



White chocolate bonbons with praline filling

These white chocolate bonbons have a diamant shape that's easy to make with the Silikomart mould. The bonbons are filled with ready to use praline filling.

Boodschappenlijstje



FunCakes Praliné Hazelnut Filling 325g

F54440
€11.15



FunCakes Sparkle Dust Classic Gold

F41130
€3.99



Callebaut Chocolate Callets White 1kg

CB424706
€21.55



Sugarflair Rejuvenator Spirit (Alcohol)
14ml

K101
€4.55



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



PME Brush Craft set/5

CB1007
€7.39



PME Palette Knife Angled Blade 23cm

PK1013
€5.35

Ingredients

- FunCakes Praliné Hazelnut Filling
- FunCakes Sparkle Dust Classic Gold
- Callebaut Chocolate Callets -White-
- Sugarflair Rejuvenator Spirit - Alcohol

Supplies

- FunCakes Decorating Bags 41 cm
- Silikomart Diamante Mould 35x23mm
- PME Craft Brush Set
- PME Palette Knife Angled Blade -23 cm-

Step 1: Chocolate mould

Mix the rejuvenator with edible golden powder. Sprinkle the chocolate mould with this by using a brush. Temper the white chocolate and pour this in the chocolate mould. Pour the excess chocolate out of the mould, so that a layer of chocolate remains in the mould. Put the mould in the fridge.

Step 2: Filling bonbons

Put the praline filling in a decorating bag and fill the chocolate shapes. Cover the bonbons with chocolate by using a spatula. Put the mould back in the fridge. After the chocolate has hardened, press out the chocolates.