



## RECIPE 01

### Ingredient List



6g Gelatin



6g Corn Starch



Coffee Grounds



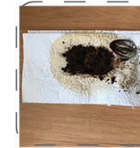
6g Glycerin



### Preperation Steps



Gather the ingredients  
Prepare 1 dessert  
spoon coffee  
ground



60 ml water



Mix all the ingredients  
and cook 1 min in  
stove

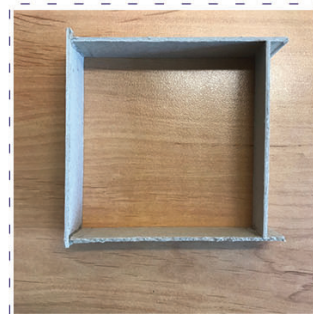
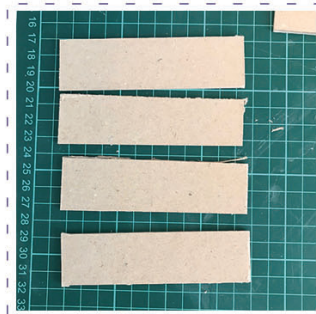
### Material Assessments

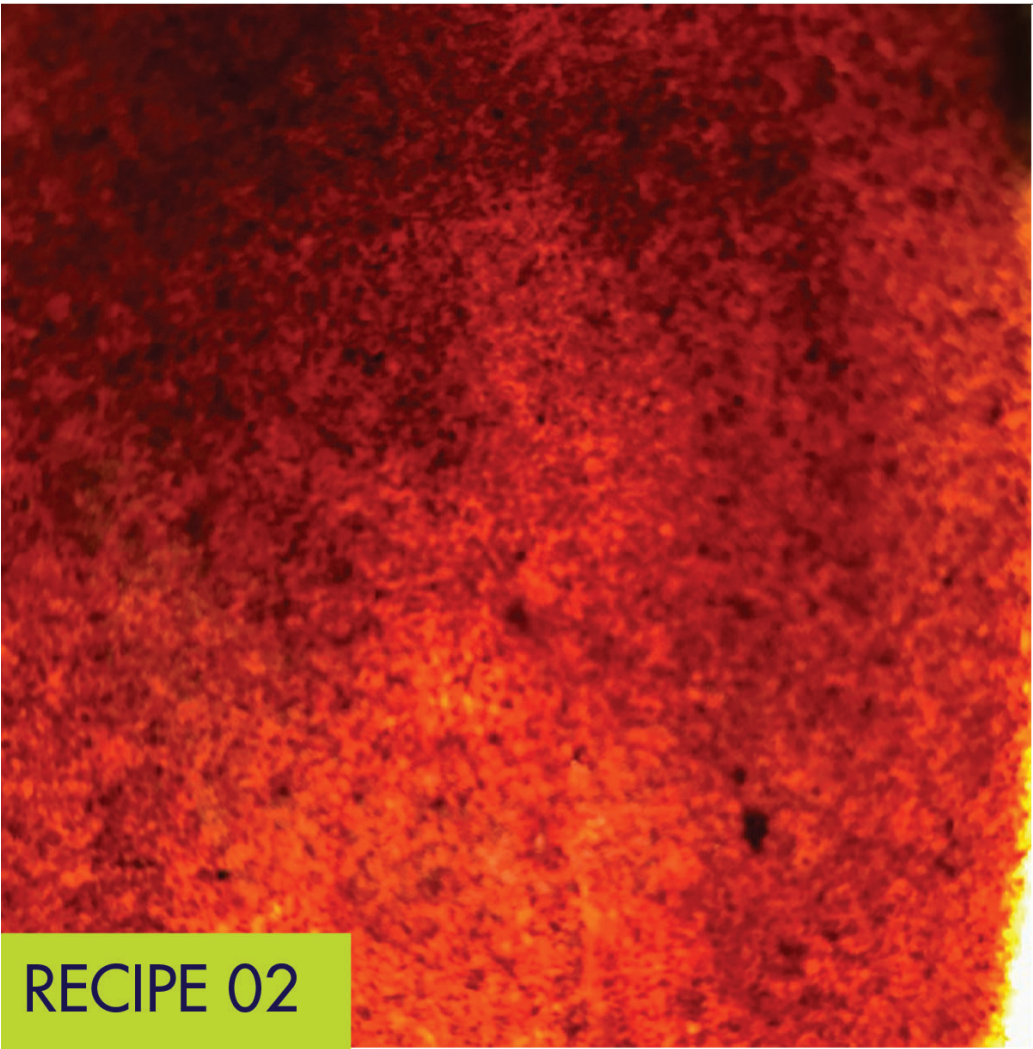
hard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	soft
smooth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	rough
matte	<input checked="" type="checkbox"/>	<input type="checkbox"/>	glossy
elastic	<input checked="" type="checkbox"/>	<input type="checkbox"/>	not elastic
strong	<input checked="" type="checkbox"/>	<input type="checkbox"/>	weak

