



Lovely Valentine bonbons

Surprise your sweetheart on Valentine with delicious homemade bonbons! You can easily make these bonbons with FunCakes chocolate. Add a delicious filling to these heart shaped chocolates, such as hazelnut praline.

Boodschappenlijstje



Silikomart Chocolate Mould My Love

SCG48
€10.79



FunCakes Decorating Bags 30 cm
pk/10

F85100
€2.68



FunCakes Chocolate Melts Dark 350 g

F30105
€13.13



FunCakes Chocolate Melts Milk 350 g

F30110
€12.28



FunCakes Chocolate Melts White 350 g

F30115
€11.89



FunCakes Praliné Hazelnut Filling 325 g

F54440
€8.71

Other ingredients:

- Sugar decorations of your own choice
- Filling for the bonbons of your own choice

Fill a piping bag with some chocolate melts (about 50 grams for one form). Close the bag at the top, so that the chocolate can't leak. Place the piping bag in the microwave and heat the chocolate for 30 seconds. Take the bag out and knead the chocolate a bit. Repeat this until the chocolate has melted completely. Lay out the chocolate moulds you want to use. Cut the end off of the piping bag. Fill the moulds with chocolate. Smooth them over with a palette knife. Hit the moulds on a hard surface to get the air bells out. If the figure is hollow (so that you can fill it) let the redundant chocolate leak out of the mould into a small bowl, making sure you leave only a thin layer of chocolate in the mould. Place your bonbons in the fridge for 15 minutes.

Fill a piping bag with praline stuffing. Get your bonbons out of the fridge. Cut the end off of the piping 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, or else you can place it in the microwave for about 10 to 20 seconds. Cover 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 mould back into the fridge for another 15 minutes. Get them out of the fridge and carefully take the bonbons out of the mould. You can decorate them by sticking a sugar figure on them with a bit of melted chocolate or put dots or stripes on them with another colour of chocolate.