

# CHOCOLATE EXTRAVAGANZA

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# Ingredients

- Bittersweet and semisweet chocolate – no regulation to distinguish (look at packaging to determine % of chocolate), both must contain at least 35% pure chocolate with sugar (amounts vary) and vanilla
- Milk chocolate – at least 10-15% cacao, condensed milk, sugar, vanilla, and soy lecithin
- White chocolate – no chocolate solids; cocoa butter with dry milk powder, vanilla, soy lecithin
- Coating chocolate – not real chocolate, cocoa butter has been replaced by other fats, doesn't require tempering to hold its formed shape
- Melted chocolate – do not use chocolate chips (cocoa butter is often times replaced with hydrogenated oil)! Use freshly chopped baking chocolate to ensure it melts smoothly



# COUVETURE CHOCOLATE

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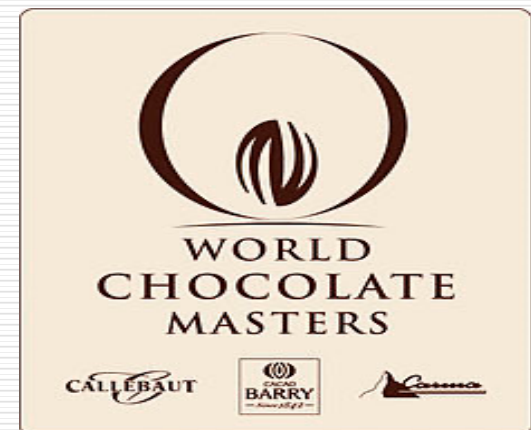
This is a high quality chocolate that has a higher percentage of cocoa butter which means it has a high price and is used in production of fine pastries and confections.



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# Dutch Process

- Use of alkaline chemicals that neutralize some of the acids in the cocoa.
- Can be done to the cocoa powder or beans.

Dutch products have:

- A better and fuller flavor
- A deeper and darker color

-Is preferred by many professional bakers.



# Coating Chocolate



- Some or all of the cocoa butter is removed from the eating chocolate and is replaced with vegetable fat of some kind.
- This = Less fluidity
- Less quality ingredients equals less money  
There are good and bad quality coating chocolate.
- Used for production of coating items  
Strawberries and cookies.

# ENEMIES OF CHOCOLATE

- Melted chocolate that comes in contact with moisture will become sluggish

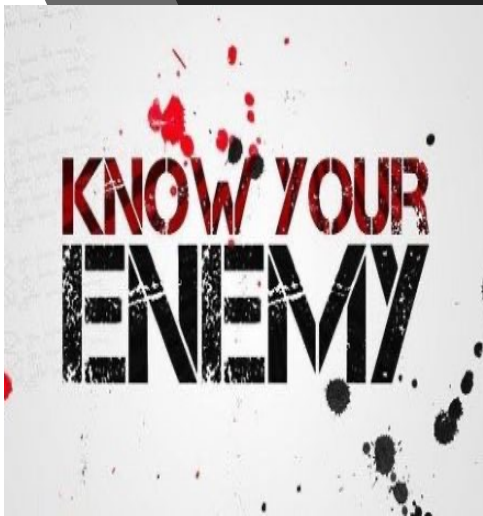
Can still be used for fillings or brownies.

- Moisture on set chocolate

Will form droplets of simple syrup

Once dried will have a white coating called *sugar bloom*

Will have a gritty feeling and does not remelt



# ENEMIES OF CHOCOLATE

- Excessive heat in melted chocolate  
If overheated chocolate will become pasty, grainy and will lose flavor

- Excessive heat on set chocolate  
Usually due to improper storage practices

Will cause cocoa butter to melt and rise to the surface of the chocolate

This is called *fat bloom*



KNOW YOUR  
ENEMY



## Impacts on chocolate's texture



- Cold
- Overheating
- Air
- Moisture
- Overuse



# Proper Storage of Chocolate

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- Wrap well
- Protected from light
- Protected from strong odors
- Kept cool (60-65 degrees is ideal)
- Moderate Humidity of 50%
- Can freeze, but not recommended
- Do not store in the refrigerator



# Aggie Chocolate Factory Tour – Bean to Bar

See how chocolate is made.

Bean to Bar Chocolate Factory, Utah State University

<https://youtu.be/jzPvbFUs4TY>



# Chocolate Tasting

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**Lab 10 – A Baker’ Dozen**  
**Tasting Chart - Appendix** Page 47

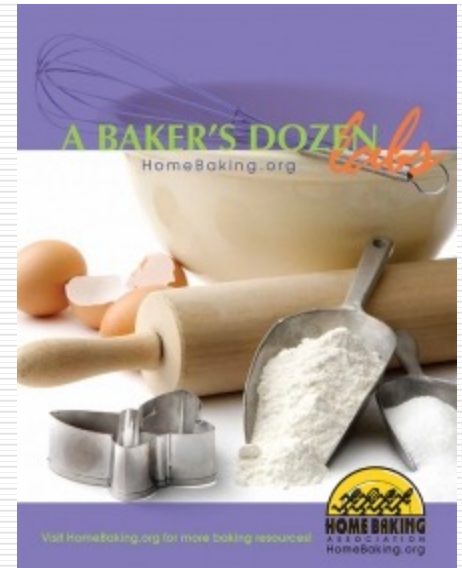
**Steps for Tasting Chocolate - Appendix** Page 66

**Video: Baking Cocoa and Leavening (HomeBaking.org)**

<https://youtu.be/5CdKpoEHo7o>

**King Arthur Baking, The A-B-C’s of Cocoa**

<https://www.kingarthurbaking.com/blog/2014/01/10/the-a-b-cs-of-cocoa>





# Cookie Cocoa Variation Reflection



Cocoa	color	texture	flavor	volume
All Purpose Cocoa				
Dutch Process Cocoa				
Black Cocoa				

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1. What conclusion can be made about the effects of various cocoa on the color of the cookies?
- 2.What conclusion can be made about the effects of various cocoa on the flavor of the cookies?
- 3.What conclusion can be made about the effects of various cocoa on the volume of the cookies?
- 4.What conclusion can be made about the effects of various cocoa on the texture of the cookies?
- 5.Describe the flavor of your favorite chocolate cookie variation.

Write a 2 sentence conclusion about cocoa and baked products.