opaque	<input checked="" type="checkbox"/>	<input type="checkbox"/>	transparent
tough	<input checked="" type="checkbox"/>	<input type="checkbox"/>	ductile
light	<input checked="" type="checkbox"/>	<input type="checkbox"/>	heavy
fibred	<input checked="" type="checkbox"/>	<input type="checkbox"/>	not-fibred

Forming Technique:  
Molding

References:  
naturelab.risd.edu





# RECIPE 02

## Ingredient List



3g Corn Starch



60 ml Water



6 g Gelatin



1 sweet spoon Coffee Ground



## Preparation Steps



Prepare the coffee ground and dry it



Put the products in a small pan



Add water and mix



Turn the stove on and cook for 1 minute while mixing

## Material Assessments

- hard
- smooth
- matte
- elastic
- strong

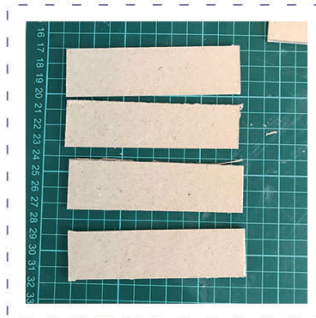
- soft
- rough
- glossy
- not elastic
- weak

- opaque
- tough
- light
- fibred

- transparent
- ductile
- heavy
- not-fibred

Forming Technique: Molding

References: naturelab.risd.edu





## RECIPE 03

### Ingredient List



6g Corn Starch



60 ml Water



6 g Gelatin



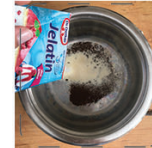
1 sweet spoon Coffee Ground



### Preparation Steps



Prepare the coffee ground and dry it



Put all the ingredients in a small pan



Add water and mix



Turn the stove on and cook for 2 minutes while mixing

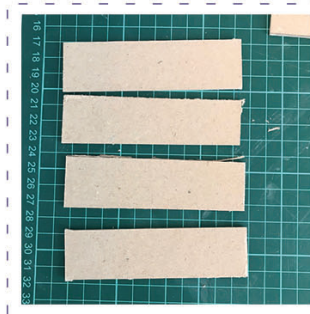
### Material Assessments

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smooth	<input type="checkbox"/>	rough	<input type="checkbox"/>
matte	<input type="checkbox"/>	glossy	<input type="checkbox"/>
elastic	<input type="checkbox"/>	not elastic	<input type="checkbox"/>
strong	<input type="checkbox"/>	weak	<input type="checkbox"/>

opaque	<input type="checkbox"/>	transparent	<input type="checkbox"/>
tough	<input type="checkbox"/>	ductile	<input type="checkbox"/>
light	<input type="checkbox"/>	heavy	<input type="checkbox"/>
fibred	<input type="checkbox"/>	not-fibred	<input type="checkbox"/>

Forming Technique:  
Molding

References:  
[naturelab.risd.edu](http://naturelab.risd.edu)





## RECIPE 05

Forming Technique  
Molding

References

[naturelab.risd.edu](http://naturelab.risd.edu)



