**Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ period\_\_\_\_\_\_

*****Chocolate Notes***

**Chocolate comes from the cocoa tree. Cacao trees grow in rain forests. The tree produces the pod which contains many cocoa beans.**

|  |  |  |
| --- | --- | --- |
| **Tree** | **pod** | **beans** |
| **http://t2.gstatic.com/images?q=tbn:ANd9GcRrs6HFWS_Xn-0lhjcbfEU1h1tZA6ySEwW-oLxPhGOy9KZwfGUDlA:www.elarishtropicalexotics.com/Plant/502/Chocolate-tree-Theobroma-cacao.jpg** | http://t3.gstatic.com/images?q=tbn:ANd9GcSINHA5zD_UbhqSjZ2fwsh8iWJ5FRVRgWkwyS7rzCa3oNvYgdj6Fw:1.bp.blogspot.com/-9KBmlUIILIo/UGarNBFHyLI/AAAAAAAAKFQ/Z_qZ9DNiKlw/s1600/chocolate%2Bnut.jpg | http://t2.gstatic.com/images?q=tbn:ANd9GcT4ptXPU7xwm5m5yOGD0L5M0GAFDs49k8XBAIMfrygxTSsDT1rLew:english.cri.cn/mmsource/images/2010/08/27/cocoaseeds.jpg |

***3 main types of chocolate***:

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- has no sugar.
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- has little sugar added.
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_-milk solids are added.

***3 forms of chocolate:***

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- examples: chocolate bars & chocolate chips
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- found in cocoa or drink mixes
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- commonly in syrups used for milk or ice cream

***Storage of Chocolate:***

Chocolate should be stored in a \_\_\_\_\_\_\_\_\_\_\_\_\_\_ & \_\_\_\_\_\_\_\_\_ area to prevent

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Chocolate bloom is a whitish, grey coloring on the outside of the chocolate when the fat comes to the surface. This doesn’t appear to look good, but you can still eat the chocolate.

***Melting of chocolate:***

To melt chocolate the best thing to use is a \_\_\_\_\_\_\_\_\_\_\_\_\_ boiler. When you use a double boiler the chocolate is not directly on the burner. Instead the chocolate is melted by the heat of steam. This prevents\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, this is when the chocolate burns. It is very important not to get any \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in the chocolate from \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or steam while melting. If you get moisture in the chocolate while melting it will harden the chocolate.