

Chocolate using Whey Permeate

<i>Ingredient</i>	<i>Usage Level (%)</i>
Chocolate liquor	10.00
Whey permeate	14.4
Cocoa butter	26.45
Lecithin	0.3
6X sugar	48.89
Ethyl vanillin	0.02
Total	100.00

Preparation:

1. Combine dry ingredients in a Hobart mixer with paddle attachment.
2. Melt cocoa butter and add the lecithin.
3. Add melted chocolate liquor to the dries and enough melted cocoa butter to make refiners paste.
4. Pass the refiners paste through a 3-roll refiner (set at 375-450 psi) to achieve desired particle size.
5. Place the refined paste back into the mixer bowl and using a mantle with low heat, conch into a paste.
6. Slowly add the remaining fat/lecithin mixture into the batch and mix until uniform.
7. Place the chocolate into a chocolate melter for at least 24 hours to develop flavors.
8. The chocolate is ready to be tempered for use.

Average particle size from this batch was 27 microns using a micrometer test.
Adjusted to maintain constant fat content.