



Delicious bonbons

Make your own delicious chocolates! Surprise your friend and family on their birthdays with tasteful homemade chocolates. Make the chocolates of the FunCakes chocolate and fill them with delightful praliné hazelnut filling. Everybody can make homemade chocolates with the step by step instructions. Wrap the chocolates in a lovely box.

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Silikomart Chocolate Mould Vertigo

SCG04
€10.29

Fill an icing bag with some chocolate melts (about 50 grams for one form). Close the bag off at the top, so that the chocolate can't leak. Place the icing bag in the microwave and warm the chocolate for 30 seconds. Get the bag out and knead the chocolate a bit. Repeat this until the chocolate has melted completely. Put out the forms you want to use. Cut the end off of the icing bag. Fill your forms up with chocolate. Smooth them over with a palette knife. Tick against the form a couple of times to get the air bells out. If the figure is hollow (so that you can stuff it) let the redundant chocolate leak out of the form, into a small bowl, making sure you leave only a thin layer of chocolate in the form. Place your bonbons in the fridge for 15 minutes.

Fill an icing bag with praline stuffing. Get your bonbons out of the fridge. Cut the end off of the icing bag. Fill up the hollow figures, and make sure you leave an edge of 1mm, so that you can still coat the form with chocolate. Check if the chocolate in the bowl is still melted, else you can place it in the microwave for about 10 to 20 seconds. Fill all the holes with chocolate and smooth everything over with a palette knife. Try to prevent any stuffing from coming through the chocolate layer, since this will be the bottom of the bonbon. Put the forms back into the fridge for another 15 minutes. Get them out of the fridge and carefully tick the bonbons out of the forms. You can decorate them by sticking a sugar figure on them with a bit of fluent chocolate or put dots or stripes on them with another color of chocolate.