

Chocolate Rocks

Materials

- White chocolate * – coarse grated and stirred so mixture of sizes, including fines
- Milk chocolate * – coarse grated and stirred
- Greaseproof paper / baking parchment cut into rectangles about 21cm x 17cm
- Foil pie cases (size that will sit with the base inside a mug, eg 111mm diameter, 22mm deep - but do check with your mugs)
- Extra greaseproof paper for the igneous chocolate
- If required, foil to wrap the samples at the end

* Note a teaspoonful of grated chocolate weighs about 6.5-8g so one 200g supermarket bar will give approx 25-30 portions



Equipment

- 2 teaspoons
- Stirrer eg teaspoon or lolly stick per group
- Mug(s) of hot water

Method

	<p>1. Fold the piece of baking parchment in half and open it up again.</p>
	<p>2. Place a rounded teaspoonful of each type of chocolate on top of each other near the centre fold</p>
	<p>3. Mix up the chocolate a bit using the stirrer</p>
	<p>4. Fold the paper in half, then starting with the long edge, seal all 3 of the open edges by folding over approx 1cm of each side TWICE,</p>



5. Press down all over until the chocolate starts to stick together but you can still feel it is made of particles.



6. Carefully open the packet and you will see you have made sedimentary chocolate. It is quite easy to break between the particles.



7. Wrap it up again and press down lots of times very hard with warm hands. To get them warm up you can sit on them or tuck them inside your clothes under your armpits. Keep pressing down with warm hands until to you can see and feel through the paper that the chocolate particles have merged into each other.



8. Carefully open the packet and you will see you have made metamorphic chocolate with the particles merged into each other (except perhaps at the edges where it wasn't pressed as much).



9. Put some fresh chocolate particles of both types and/or pieces of your sedimentary and metamorphic chocolate into the foil pie case and carefully put this over the mug of VERY hot water.



10. When it starts to melt, stir it until all the chocolate is melted and mixed together. Then remove from the heat.



11 Use a spoon, or pour directly, onto a piece of grease proof paper and let it set - this is igneous chocolate, that on the paper is like a lava flow from a volcano. The chocolate cooling in the pie dish is more like rock that has melted but then set very slowly underground.