



Deco Melts Bonbons with filling

These delicious Deco Melts Bonbons with filling are the perfect treat for yourself or as a gift! The bonbons are made from FunCakes Deco Melts Choco Flavour and filled with the irresistible Premium Spreads. Follow the steps and easily make these delectable choco treats!

Boodschappelijstje



FunCakes Deco Melts Dark Choco Flavour 250g

F25340
€4.99



FunCakes Spread Crunchy Chocowafer 250g

F55000
€6.89



FunCakes Spread Crunchy Black Cookies 250g

F55005
€6.89



FunCakes Spread Crunchy Speculoos Cookies 250g

F55010
€6.89



FunCakes Spread Crunchy White Choco Cookie 250g

F55015
€6.89



FunCakes Spread Milk Choco Cream 250g

F55020
€6.89



FunCakes Spread Crunchy Pistachio 250g

F55025
€11.29



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Parchment Paper Sheets 25x25cm pk/50

F83460
€3.95



Silikomart Silicone Mould 3D Chocolates Kono

SCG20
€10.29



PME Plain Edge Tall Side Scraper

PS41
€5.85

Ingredients

- FunCakes Deco Melts - Dark Choco Flavour 250 g - 350 g
- FunCakes Spread - Crunchy Chocowafer
- FunCakes Spread - Crunchy Black Cookies
- FunCakes Spread - Crunchy Speculoos Cookies
- FunCakes Spread - Crunchy White Choconut
- FunCakes Spread - Milk Choconut
- FunCakes Spread - Crunchy Pistachio

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- FunCakes Parchment Paper Sheets 25x25 cm pk/50
- Silikomart Chocolate Mould Kono
- PME Plain Edge Tall Side Scraper

Step 1: Melt the Deco Melts Choco Flavour

Melt the FunCakes Deco Melts with Dark Choco Flavour according to the instructions on the packaging in the microwave. Place a sheet of parchment paper on the countertop.

Step 2: Make the bonbons

Pour the melted Deco Melts into a piping bag and cut off a small tip. Completely fill the mould with the Deco Melts, gently shake the mould to release any air bubbles, and let it sit for 1 minute. Then empty the mould over the parchment paper and scrape the top clean with a side scraper. Place the mould in the refrigerator and let it set for 10-15 minutes.

Allow the Deco Melts on the parchment paper to harden, then return them to the bowl with the remaining melted Deco Melts.

Step 3: Fill the bonbons

Make six piping bags from triangles of parchment paper, or use disposable piping bags. Fill each bag with a different flavour spread and use them to fill the bonbons. Ensure the filling does NOT rise above the edge of the mould! Lightly tap the mould on the table to create a smooth surface.

Step 4: Finish the bonbons

Reheat the Deco Melts until they are smooth and pourable again. Place them in a piping bag and cover the tops of the bonbons with a layer of Deco Melts. Let them set in the refrigerator for another 10-15 minutes. Carefully remove the bonbons from the mould.

Step 5: Share these delicious filled bonbons or treat yourself!

This recipe is made possible by FunCakes.