



Ruby chocolate bonbons

Learn how to make delicious ruby chocolate bonbons with this recipe. The ruby chocolate has a different way of use than traditional chocolate. With this recipe you make delicious pink chocolate bonbons with a marzipan filling.

Boodschappenlijstje



Patisse Praline-Chocolate Dipping Set/3

P01729
€12.89



Callebaut Chocolate Callets -Ruby- 2,5 kg

CB576856
€94.55



Silikomart Thermometer for Chocolate

ACC087
€27.51



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials for ruby chocolate bonbons:

- Chopped pistachio nuts

Melt 500 gram Ruby chocolate in the chocolate melting pot at 45 degrees. When the chocolate has completely melted, bring the temperature back to 29 degrees. Add 100 gram ruby chocolate and stir until all the chocolate is melted. You can only work with the chocolate if the temperature on the chocolate thermometer is 29 degrees. If you don't take this into account, the chocolate will turn grey and stay soft.

Cut the marzipan in rectangular pieces and dip them in the melted chocolate. Use a fork to take them out of the chocolate. Carefully tap on the edge of the melting pot to remove the excess chocolate. Place the bonbon on a piece of parchment paper and decorate with the chopped pistachio nuts. Store the bonbons in the fridge.

Recipe for 20 pink chocolate bonbons