MELİSA TAŞTAN-YAĞMUR MAYA SALATACI

### Ingredient List



60 ml water



1 sweet spoon glycerin



6g Gelatin



1 tea spoon turkish coffee



### Preperation Steps



gather the ingredients



mixing all  
the ingredients



cook in stove  
1 min

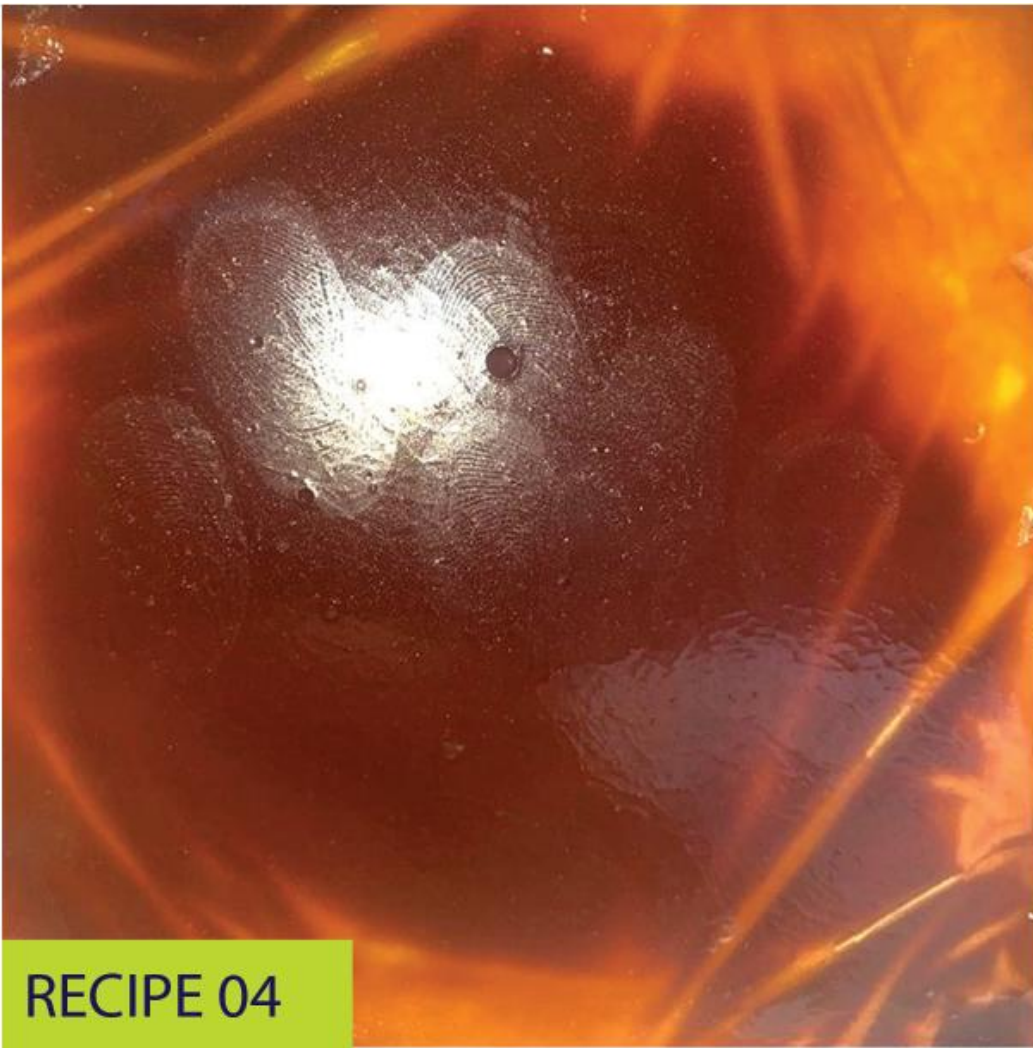


dry for 3 days

### Material Assessments

hard	<input checked="" type="checkbox"/>	soft
smooth	<input type="checkbox"/>	rough
matte	<input checked="" type="checkbox"/>	glossy
elastic	<input type="checkbox"/>	not elastic
strong	<input checked="" type="checkbox"/>	weak

opaque	<input checked="" type="checkbox"/>	transparent
tough	<input checked="" type="checkbox"/>	ductile
light	<input type="checkbox"/>	heavy
fibred	<input checked="" type="checkbox"/>	not-fibred



## RECIPE 04

### Ingredient List



60ml Water



1 sweet spoon glycerin



6g Gelatin



1 sweet spoon coffee



### Preperation Steps



Gather the ingredients



mixing all the ingredients



cook in stove 1 min



Freeze for 3 days

### Material Assessments

hard	<input checked="" type="checkbox"/>	soft	<input type="checkbox"/>
smooth	<input checked="" type="checkbox"/>	rough	<input type="checkbox"/>
matte	<input checked="" type="checkbox"/>	glossy	<input type="checkbox"/>
elastic	<input checked="" type="checkbox"/>	not elastic	<input type="checkbox"/>
strong	<input checked="" type="checkbox"/>	weak	<input type="checkbox"/>

