82°F -29°C For dark chocolate to 31°C/88°F



2 Take off the heat, stir then let temperature go down to 34°C/93°F -35°C For dark chocolate too



3 Sprinkle on the cocoa butter, wait a few seconds then stir well, Combine,

