Raspberry Chocolate Bars with CBTV Live

Chapter 1 - Chapter 1
Raspberry Chocolate Bars
(upbeat pop music) â™« Hey (percussion ticking) - Hi, everybody, it's Courtney coming at you live like we always do on Tuesdays and Thursdays and I'm here with, - Mark Tilling. - who's been here all week filming amazing chocolate classes with us. Tell me a little bit about yourself. Where are you from? - So, I'm from the UK, based in Hampshire, - Yeah. - so that's the South of England. - Okay. - So, yeah, I've been working as a pastry chef for 25 years, now. - It's hard to believe, and pastry chef and you're a Master Chocolatier. - A Master Chocolatier, as well, yeah, yeah. - And, you do some teaching in the UK? - I do, for the last eight years, now, I've been teaching from making chocolate bars, what we're gonna do today, - That's awesome. - to five-day chocolate schools to patisserie classes, yeah. - I feel so lucky that he's here, especially because it's Valentine's Day and, like I said, he's been teaching classes on how to master and work with chocolate in your own kitchen. So, making chocolate bars is easy or not easy? - Oh, it's so easy, so easy. It's just about getting the tempering right, to begin with. - So, that's something we covered today. It was like a really big deal, so what is the point - Yeah. - of tempering chocolate, what does that mean? - So, you can't just melt chocolate and just pour it into a mold. It's never gonna set properly. So, we have to get the crystal structure right in the chocolate for it to set. - Awesome, so that's, it's not melting; it's like a specific process for actually tempering chocolate. - Absolutely, yeah. - And, otherwise, you don't get, you said there were two things that make a really good chocolate bar. It's the snap? - There's a good snap and nice shine. - Nice sheen. - Yeah, yeah. - So, he's actually gonna be teaching a class on tempering, so stay tuned for that, coming soon. So, what do we have in front of us to make these chocolate bars? We've got tempered chocolate? - So we've got some white tempered chocolate, here. - Okay. - Obviously, we're gonna do some Valentine's bars, which is great. - [Courtney] Can you just use chocolate bars or do you need to find chips or? - You can just use chocolate bars. Just make sure - Okay. - it's good quality chocolate - Okay, and you're using? and it's got no vegetable fats, yeah. - No vegetable fat, okay, and you're using what brand? - So, I'm using the Callebaut brand, yeah. - That's what we've been using all week, awesome. Okay, so that's already tempered, what else do we have? - So, we've got some freeze-dried raspberry pieces, - Okay. - so it's really going to give a nice fruity crunchy flavor to the chocolate bars. - Awesome. We were kind of on the hunt for this and I know Whole Foods has, they have freeze-dried blueberries, strawberries, mango, even, - Yeah. so you can substitute that. - Yeah, absolutely, or even with nuts and other fruit, as well. - Okay, awesome. - And, we've got some red coloring, here, obviously to color the chocolate, yeah. - So beautiful. So, he's gonna show us how to marble this chocolate with two colors, using the white chocolate, that's the one that's tintable, so you wouldn't want this - Yeah. - for milk or dark? - No, no, no, no, - It needs to be white. - you can only color with white, yeah. - And, this is just, it's a food-grade edible colorant that you can add in to white chocolate? - Absolutely, yeah. - [Courtney] Cool, and then, we've got some mixing bowls and then tell me about this mold. - [Mark] So, this is a professional chocolate mold. Now, I know it's probably a little bit expensive, but it will last a lifetime, but you can use just literally a plastic tub, a food tub or even a metal tray. - Like a Tupperware? - Yeah. - [Courtney] Do you like ruin the Tupperware in the process, or you can reuse it? - No, no, no, no, no. - Okay. - You can reuse it, yeah, - All right. - definitely. - And then, this makes three bars and then how much chocolate do we need per bar? - So, pretty much, about a hundred grams per bar. -

