

Layering in food provides us to mix different aromas and we may use contrast tastes with chocolate to improve both flavors.

A chocolate that erupts

KEYWORDS

transparency void
duality self-shaping
pores organic
eruption temperature

chocolate
- inside
egg shape

or

converted
negative
of wafer

plastic bag
for showing
self-shaping
but...
Jada naps.

wafer like
food can be
cooked.

PET mold
which contains
the product

TRANSPARENT
PACKAGING

showing
more

transparency

pore

lava

Top view

eruption

pore

self-shaping

Mountain
- water
- sugar
- solid
- in a
- water
- liquid
- layer

HEAT UP!

Melt

WATCH IT

THEN COOL IT

ANTIPODAL DIAMETRIK
Antagonistic @Antipole
Retrograde CONTRAST

organic
self
shaping
pores
form(-
less)
reloca-
tion
eruption
emulsion
tempera-

secretive
transpar-
ency
divide
carved
adjust-
able

Berk
Poyraz
STUDIO
CHOCO-
LATE

ID202-302/03-04



Eat! when
It is READY