



Marzipan Bonbons

Have you always wanted to make your own marzipan bonbons? With the instructions in our recipe you can easily make them yourself with FunCakes marzipan. Make delicious marzipan bonbons in different colors. Do you prefer a real bonbon taste? Dip the marzipan bonbons in melted FunCakes chocolate melts.

Boodschappenlijstje



PME plastic rolling pin, 15 cm

PP85
€4.45

Knead the marzipan and make strings of approx. 10 cm long and 3 mm thick. Start with a string of yellow for the flowers. Take 5 strings of natural or white marzipan and press them flat on one side, so that they become triangles. You also need 5 strings of pink. Alternating place the pink strings and natural/white triangular strings (top of the triangle facing towards the yellow center) around the center, until there are 5 strings of pink and 5 strings of natural/white triangular strings around the center. Carefully press them together. Roll out some red marzipan until about 10 cm long and approx. 8 cm wide and put it around the flower. Press it well together and roll it over your workspace, so that it becomes a perfectly round roll. Cut it in pieces and your flowers are ready. Now you are ready to make flowers like these in any color you like.

You can also roll out two or three colors to a slice. Stack the slices on top of each other and roll them together to make a spiral. For a real bonbon, melt the chocolate melts and dip the marzipan slices in the chocolate. Let them cool down on a grid. Enjoy your bonbons!