



INSTRUCTIONS FOR MAKING CHOCOLATE IN THE PREMIER WET GRINDER

Before making your chocolate:

Before using the wet grinder for the first time put 1kg of granulated sugar in the grinder and run it for 30-60 minutes, tightening up the grinders gradually until they are down as far as they can go. This is to smooth out the stone rollers and get rid of any minerals. When finished throw away the sugar but do not wash the grinder as any moisture will have a negative effect on your chocolate.

Making your chocolate:

You can make up to 2kg of chocolate per grind. First make sure the stone rollers are not tight (using the screw attachment on top tighten to one full turn), then add the cocoa nibs. If you have a blender then we advise pre-grinding the cocoa nibs into a smaller particle size before putting them in the wet grinder to ease the pressure on the motor and rollers. If you don't have a blender make sure you add the cocoa nibs slowly (along with the melted cocoa butter) to give them time to break down and it is most important to apply heat with a hair dryer or heat gun to get them to a paste (approx 5 mins). Let the nibs mix for around 10 minutes (still apply heat to get them to a paste then gradually add the sugar. Next, apply more heat using the hairdryer or heat gun and gradually lower the stones using the screw on top at roughly 5 minute intervals until the rollers are down as far as they can go.

If you are making milk chocolate or adding a little cocoa butter to your dark chocolate add the melted cocoa butter along with the nibs as it helps to avoid any pressure on the rollers and speeds the process. First melt the cocoa butter gently in a microwave at 30 second intervals until it is fully melted and between 40-45°C. Then carefully pour the cocoa butter into the grinder. You will visibly see your chocolate become more fluid.

If you are making milk chocolate you now need to add your whole milk powder. Gradually add the milk powder to the grinder until it is thoroughly mixed. At this stage you will see your chocolate become much lighter in colour.

Now all your ingredients are in the grinder use the hair dryer or heat gun to get your chocolate up to around 45°C. Once it reaches 45°C the grinder should generate enough heat itself to maintain a temperature of around 42-52°C provided the room is nice and warm. For extra heat you can carefully place an ordinary table lamp over the grinder, making sure that it does not come in direct contact with the grinder or the chocolate.

Conching (mixing) time will depend on the type of chocolate you are making and your personal preference. The longer the chocolate is conching the smoother it will be. As a guide dark chocolate should be conched for 24-48hrs and milk chocolate for 18-24hrs. The conching time is up to you but we would recommend at least 18 hrs to get a nice smooth mouth feel. We would also recommend



occasionally scraping down the chocolate in the first few hours to ensure even particle size and to avoid any gritty unconched cocoa nibs or sugar in your finished chocolate.

You can leave the lid on for the first hour or two of conching to allow the temperature to increase if you want to but afterwards leave the lid off to allow the natural acidity from the cocoa nibs to escape. This is especially important for dark chocolate with a high cocoa content. This will give your chocolate a nice 'rounded' mouth feel and less acidity.

When your chocolate has finished conching stop the grinder and remove the stone rollers, scraping the excess chocolate off as you do so. Next carefully tilt the grinder to allow you to pour the chocolate into a plastic or glass bowl. Your chocolate is now ready to be tempered.

Cleaning the grinder:

If you are not going to use the grinder again for a while wash it in hot soapy water and rinse thoroughly with clean water. Do not use strong scented detergents as this can taint the next batch of chocolate you make.

Using a small spanner remove the wheels from the axel and ensure that every part is completely clean. Once dry re- assemble and make sure the grinder is completely dry before you use it again.

If you are going to use it again quite soon just scrape off as much chocolate as you can and store/wrap the grinder in a sealed container or wrapping. Before you use it again use your hair dryer or heat gun to melt the hard chocolate in the bowl or on the stone rollers being careful not to burn the chocolate. Once melted you can start your next batch of chocolate.

Warning: If you turn the grinder off overnight and allow the chocolate to set do not try to start the motor again until all the chocolate inside is fully melted otherwise the shaft will break and the motor may be damaged.

We recommend you decant any chocolate into a plastic bowl whilst it is in a liquid state and re-melt it in a microwave to 45°C before putting it back into the grinder.

HB Ingredients cannot be held responsible for misuse of the wet grinder.