



Christmas chocolate

These chocolate Christmas wreaths can't be missed with Christmas. These wreaths are made of dark and milk chocolate. Then decorated with cheerful nonpareils in Christmas colours.

Boodschappenlijstje



Callebaut Chocolate Callets Dark 1kg

CB424737
€24.15



FunCakes Nonpareils Christmas 80g

F51620
€2.12



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Wilton Decorating Tip Open Star #018

02-0-0215
€1.32

Other materials:

- 2 bowls
- 2 spoons
- Christmas ribbon

Fill the chocolate melter with 400 gram dark chocolate. Turn the melter on to 45°C and let the chocolate melt. When the chocolate is completely melted turn back the temperature to 31°C. Add 100 gram dark chocolate to the melted chocolate and stir them until they are dissolved. This is tempering.

Fill a bowl with a bit of melted chocolate and add a few drops of water and stir this. The chocolate will become thick due to the adding of water. Stir as long as needed until you have a chocolate pasta. Place the tip (number 18) in the bag and fill it directly with the pasta and pipe the wreaths on the transfersheet. Sprinkle directly some nonpareils over them and let them dry. Repeat this until you have used all the chocolate.

Repeat this for the milk chocolate, with the same amounts. When the chocolate wreaths are dry they should have a nice shiny layer.

Please note: when adding water to chocolate you can't melt the chocolate again.