

Chocolate Chantilly

Recipe by Martin Lersch, www.khymos.org with comments by David A. Katz

Safety for Food Chemistry (for a more complete list go to <http://www.chymist.com/Safety%20with%20Food%20Chemistry%20Experiments.pdf>)

All materials used in this experiment must be food grade or USP grade.

Any food materials used for tasting must be in new, unopened packages or containers.

All apparatus used in food experiments must be new or never used with any laboratory chemicals. It is preferred that they have been washed in a dishwasher prior to use and dried in the normal or sterilized heat cycle. Note: The use of a dishwasher does not guarantee that apparatus, previously used for chemical experiments, is free from contamination by laboratory chemicals.

Before materials are placed in the laboratory, all bench tops must be cleaned with a food safe cleaner. After cleaning, the bench tops must be covered with a food safe material that has not been stored near any laboratory chemicals. Aluminum foil can be used.

Ingredients

100 - 200 mL water

150-200 g bitter chocolate, broken into pieces (60 to 72% cacao – check the ingredients for lecithin, an emulsifier, which is necessary for this recipe)

Procedure

1. Put the chocolate and water into a pan or bowl (either metal or glass), and immerse it into a larger pan with water which is gently heated. Stir the chocolate and water mixture occasionally until it forms a uniform mixture.
2. Immerse the pan into a larger pan with cold water and some ice cubes. Whisk the chocolate water mixture until it thickens. (An electric mixer with whisk attachments will work for this recipe.)

NOTE: Results will vary with different brands of chocolate. If the chocolate Chantilly is too thin, reheat it in warm water to melt the mixture and add additional chocolate. If it is too thick, re-melt the mixture and add additional water.



Close up of chocolate Chantilly

Serve with fruit juice caviar sprinkled on top. <http://www.chymist.com/Fruit%20Juice%20Caviar.pdf>

