



## White chocolate bonbons with praline filling

These white chocolate bonbons have a diamant shape that's easy to make with the Silikomart mould. The bonbons are filled with ready to use praline filling.

## Boodschappenlijstje



FunCakes Praliné Hazelnut Filling 325 g

F54440  
€10.25



Callebaut Chocolate Callets -White- 1 kg

CB424706  
€31.29



FunCakes Decorating Bags 41 cm pk/10

F85110  
€3.79



PME Craft Brush Set

CB1007  
€6.89



FunCakes Sparkle Dust Classic Gold

F41130  
€3.89



Sugarflair Rejuvenator Spirit - Alcohol - 14ml.

K101  
€3.95



Silikomart Diamante Mould 35x23mm

SF048  
€2.76



PME Palette Knife Angled Blade -23 cm-

PK1013  
€4.99

## **Ingredients**

- FunCakes Praliné Hazelnut Filling
- FunCakes Sparkle Dust Classic Gold
- Callebaut Chocolate Callets -White-
- Sugarflair Rejuvenator Spirit - Alcohol

## **Supplies**

- FunCakes Decorating Bags 41 cm
- Silikomart Diamante Mould 35x23mm
- PME Craft Brush Set
- PME Palette Knife Angled Blade -23 cm-

## **Step 1: Chocolate mould**

Mix the rejuvenator with edible golden powder. Sprinkle the chocolate mould with this by using a brush. Temper the white chocolate and pour this in the chocolate mould. Pour the excess chocolate out of the mould, so that a layer of chocolate remains in the mould. Put the mould in the fridge.

## **Step 2: Filling bonbons**

Put the praline filling in a decorating bag and fill the chocolate shapes. Cover the bonbons with chocolate by using a spatula. Put the mould back in the fridge. After the chocolate has hardened, press out the chocolates.