



Instructions for the melting of Chocolate for Chocolate Fountains

Based on

800 W microwave with rotating table

Equipment Required

Thermometer

Pyrex bowl and stirring spoon

Scales

Directions

Weigh 1 kg of Milk chocolate in a bowl



Set microwave at high and melt for 2 minutes stirring intermittently (approx every 40 seconds and stirring thoroughly at each stage).

The chocolate should have started melting at the base of the bowl

Set the microwave on high for one more minute – check the temperature – it should read approximately 28 degrees C.

Run for another 30 – 40 seconds on high and recheck the temperature and stir for approximately 30 seconds – it should read approximately 38 degrees C.

Run for another 20-30 seconds on high – check temperature – it should read approximately 38-42 degrees C. You should not take the chocolate temperature any higher than this as it will turn lumpy.

The melted product should be fluid and with no chips left to melt and ready to pour into your Chocolate Fountain.

For White chocolate follow the above but making even more sure that you stir the chocolate every 30 – 40 seconds and not take the temperature above 42-45 degrees centigrade. The white chocolate is more prone to burning than any other.

Desired consistency of Melted chocolate...



Overheated and water damaged chocolate...



Trouble shooting

Overheating of the chocolate will lead to lumpiness of the chocolate. It will smell caramelized (or burnt) and will be slightly gritting in taste. It may go slightly more fluid when cooling down if not over heated extensively.

If chocolate is melted in an environment where steam, water or condensation is lingering it is likely to take in the moisture. This will stiffen the chocolate irreversibly. It will lose its glossy shine and will turn into a dough like mixture.

Always use a thermometer to monitor the melting of your chocolate to make sure that it is not overheated.