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Okay, great. - Yeah. - So, are we gonna mix some chocolate for coloring. - Yeah, well, first we've got to just make sure we've got the mold is clean. - Oh, okay, how does that work? - So, I've got a little soft cloth, here, so you just need to literally just buff the surface and I would still do this with the plastic containers, as well, - Okay. - or the metal tray. - Mark was telling me, earlier, that you can't use something that's gonna leave little fibers, so no cotton, that like a paper towel works best. - Yeah, paper towel or a little sort of glass cloth, something like that, something soft. - Okay. - Yeah. - And, if they are using like a container, do you need to oil it first or you should just buff it? - No, if it's plastic, just leave it as it is. - Okay. - Yeah. Just make sure it's really clean and you've buffed the surface as well. - Okay, don't forget, because we're live, you guys could write in and ask questions as we're going, but Mark's gonna demonstrate how to make these really beautiful chocolate bars. - Cool. - Cool, so what do we do first? - So-- - We've buffed the mold. - [Mark] We've buffed the mold, so with the raspberry pieces, we can put them into the mold. I'll let you do that. - [Courtney] Okay, how much? - [Mark] So, I never put too much. Just enough, just to literally-- - [Courtney] It's like confetti. (Mark laughing) So, this will show on the top of the bar? - [Mark] That's correct, yeah. You can do it - Is that-- - [Mark] on the back of the bar, which you see a lot of companies do that, - Okay. - but I prefer to see it on the other side because with the mold, you'll get the actual more shiny sort of surface and I just think that's a lot better than more of the matte side, yeah. - [Courtney] Okay, is that enough? - [Mark] That's plenty, yeah. - Could you mix this into the chocolate? - You can do, yeah. Yeah, you won't see it so much, but, you know, - Okay, for flavor? - you can do that, as well. - This is really pretty, though. It really does look like confetti. Okay, awesome. - Cool. Okay, so now we need to color some chocolate. - Okay. - Ready? - [Courtney] So, you're gonna give me some? - So, we're gonna pour some, (Courtny gasps) - oh, let's get a little bit more. - This week has been really hard not to just want to stick my finger in every bowl. - So, then-- - I'll try to refrain. - So then, just pop it in. - [Courtney] So, we're just being very liberal. It doesn't matter, okay. - Yeah. - [Mark] Yeah, you can put more in. It's entirely up to you how strong you want it. - [Courtney] Ooh, I want to paint with this. - [Mark] So, it takes a couple of minutes just to literally melt through into the chocolate. - [Courtney] Okay, so this I want to mix thoroughly because we're marble this with the white. - [Mark] With some white, yeah. - Okay, so we're not doing the marbling in this bowl. We're just coloring - No. - in this bowl. - No, as you can see, it's just starting to mix down and you're getting a lovely bright color. - [Courtney] It's so pretty; it's like a raspberry color. I like that. (spoon tapping) You don't need a whisk. Just a spoon works? - No, just a spoon. Yeah, we don't need to whisk it. We don't want to incorporate any, too much air into the chocolate, yeah. - Oh, okay, good, no, not too much air. - Cool. - Okay. - Okay, so I'm gonna pour a little bit of white chocolate into here and the key, when you mix these together, is don't mix it too much - Okay. - because we want to have that marbled effect, - Okay. - by literally, not by mixing too much. - Okay. - So, if I pour, - Oh! - [Mark] so literally, just a couple of turns. - [Courtney] So, it's about a half and half? - [Mark] Yeah. - [Courtney] This is like, kind of, when we did the marbled Oreos, it was like, do not overmix. Like that? - So that, yeah. - Okay, okay. - Perfect, perfect. - [Courtney] Okay what do I do with this? - [Mark] So, now, we need to pour it into the mold. - [Courtney] With the spoon? - No. - Oh, no! - [Mark] You can just pour it from that, that's fine. That's made for it. - Just pour? - [Mark] Yeah, just pour, so not too much. (Courtney gasping) Keep going, you can come back here in a little bit. That's it. That's okay, keep going. Keep on doing--. - More? - [Mark] We can, ah, no, that should be fine. That should be fine. - It'll level out? - [Man] Yeah, it will level out. - Okay. - We can do another one and we'll one just as a white bar, as well. - [Courtney] Oh, pretty, okay. Oh. - Pour it all the way down. Great. Okay, it's cool. - Okay. (Mark laughing) - [Mark] So, let's pile on, we'll just pour

