

Let's make Migmatite!

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White chocolate melts at a lower temperature than dark chocolate. We made "Migmatite" based on the difference in melting temperature between dark and white chocolate.

Ingredients: White chocolate, dark chocolate.

Recipe: Heat the ingredients.

Method of Heating: Bain-marie.

Why we made Migmatite-like chocolate:

We saw Migmatite at Higo metamorphic terrane. We made the Migmatite-like chocolate to learn more about it.

Results:

We succeeded in reproducing the Migmatite structure. We were able to learn more about Migmatite.

Keywords: Migmatite, white chocolate, dark chocolate, melting temperature