



Ruby chocolate bonbons

You can now make these delicious and happy chocolate bonbons by yourself. In this recipe we will tell step by step how you can easily put these Ruby Chocolate bonbons on the table. Delicious by a cup of coffee or tea.

Boodschappenlijstje



FunCakes Chocolate Melts Ruby 200 g

F30160
€11.79



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



Silikomart Chocolate Mould Cubo

SCG02
€10.29



Silikomart Chocolate Mould Fantasia

SCG19
€10.29



Silikomart Thermometer for Chocolate

ACC087
€34.39

Step 1: Melting the chocolate

In the microwave (takes longer until it's processable)

Put 320 g FunCakes chocolate melts ruby in a bowl and melt this in the microwave on 450W. Keep stirring the chocolate. When the chocolate is almost completely melted take the bowl out of the microwave and stir the visible pieces away in the hot chocolate. Use the Silikomart thermometer for chocolate to cool the chocolate while stirring to 29°C. BEWARE: the chocolate has to be 29°C before you can process it further.

With a chocolate melting pot

Melt 320g Ruby Chocolate melts in the PME chocolate melting pot on 45°C. When it's completely melted add the remaining 80 gram and bring the temperature back to 29°C. Let the chocolate completely melt in the hot chocolate and use the Silikomart thermometer for chocolate to let the chocolate cool off to 29°C. BEWARE: the chocolate has to be 29°C before you can process it further.

Step 2: Making the bonbons

When the chocolate has the right temperature, put it in a decorating bag. Cut a small tip of the bag and fill the Silikomart chocolate moulds Cubo and Fantasia with the liquid chocolate. Carefully shake the moulds to let air bubbles disappear. Put the moulds in the fridge until the chocolate is hard and take the bonbons out of the moulds. Save the chocolates on room temperature.