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a little bit into this one. - And, now, the professional. - [Mark] The key is not to overfill it. Okay. - Okay. - [Mark] So, now, we need to give it a little tap on the table. (mold banging) - [Courtney] Does this get the air bubbles out? - [Mark] The air bubbles, and it will level it out as well, yeah. - [Courtney] What about that? - [Mark] We can pop a little, a tiny bit more in there, perfect. - [Courtney] Awesome, thank you. (mold banging) - [Mark] There they are. - [Courtney] Is this enough? - [Mark] Yeah, that's perfect. We don't want to tap too much - Oh! - because when we tap too much, no, that's fine, (both laughing) but some people go bang, bang, bang, - Okay. - but no, if you tap it too much, all the fruit that you've got in there will rise to the top. - Oh, gotcha, and then it won't be that pretty surface. - Yeah. - What about these air bubbles, do I do anything with that? - That's okay, well, you can pop 'em with a-- - [Courtney] A toothpick or something? - A toothpick or something, but, to be honest, it's the other side that's gonna be the more glossy and shiny side anyway. - Okay, so then what do we do to let this set? - So, now, what we do is we let that set. So, literally, see where it's shiny at the moment? - Mm-hmm. - Wait for it to go a matte finish. - Okay. Because you've tempered, it will go matte. - [Courtney] Okay. - Within about, sort of, I would say, five, 10 minutes, - Okay. - and then it will go in the fridge. - Okay, so you leave it in the mold, you let it sit here for five to 10 minutes. For people who are just tuning in, we're using already tempered chocolate which is not the same as melted chocolate. Mark's been here. He's a Master Chocolatier. He's been teaching a class on how to temper chocolate which is coming soon. So, tempered chocolate, we've marbled it, we've done our little raspberry dried fruit mixed in, - That's it. - but you could do nuts, et cetera, and then it sits here five to 10 minutes and then it goes into the fridge. - Yeah, so wait for it - For how long? - to go matte, then, yeah, 15, 20 minutes. - Okay. - That's what it will take. - That's it? - Depends on how thick you do it. If it is a bit thicker, - Okay. - then, obviously, leave it for a bit longer. - Okay, is there a way to tell when you bring it out of the fridge? - It should, when you turn it over, it should just literally fall out. - Guess what? We have a swap-out. Oh, we have a question, though, so maybe let's answer our question and make you wait for the swap-out. - [Crew] First question, Mark, how did you become a Master Chocolatier? - Great question. Well, I've been a pastry chef all my life, ever since I was 15, so I grew up through the ranks in the kitchens. Now, I've been teaching for eight years and I've got a great passion for chocolate. So, for the last sort of 15 years, I've been concentrating more on the chocolate side. I just think it's a great medium to work with. You can do show pieces to, obviously, chocolate bars to cakes to gateaux. Yeah, I just think it's an amazing ingredient. I love the history of it, as well, and also the process that it goes through is really exciting. - That's awesome. And, you have two books on chocolate and a third, - Yeah. - the other book is on French macaroons, is that right? - And macaroons, as well, yeah, correct. - And then, the third book is coming out, shortly to be released. - Yeah, it should be out in April, yeah, a new book. So, that takes in everything from tempering - Yeah. - Right through to making gateaux, wedding cakes, mini bites, desserts, yeah. - And, this isn't your first time on camera, I take it? - No (laughs). - Because you're a winner of something really special, right? - Yeah, so in the UK, obviously some of you might know, the bake off, the traditional bake off, Great British Bake Off? - Yep. - But, they did a professional version, last year, so it was called Bake Off Creme de la Creme and me and my two mates were winners. - Your team? - Yeah. Our team was the winners. - That's awesome. - It was great. - I know, we're so lucky to have you, congratulations. - Thank you, it's great to be here, - That's so cool. - great to be here. - We have another question. - [Crew] Where did you purchase the mold for the chocolate bars? - So, you can get the mold on the interet. - Yeah. - It's quite easy. - If you put professional chocolate mold, polycarbonate is the word I'd put in as well, professional chocolate mold, it's easy. You can find loads of different shapes, different sizes. -

