

How to Temper Raw Chocolate at Home

1. Bring the chocolate to between 42c/107f – 50c/122f in a mixing bowl.
2. Either stir it to cool it down faster or let it sit in the bowl and reach 36c/96.8f on its own.
3. Once this temperature is reached, tilt the bowl to the side and add 1% mycryo to the chocolate. (so, if you're tempering 100g chocolate, you'll add 1g mycryo)
4. Use a spatula and press the mycryo into the side of the bowl to start mixing it into the chocolate, get all lumps out before stirring it into the whole bowl of chocolate.
5. When the chocolate reaches 31c/87.8f it's ready to use.

[Mycryo in the USA](#)

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