



BEAN TO BAR RECIPES

*Please note these recipes are a good starting point but you can adapt them to your taste. However it is very important to get the total fat content right otherwise your wet grinder may struggle to conch the chocolate thoroughly and you may have difficulties tempering the finished chocolate as it will be too thick. If your chocolate is too thick just add melted cocoa butter at any stage to make it thinner (start with 2-3% on total recipe weight up to max 6%). Ideally the total fat content should be between 42-46%. The higher the fat content the more fluid the chocolate will be. The total fat content has been added the recipes below as a guide.

Dark Chocolate Recipes

80% Dark Chocolate:

800g roasted cocoa nibs
200g caster sugar (refined or unrefined)
Total fat content = 43.2%

75% Dark Chocolate:

650g roasted cocoa nibs
100g melted cocoa butter
250g caster sugar (refined or unrefined)
Total fat content = 45.0%

70% Dark Chocolate:

600g roasted cocoa nibs
300g caster sugar (refined or unrefined)
100g melted cocoa butter
Total fat content = 42.4%

65% Dark Chocolate:

500g roasted cocoa nibs
350g caster sugar (refined or unrefined)
150g melted cocoa butter
Total fat content = 42.0%

How to calculate total fat content on dark chocolate:

Cocoa nibs contain 54% cocoa butter. To calculate the total fat content of dark chocolate divide the percentage of cocoa nibs by 100 and multiply by 54 (e.g. 70% cocoa nibs $\div 100 \times 54 = 37.5\%$ fat on total recipe). Cocoa butter is 100% fat so all the cocoa butter has to be added to the total fat content.

Example:

70% Dark Chocolate:

600g roasted cocoa nibs (600g = 60% of recipe therefore $60 \div 100 \times 54 = 32.4\%$ fat)
300g caster sugar (no fat content)
100g melted cocoa butter (100g = 10% of recipe therefore fat is 10%)
 $32.4\% + 10\% =$ Total fat content 42.4%

Milk Chocolate Recipes

40% Milk Chocolate:

340g caster sugar (refined or unrefined)
300g melted cocoa butter
250g whole milk powder
110g roasted cocoa nibs
Total fat content = 42.5%

45% Milk Chocolate:

300g caster sugar (refined or unrefined)
300g melted cocoa butter
250g whole milk powder
150g roasted cocoa nibs
Total fat content = 44.6%

50% Milk Chocolate:

250g caster sugar (refined or unrefined)
250g melted cocoa butter
250g whole milk powder
250g roasted cocoa nibs
Total fat content = 45.0%

How to calculate total fat content on milk chocolate:

Cocoa nibs contain 54% cocoa butter. To calculate the total fat content of milk chocolate divide the percentage of cocoa nibs by 100 and multiply by 54 (e.g. 15% cocoa nibs \div 100 \times 54 = 8.1% fat on total recipe). Cocoa butter is 100% fat so all the cocoa butter has to be added to the total fat content. Whole milk powder contains 26% fat so 25% (250g) whole milk powder \div 100 \times 26 = 6.5% fat.

Example:

45% Milk Chocolate:

300g caster sugar (no fat content)
300g melted cocoa butter (300g = 30% of recipe therefore 30% total fat)
250g whole milk powder (250g = 25% of recipe therefore $25 \div 100 \times 26 = 6.5\%$ fat)
150g roasted cocoa nibs (150g = 15% of recipe therefore $15 \div 100 \times 54 = 8.1\%$ fat)
Total fat content = 45.0%

White Chocolate Recipe:

34% White Chocolate:

350g caster sugar (refined or unrefined)
350g melted cocoa butter
300g whole milk powder
Total fat content = 42.8%