



Dark Chocolate Bonbons with Golden Touch

These dark chocolate chocolates have a golden touch that makes them perfect for New Year's Eve. You easily make the chocolates yourself with Silikomart's chocolate mold and chocolate callets. Fill the chocolates with your favorite filling, these chocolates are filled with white chocolate ganache.

Boodschappenlijstje



FunCakes Sparkle Dust Classic Gold

F41130
€3.89



Callebaut Chocolate Callets - Dark - 400g

CB556605
€15.25



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79



Wilton Dusting Brush Set/2

02-0-0205
€7.18



Callebaut Chocolate Callets - White - 400g

CB556704
€14.45



Sugarflair Rejuvenator Spirit - Alcohol - 14ml.

K101
€3.95



Silikomart Semisfera Mould Ø4cm

SF005
€13.79

Ingredients

- FunCakes Sparkle Dust Classic Gold
- Callebaut Chocolate Callets -White 200g
- Callebaut Chocolate Callets -Dark
- Sugarflair Rejuvenator Spirit - Alcohol
- 100g whipped cream

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Silikomart Semisfera Mould Ø4cm
- Wilton Dusting Brush Set/2

Step 1: Chocolate mould

Mix the rejuvenator with edible golden powder. Sprinkle the chocolate mould with this by using a brush. Temper the dark 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: Make the white chocolate ganache

Heat 100 gram whipping cream. Put 200 gram white chocolate melts in a bowl and pour the hot whipping cream over the chocolate. Stir until you have a smooth substance. Let the ganache cool down.

Step 3: Fill the bonbons

Put the ganache in a decorating bag and cut off the tip. Fill the chocolate shapes with ganache. 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.