



Chocolate Bonbons

Chocolate bonbons are always delicious with coffee, tea or as a snack. Make chocolates in different colors and shapes. Perfect if you are a chocolate bonbon lover! Fill the chocolates the way you like and make it a chocolate party.

Boodschappenlijstje



FunCakes Chocolate Melts Dark 350g

F30105
€15.45



FunCakes Chocolate Melts Milk 350g

F30110
€14.45



FunCakes Chocolate Melts White 350g

F30115
€13.99



FunCakes Chocolate Melts Ruby 200g

F30160
€11.79



FunCakes Decorating Bags 46cm pk/10

F85120
€4.09



FunCakes Chocolate Mould Diamond

F82105
€10.69



Silikomart Silicone Mould Semisfera
Ø3cm

SF006
€13.79

Ingredients

- FunCakes Chocolate Melts Dark 350 g
- FunCakes Chocolate Melts Milk 350 g
- FunCakes Chocolate Melts White 350 g
- FunCakes Chocolate Melts Ruby 350 g

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- FunCakes Chocolate Mould Diamond
- FunCakes Chocolate Mould Swirl
- Silikomart Semisfera Mould Ø3cm
- Brush

Step 1: Melt the chocolate melts

Put the FunCakes Chocolate Melts in a microwave-safe bowl. Melt them in the microwave at 450/500W. Every 15/20 seconds, stir the chocolate well so that the temperature spreads evenly. Stop heating once the chocolate is almost completely melted (small pieces may still be visible). Keep stirring until the chocolate is dissolved. Be careful not to add any water!

Step 2: Make the chocolates

For the swirls, put a small amount of contrasting color melt in the center and let it set in the refrigerator for 5 minutes. After this, fill the mold completely with melted chocolate and let it set in the fridge for 15-20 minutes. Tap the mold upside down on the table and the chocolates will fall out. If not, put them back in the refrigerator and try again later.

Step 3: Decorate the chocolate bonbons

For the half balls, spread some contrasting melts in the mold, don't cover them completely! Put this in the fridge for 5 minutes and then fill the mold with chocolate. Let this set in the refrigerator for 15-20 minutes and press them out of the mold.

Step 4: Enjoy these Chocolate Bonbons or gift them to a loved one!

This recipe is made possible by Funcakes.