In order to have success in tempering chocolate, please remember these things:

- Time is important. Never try to temper or work with chocolate when you are in a hurry.
- Temperature is important. Be aware of the chocolate's temperature, your center's temperature, and the ambient temperature.
    - Chocolate should not be heated above 120° F.
    - Ambient temperature range is 50°-70° F. Outside of this range, the chocolate will behave unpredictably.
- Movement is important.
    - In order for the cellular structure to form the correct crystallization, the chocolate must be in constant motion. Slow and steady-don't want to add air bubbles.
- Water is chocolate's enemy. Don't allow any moisture in the chocolate or you will be starting over. Make sure every tool is clean and dry.

Steps to tempering chocolate:

- Place chocolate in heat-proof container. Shallow is better for more movement and quicker cooling.
- Heat chocolate slowly-either in a double boiler or in the microwave.
    - Heat to melt all fatty acid crystals (104°-115°F)
    - Remember chocolate burns easily. If melting in the microwave, short bursts of time, then stir. Never heat at full power (50% is better).
    - Stir often.
        - Hold a small amount in reserve to stay warm.
- Check the chocolate's temperature. Either use an immersion thermometer or a surface infrared thermometer (remember to stir first to eliminate hot spots).
- Add seed chocolate to the melted chocolate to "teach" the correct crystalline structure to the wild cells (up to but not more than 25% of the existing melted chocolate by volume).
- Continue to stir as the chocolate cools-this just takes time.
- Check temperature and stir until the chocolate falls into the optimal crystalline forming temperature range. (to begin to start seed crystals 79°-84°F)
- Add hot melted chocolate until temperature is brought up to optimal working temperature.
    - White chocolate or milk chocolate - 82°-86°
    - Dark Chocolate 88°-90°
        - This re-warming helps eliminate any unwanted wild crystals.
- There will come a time when the chocolate is "over tempered" and you will need to heat up and repeat the process. This usually happens when the chocolate cools down below working temperature and becomes chunky and gummy, or when you have been working with constant agitation for several hours.