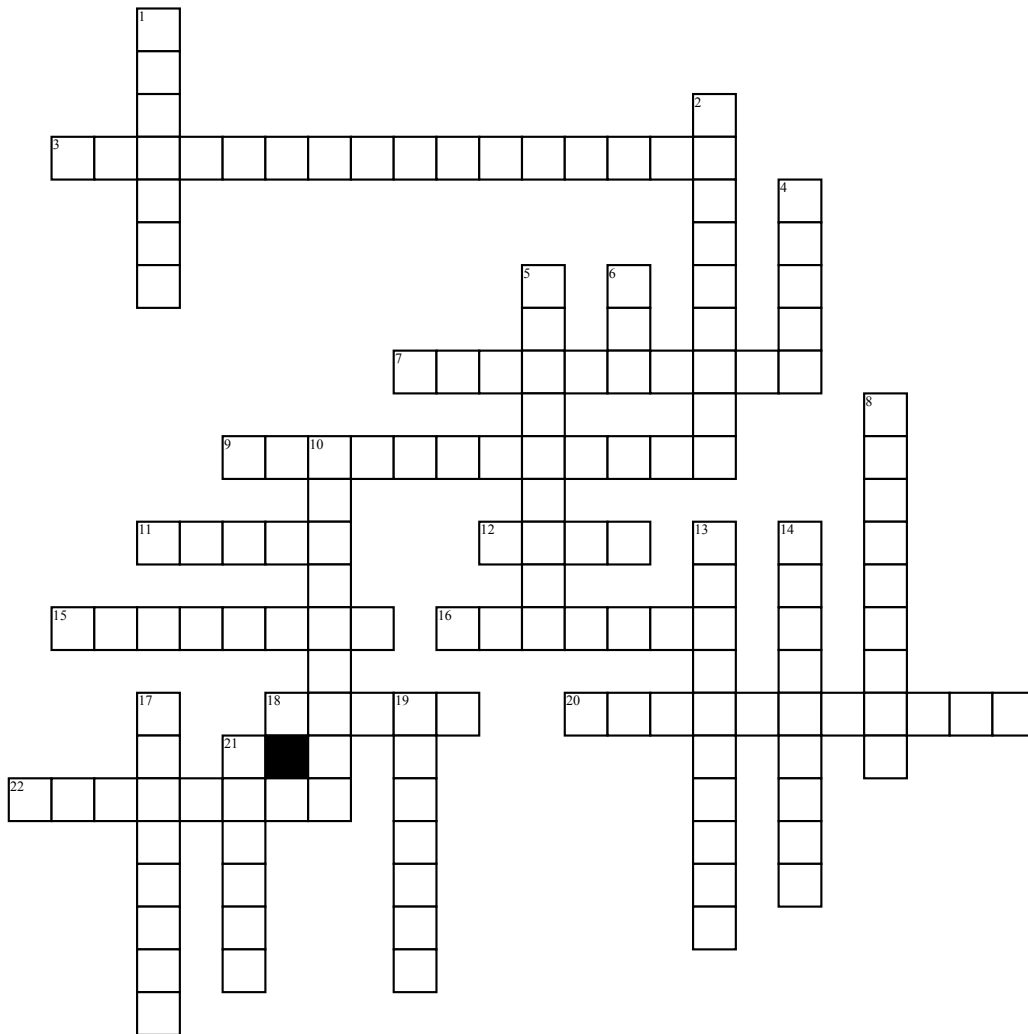


Name: _____

Chocolate



Across

3. Chocolate that has part or most of the cocoa butter replaced with other fats in order to make it easier to handle
7. Cocoa trees produce large pods full of these seeds
9. The act of treating cacao with an alkali
11. Chocolate that has been improperly tempered
12. Sheets of tempered chocolate with various nuts, dried or candied fruits and candy is sprinkled all over.
15. Should always have a ganache center and round in shape
16. cutting fine shreds or shavings from a block of chocolate?

18. Known as knackerli, in Switzerland
20. Can be helpful when tempering chocolate
22. Cocoa powder, cocoa butter, and sugar are ground and mixed

Down

1. Cacao trees grow near
2. Made by combining chocolate with coconut fat and a flavoring
4. Added to sugar to prevent crystallization
5. Produced from the seeds of a tropical tree called the cocoa or cacao tree.
6. Cracked piece of cocoa bean shell
8. Most common used are nuts, salt, sugar, sprinkles and fruit

10. The process of heating and cooling chocolate to ensure it will set with proper gloss and snap.

13. Caused by exposure to moisture, usually in the form of high humidity

14. Developed a process for removing much of the cocoa butter

17. Added to chocolate to improve its viscosity

19. A mixture of heavy cream and chocolate and is used to fill or as a glaze.

21. Chocolate that is pure ground cocoa beans with no added sugar, known as unsweetened chocolate

Word Bank

lecithin	tempering	bark	liquor	chocolate	seeding
bloom	VanHouten	dutch process	equator	nib	truffles
coating chocolate	sugar bloom	thermometer	acids	ganache	conching
meltaways	cocoa beans	garnishes	tings		