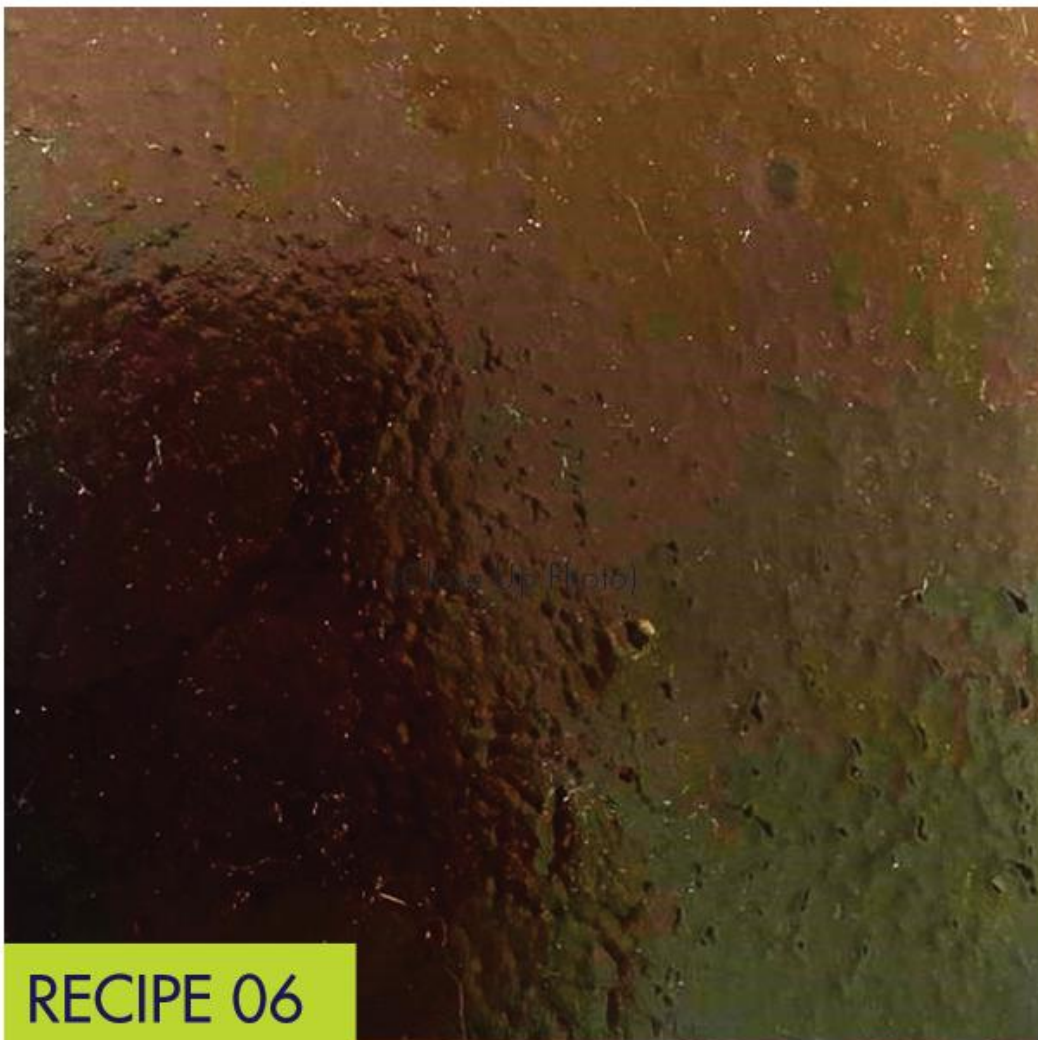
opaque	<input checked="" type="checkbox"/>	transparent	<input type="checkbox"/>
tough	<input checked="" type="checkbox"/>	ductile	<input type="checkbox"/>
light	<input checked="" type="checkbox"/>	heavy	<input type="checkbox"/>
fibred	<input checked="" type="checkbox"/>	not-fibred	<input type="checkbox"/>

Forming Technique  
**Molding**

References  
[naturelab.risd.edu](http://naturelab.risd.edu)



Melisa Taştan-Yağmur Maya Salatacı



## RECIPE 06

Forming Technique

Molding

References

[naturelab.risd.edu](http://naturelab.risd.edu)



MELİSA TAŞTAN-YAĞMUR MAYA SALATACI

### Ingredient List



60ml Water



3g corn starch



12g gelatin



1 sweet spoon  
turkish coffee



### Preparation Steps



gather the  
ingredients



mixing all the  
ingredients



cook in stove 1  
min



dry for 3 days

### Material Assessments

