



Luxury Chocolate Letter

Make your initial in chocolate! This typical Dutch 'Sinterklaas' treat is delicious and easy to make with this recipe from FunCakes.

Boodschappenlijstje



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Patisse Sugar Thermometer RVS

P02139
€16.60



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79

Other necessities:

- 130 grams unsalted cream butter
- "Sinterklaas schuimpjes"
- "Kruidnoten"

Make sure the butter is at room temperature. Melt 250 grams of the chocolate melts in the microwave. When the chocolate is completely melted, add 150 grams of chocolate melts. Stir firmly until all chocolate is dissolved in the warm chocolate. This called tempering. Stir the chocolate firmly every 10 minutes to let it cool down, this will make the chocolate thicker. When the temperature of the chocolate is 31 to 32°C, beat the butter soft and airy. Add the chocolate to the butter and stir firmly. Place decorating tip 1M in a decorating bag and fill the bag with chocolate. Pipe with a twisting movement a letter on a piece of parchment paper. Decorate the letter with kruidnootjes, candies and marzipan figures.

Attention: it's very important that you temper the chocolate as described in the recipe. This way the chocolate will get a nice shine and a good 'snap'. If you don't do it this way, the chocolate will look mat.



Made possible by FunCakes.