

# de leukste taarten shop



## 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

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### FunCakes Sparkle Dust Classic Gold

F41130  
€3.99



### Callebaut Chocolate Callets White 1kg

CB424706  
€18.55



### Sugarflair Rejuvenator Spirit (Alcohol) 14ml

K101  
€4.55



### FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89

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PME Brush Craft set/5

CB1007  
€7.39



PME Spatula Angled 23cm

PK1013  
€5.35

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## 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.