

1: Unforgettable Desserts: Tempering Chocolate

An ideal resource for holidays, birthdays, or any special occasion, Unforgettable Desserts Features recipes for unforgettable cookies and bars, cakes, pies, tarts, custards, mousses, frozen desserts, candies, confections, and more.

Most chocolate is "in temper" when purchased and will display these hallmarks. If your chocolate has grayish streaks, is tacky to the touch, or has a crumbly texture, it is "out of temper. You need a thermometer with a range from 40 degrees to degrees F that shows 1 degree increments for this technique. Tempering Instructions Start with the desired amount of chocolate as stated in the recipe and chop it very finely. Place about two-thirds of it in the top of a double boiler with gently simmering water in the lower half of the double boiler. Place a thermometer in the chocolate. Occasionally stir very gently to encourage melting, but do not stir vigorously, which will add air. Do not allow chocolate to heat above degrees F for bittersweet and semisweet chocolate and degrees F for milk or white chocolate. As soon as the chocolate is almost completely melted, remove from the heat and wipe the bottom of the pot to eliminate any chances of water droplets reaching the chocolate, which would cause it to seize. Add about one-third of the remaining chopped chocolate and stir gently. The residual heat will melt it. You want to cool the chocolate down to 79 degrees F. Adding the reserved chopped chocolate will bring down the temperature gently and gradually; do not just let the chocolate sit and cool, as it will not cool quickly or evenly, and the tempering process will be thrown off. Add the remaining chocolate in two more stages, if necessary, to cool the chocolate further, continuing to stir gently until 79 degrees F is reached. Place the pot back over hot, not simmering, water and rewarm gently. Bittersweet and semisweet chocolates should be brought back up to 88 degrees to 90 degrees F, milk chocolate to 85 degrees to 88 degrees F, and white chocolate to 84 degrees to 87 degrees F. Do not allow any chocolate to rise above 90 degrees or you will have to begin entire process again. Sometimes chocolate labels will tell you what their specific tempering temperatures are, so heed that advice. The chocolate is now ready to use for dipping truffles, making chocolate decorations, etc. To test the temper, thinly spread a teaspoon amount on a piece of aluminum foil and allow it to cool. If your room temperature is warm, refrigerate it for about 2 minutes. The chocolate should look shiny and smooth and break with a crisp snap. Any dull spots or streaks or a soft texture indicate that the chocolate is not in good temper. Try setting a heating pad on low and placing your bowl of tempered chocolate on top of it. Always keep checking the temperature, keeping it fluid but not over 90 degrees F. Stir it occasionally to keep the entire amount evenly heated, as it will cool around the edges. It is easiest to temper at least 8 ounces of chocolate at a time, and it is not that much more difficult to temper two to three times that amount. Take advantage and plan your approach, so that if you need tempered chocolate for more than one recipe, you can do them all at once. Any leftover chocolate can be scraped out onto a piece of aluminum foil and allowed to harden; then you can chop it up and fold it into your favorite cookie batter, or save it to melt for brownies or other recipes.

2: Sweet: Inspired Ingredients, Unforgettable Desserts | Eat Your Books

Click to Buy Unforgettable Desserts Dede Wilson, a professional chef, food writer, teacher and television personality, spends at least some portion of her day thinking about something sweet, from creamy dark ganache to tart cranberries, from buttery pound cake to velvety caramel.

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Unforgettable Desserts: More Than Memorable Dessert Recipes for All Year Round (Wiley). While I am in love with the cover cake - Clementine Chocolate Almond Torte with Chocolate Lace, Candied Zest and Caramelized Fruit - don't let its fancy look put you off.

5: Unforgettable Desserts - Baking Bites

Dessert is always a pleasure, but sometimes you want to up the ante a little, to make your guests utter a blissful sigh and lick their spoons. Packed with intriguing recipes and invaluable advice, Unforgettable Desserts helps you do just that.

6: Unforgettable Desserts Sports Arena Blvd, San Diego, CA - www.enganchecubano.com

Unforgettable Desserts has 14 ratings and 2 reviews. Sandie said: I am a big fan of Dede Wilsons wedding cake books so it is no surprise that I really li.

7: Unforgettable Desserts: More than Memorable Dessert Recipes for All Year Round | Eat Your Books

dessert recipes with chocolate, tropical dessert recipes, non dairy dessert recipes - Italian Ricotta Cheesecake Recipe, Great recipe to add To Your Dessert Table This Holiday season! Find this Pin and more on Unforgettable desserts by Ayleen Soto-Rios.

8: Unforgettable Desserts by Dede Wilson

The cookbook Unforgettable Desserts certainly hopes to put each of its recipes into this category, and offers a wide range of recipes, from very simple to complex showstoppers, to bakers to try. What you end up trying in your own kitchen and what you end up remembering is, of course, up to you, but there is no shortage of ideas in this book.

9: Unforgettable desserts - Review of Shore Things Cafe, Lambeau, Trinidad and Tobago - TripAdvisor

Unforgettable Desserts by Dede Wilson Baking expert and public television cooking show host Dede Wilson helps you create show-stopping desserts that will make a lasting impression If you're looking for a little wow factor to liven up the end of a meal, this is the book for you!

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