



Semi-Sweet Chocolate Making Kit

Welcome to the exciting world of Chocolate Alchemy. If you have your own way you are comfortable making your chocolate, then by all means do that. Below is how I make chocolate day in, day out.

1. Warm your Melanger bowl and rollers in your oven on the lowest possible setting. 120-150 F is perfect.
2. Warm your nibs, sugar and any other dry ingredients in the oven on a tray. Again 120-150 F. You are just taking the chill off so that the cocoa butter in the nibs is above its melting point and can flow.
3. Gently melt the cocoa butter in a pan to 150-250 F.
4. Taking care because the bowl and stones are warm, assemble your Melanger. Put the tension cap on but don't screw it all the way down.
5. Add the melted cocoa butter.
6. Start adding the warm cocoa nibs a handful at a time. It may only be 1-2 handfuls at first before the wheels start to slow. Allow the Melanger to grind the nibs until they are flowing well. Usually about 10 minutes.
7. Repeat until all the nibs are in, continuing with the sugar and any other dry ingredients in the same fashion.
8. When all the ingredients are in, tighten the tension cap fully.
9. Scrape the bowl and rollers down with a spatula half way through – roughly 12 hours.
10. Allow the chocolate to refine for 24 hours. You can continue refining longer if you wish, as it suits your tastes.

Congratulations, you have made Semi-Sweet Chocolate. You can store it for later tempering or temper it now. The choice is yours.

Note: If you're not sure how to temper your chocolate follow the link below, we recommend the wonderfully easy Silk Method. <https://chocolatealchemy.com/silk>

~ Let's go make chocolate ~

*This kit assumes you have a Melanger to refine your chocolate and also that you have a basic understanding of how to make chocolate. See our Guide at <https://chocolatealchemy.com/howtomakechocolate> for more information.



Common questions and answers

- *Do I have to follow the recipe?*
- *What if I don't want to use one of the ingredients?*
- *Will it ruin the batch?*
- *Can I add extra ingredients or less than what is in the kit?*

The basic answer to all these questions is that you can do whatever you want. You decided to buy this kit for a reason. It is all ready to go and you only have to decide when to use it.

My suggestion is to follow the recipe as provided. Part of the intent of the kit is to get you outside your comfort zone just a little bit and hopefully discover the range of chocolate you like.

If you have allergies, that is a different situation and of course you should not make chocolate with something you are allergic to. In virtually all cases you can just leave the ingredient out without any ill effects. If in doubt, please feel free to write me directly.

The only other thing I will mention is the standard one about water. If you are going to substitute or add an ingredient, it should not have ANY water.

- No vanilla extract.
- No honey.
- No agave syrup.

I don't know how to make that any clearer. No water-based ingredients.

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