

Chocolate Cigar

Description:

Serving Size: 0.2 KG

Categories: Pastry

Cost Per Kilo

\$ 5.08



Amount	Measure	Ingredient
0.200	kg	Dark chocolate

Preparation Method

Product No.
20-100001024

Method of Preparation:

- Chop the chocolate and place in a chocolate warmer.
- Heat the chocolate to 122F -133F.
- Pour 80% of the chocolate onto a marble slab and work the surface of the chocolate bringing it up over itself continuously until it has cooled.
- Now mix with the un-tempered chocolate.
- Invert a heated baking sheet onto a work surface.
- Pour the tempered chocolate onto the tray spreading the chocolate evenly.
- Place the tray in the refrigerator for about 10 minutes.
- Place the tray on a solid work surface (table).
- Using a scraper push the scraper between the tray and the chocolate with short and rapid movements to roll the chocolate into a cigar shape.
- Place in an air tight dry container for storage.