

# Chocolate tiles |

## Recipe for 12 tapas



### Description

Chocolate temperature techniques

### Note

There are several ways to temper chocolate, and there are also different names for this technique.

### Ingredients

#### Dark chocolate tiles

- 200 Gr Dark chocolate
- 200 Gr Milk chocolate
- 200 Gr White chocolate

### Preparation

- Preparation time **60 mins**

#### For the chocolate

The dark chocolate must be between 30°C-32°C. With a band of Rhodoid sheet, make the chocolate bands. When the chocolate is hard, break it in pieces. Reserve the chocolate in a dry and tempered room, no humidity at all.

For a more fancy presentation, use two different sized ring molds and make discs or rings of different sizes.

**Bon appétit!**