



TO SUBSTITUTE HIGH PERCENTAGE CHOCOLATES FOR STANDARD BITTERSWEET OR SEMISWEET BARS OR BAKING SQUARES

Bittersweet: Recipes and Tales From A Life in Chocolate (Artisan, 2003)

By Alice Medrich

To substitute chocolates with higher than average percentages of cacao for standard semisweet or bittersweet chocolate we use less chocolate and adjust sugar. The formulas below give a range for reducing the quantity of chocolate called for in a recipe. If you normally use individually wrapped squares of semisweet or bittersweet "baking" chocolate (such as Bakers, Nestles or Hersheys) reduce chocolate by the greater amount to get results that are similar in chocolate intensity to desserts you are accustomed to. If you normally use bars such as Ghirardelli (which average a little more cacao than squares) or if you want a more bittersweet chocolate flavor, reduce chocolate by the smaller amount. In either case you can also increase the intensity of chocolate flavor by using less of the sugar adjustment.

TO SUBSTITUTE CHOCOLATE LABELED 62%

Use 10 to 15 percent less chocolate. Add 1 teaspoon of sugar for every ounce of chocolate called for in the original recipe.

EXAMPLE: If the original recipe calls for 10 ounce of chocolate:

Use 8.5 to 9 ounces of chocolate labeled 62% and add 10 teaspoons (10x1), or 3 tablespoons plus 1 teaspoon sugar to the recipe.

TO SUBSTITUTE CHOCOLATE LABELED 64%

Use 20% to 25% less chocolate. Add 1 1/4 teaspoons sugar for every ounce of chocolate called for in the original recipe.

TO SUBSTITUTE CHOCOLATE LABELED 66%

Use 25%-30% less chocolate. Add 1.5 teaspoons of sugar for each ounce of chocolate called for in the original recipe.

TO SUBSTITUTE CHOCOLATE LABELLED 70% or 72%

Use 30% to 35% less chocolate. Add 1.5 teaspoons sugar for every ounce of chocolate called for in the original recipe.

HOW TO SUBSTITUTE ONE KIND OF CHOCOLATE FOR ANOTHER

The following chart is the result of years of work with chocolate by Rose Levy Beranbaum

IF THE RECIPE CALLS FOR	YOU CAN SUBSTITUTE
1 ounce unsweetened chocolate	<i>2 ounces bittersweet if you subtract 2 tablespoons sugar for every 2 ounces chocolate and subtract 1/2 teaspoon shortening for every 2 ounces chocolate</i>
1 ounce unsweetened chocolate	<i>2 ounces semisweet chocolate if you subtract 2 tablespoons plus 2 teaspoons sugar for every 2 ounces chocolate and subtract 1/2 teaspoon shortening for every 2 ounces chocolate</i>
1 ounce unsweetened chocolate	<i>2 ounces couverture (also called coating chocolate) if you subtract 2 tablespoons sugar for every 2 ounces chocolate and subtract 1 1/2 teaspoons shortening for every 2 ounces chocolate</i>
1 ounce bittersweet chocolate	<i>2 ounces semisweet chocolate if you subtract 2 tablespoons sugar for every 2 ounces chocolate and subtract 1/2 teaspoon shortening for every 2 ounces chocolate</i>
1 ounce bittersweet chocolate	<i>3 tablespoons cocoa powder plus 1 tablespoon cocoa butter or shortening</i>