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Would you use like a silicon mold that's not for chocolate? - You can use a silicon mold, as well. For bars, it's fine, - Okay, okay. - but if you want to empty 'em out to make fillings, it's a little bit more difficult. - Oh, I see. - So, for bars, a silicon mold is fine, yeah. - Okay, and then you also mentioned, oh, I forgot what I was going to ask you about the chocolate bar, the polycarbonate. Oh, if you don't have that, - Yeah. - you can also use a little plastic container, you said. - Yeah, absolutely. - Just for this time, to test - Yeah. - this method out, right? - Yeah, absolutely, yeah. - Okay, cool. Are you guys ready to see what a chocolate bar looks like? I'm gonna let you do the honors. First of all, - Oh, okay. - the back is so pretty. So, that's that matte finish that you were talking about. - [Mark] Yeah, so you see the difference between the two? - Yeah, if you guys can see. - So that one's still, needs a little bit more setting. It's just starting to set, just slightly around the edges. - [Courtney] Yeah, if you can see the difference, this is really shiny and this has like a nice matte sheen, which is-- - [Mark] And, you can see, as well, I don't know if you can see that, you can see the little-- - [Courtney] It's separated a little? - [Mark] It's separated around the sides, so chocolate will always contract when it dries, when it's been in the fridge - Yeah. - and that's another good sign to know when it's ready. - Okay, so it's pulled away from the mold, - From the sides, yeah. - just a little? Awesome. - So, now, all you do is, be careful (laughs). - [Courtney] You do it, you do it. - So, I just hold it, - Okay. - just to protect it - Oh! - and then you can pop out your molds. - Look how beautiful! These are so pretty. - [Mark] So you can see, you get a great shine to it, different to the other side. - That marbling's amazing. - Obviously, it's more matte, - Yeah. - [Mark] but with the reaction with the mold, you get that more shine to the bar. - [Courtney] So, so pretty. So then, how long do these last? - [Mark] Oh, they last for weeks. - Yeah? - Yeah, I'm sure they won't last that long. - Do you put them in the fridge? No, they never do. You should see all the chocolate we've consumed already. - No, leave them outside the fridge. - [Both] Don't put them in the fridge. - Okay. - The fridge part is only for the setting part. - Okay. - Then you can leave them out. Put them in a little plastic bag. You can get some little bar bags, now, - Oh, cool. - tie with a little ribbon, - Oh, cute, yeah. - stick it down and it'd be great, great for any present. - Can you do like a foil wrap? - Yeah, you can foil wrap it, as well, - Yeah? - and then you could put your own label around it. - Make a custom label. Absolutely, yeah. - I love that idea. That's so special. So, this is super easy. I mean, you could do this, how long does it take to temper chocolate, like 15, 20 minutes? - Yeah, absolutely, yeah, yeah. - Okay, so prep time, and then if you had multiple molds, you could do many, many bars. - Oh, you could do hundreds, yeah. - That's amazing. Oh my God, I love that. - Good. - Thank you so much for being here with us, this week. - No worries. - We're really excited for Mark's classes, so stay tuned for that. We'll both be posting on Instagram, so you can follow what's happening behind the scenes in the studio this week. And then, I believe Faith is gonna be with us on Thursday for our next live shoot and we'll see you then. (upbeat pop music) â™« Hey (Percussion ticking)

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