What's better than topping off your gluten-free dessert than with some beautiful chocolate curls?! These chocolate curls have a way of taking a gluten free dessert to the next level of WOW! Let me show you an easy way to make them, and how to temper the chocolate without a thermometer

Makes: Enough curls to top a cake.

INGREDIENTS:

6 oz. good quality semi-sweet or dark chocolate
1 tsp. vegetable shortening

TOOLS:
Off-set spatula

Curl-making tool
Double-boiler
Marble slab or clean cookie sheet
Tray to hold curls
Wax paper

GETTING READY

1. Finely chop the chocolate (the smaller the better) and divide ¾ into one small bowl, and ¼ into another (set this one aside).
2. Set up your double-boiler with a few inches of water, and bring just to a steam.

LET'S GET STARTED

1. Add the ¾ bowl of chocolate and the shortening to the double-boiler.
2. Stir until chocolate is only 75% melted. **Don't melt the chocolate all the way**.
3. Remove bowl from heat immediately when 75% has been melted, and wipe condensation from bottom of bowl. Be very careful to not let water get into your chocolate…it will ruin it!
4. Bring chocolate bowl to your counter-top and add in the seed chocolate (the 25% that was set aside earlier).
5. Stir vigorously. The seed chocolate is still in temper, and as it melts, and you stir, the previously-melted chocolate will quickly cool down and come back into temper. Continue stirring until chocolate is perfectly smooth. This will take a few minutes as the chocolate pieces slowly melt.
6. Pour the smooth chocolate onto your work surface (marble slab, the back of a clean cookie sheet, or a clean granite counter-top).
7. Using your off-set spatula, spread the chocolate by sweeping it back and forth to cover the surface. By doing this you are cooling down the chocolate and thinning it out.
8. Excess chocolate can be swiped off and put back into your bowl.
9. In a few minutes, you will see your chocolate start to become less shiny, and you will notice that it's slightly harder to pull your spatula across. This means that it's starting to set up. Once you see that the chocolate is mostly matte, that's the time to stop touching it. Just let it rest for a few minutes.

10. When the chocolate appears to be set, gently press your finger onto a corner as a test. It should only leave a slight fingerprint, but the chocolate should be mostly solid. If it has not set, wait a few minutes more.
11. Try a small test curl in a corner: With your curling tool at a 45 degree angle, gently push forward. If the chocolate mushes up, wait a few more minutes. If you get a curl, you're ready to start!
12. Using the full width of the curling tool, make your chocolate curls quickly. (As the chocolate sets more, it will become a little more difficult to make them.)
13. Carefully move each chocolate curl over to your waxed paper lined tray. Don't handle them for long as they will melt!
14. Store covered, in a single layer, at room temperature.

Tip: *Try to get chocolate with a high percentage of cacao. In my recipe I used a bar with 56%.*