

MASTER CHOCOLATE



Chef Ribana

PRACTICAL GUIDE

EQUIPMENT & AND CONSUMABLES REQUIRED FOR WORKING
WITH CHOCOLATE

your chocolate toolbox

EQUIPMENT



Warming source

- chocolate melter
- *alternatives: bain marie*



Tempering surface for table method

- stainless steel, marble, granite
- *alternatives: another method of tempering*



Utensils

- silicone spatulas
- *alternatives: any kind of stainless steel spoon, stirrer*



Storage for chocolate

- plastic bowls
- metallic, glass bowls



Temperature measuring tool

- Inserted thermometer
- *alternative : infrared thermometer*



Rewarming source

- microwave
- *alternatives: bain Marie, heating gun*



Moulds

- acrylic or PVC
- *alternatives: plastic, silicone*



Tempering tools

- metallic scrapers
- *alternatives: palette knives, silicone spatulas*



Additional

- acetate paper, metallic flat tray, piping bags, sticks
- jars, brushes, sponges, toothbrush



Storage source

- Airtight containers
- *alternative : airtight bucket*



Packaging source

- plastic bags, chocolate boxes
- *alternatives: parchment paper*



Recommended

- yoghurt maker
- wine fridge

your chocolate toolbox

CONSUMABLES



Chocolate

- dark, milk, ruby, white fluid



Ingredients

- cocoa butter
- liposoluble colours



Additional

- edible printing
- fillings
- dry fruits, nuts