**Chocolate Observation Sheet**

While your chocolate samples are cooling to room temperature, list the different modifications you made to the basic melting and sampling procedure. Use the table below to record each of the following chocolate characteristics.

* Shine - Is the surface shiny and smooth, lumpy, streaky, or cloudy?
* Hardness - Pick up the chocolate and try to break it between your fingers. Does it snap, bend, or get mushy?
* Texture - Take a bite out of the chocolate and describe its texture as it melts in your mouth. Is it lumpy, creamy, or waxy?

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| **Chocolate Preparation Modification** | **Surface shine** | **Hardness** | **Texture** |
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Based on your observations, which modification would you recommend to someone trying to coat a strawberry in a hard chocolate shell? Which method would you use to form the soft center of a truffle? Why?

Based on your observations, which modification produced the most stable crystal structure? How can you tell?

Which modifications do you think disturbed or prevented the re-formation of crystals in the chocolate as it cooled? What observations did you make that suggest that re-crystallization was prevented?