**Chocolate Prediction Sheet:** How will the way you prepare the chocolate affect beta-crystal formation?

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| **Modification** | **Model** | **Will this modification help or harm beta-crystal formation? Why?** |
| Seeding –The chunk of tempered chocolate acts as a “seed” crystal to provide a scaffold for new crystals to grow on. |  |  |
| Scorching – Chocolate is heated until all crystals are melted and the molecules within chocolate begin to break down, causing them to separate and, in some cases, evaporate from the molten chocolate. |  |  |
| Seizing **-** Droplets of cold water are sprinkled into the melted chocolate. Keep stirring as it cools. Some of the molecules in the chocolate are water-soluble and will dissolve into the added water, while others are hydrophobic (repelled by water) and will clump together.  |  |  |
| Shocking **–**The bottom of the bowl is placed in ice water while the chocolate is stirred continuously until it becomes difficult to stir. |  |  |
| Marble tempering - The liquid chocolate is poured out onto a marble slab to help it cool, then scraped across the surface continuously until it becomes thick and viscous. |  |  |
| DIY method: Describe how you plan to modify the standard melting procedure: |  |  |