



TABLING METHOD

**Refer to diagram above for milk and white chocolate temperature guidelines.*

1. Melt dark couverture to 120-122°F (49-50°C). Ensure that no solid pieces of chocolate remain.
2. Pour 75% of the melted chocolate onto a solid work surface, preferably marble or granite.
3. Begin a uniform motion of spreading the chocolate outward with an offset spatula and scraping it back inward onto itself. Repeat this action until the chocolate looks and feels thicker from the crystal development.
4. When the mass reaches 82°F (27°C), you will notice it becomes thicker. Scrape it from the work surface into the remaining 25% of warmed chocolate.
5. Immediately stir together to evenly distribute crystals and ensure final working temperature is 88-90°F (31-32°C). If necessary, use a heat gun to gently warm the chocolate.
6. Test by dipping the tip of a scraper into the chocolate; the chocolate should begin to set within 2 minutes and have a uniform sheen to it. Milk and white chocolate take a little longer due to the added milk fat.

The precise temperatures and methods outlined in this guidance document are for general purposes. Modification to these methods may be necessary given differing equipment and workspace conditions. For questions, contact your Guittard Chocolate representative.