



Chocolate Heart with Edible Flowers

Treat your loved one with this Chocolate Heart with Edible Flowers to show how much you care! The chocolate heart is made from FunCakes Deco Melts and decorated with edible flowers. An great recipe that shows a lot of love!

Boodschappenlijstje



FunCakes Chocolate Melts White 350 g

F30115
€11.89



FunCakes Deco Melts -Pink- 250g

F25125
€3.78



FunCakes Edible Dried Flowers
Cornflower 5 g

F53105
€2.54



FunCakes Edible Dried Flowers Rose
Buds 9 g

F53125
€2.54



FunCakes Acetate Foil 5,5 cm x 20 m

F83100
€4.72



Dr. Oetker Tradition Heart Springform
Leakproof Bottom 25x7cm

DRO1479
€19.54



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.27



Scrapcooking Digital Food
Thermometer

SC5179
€19.80

Ingredients

- 600 g FunCakes Chocolate Melts White
- 100 g FunCakes Deco Melts Pink
- FunCakes Edible Dried Flowers Cornflower
- FunCakes Edible Dried Flowers Rose Buds

Supplies

- FunCakes Acetate Foil 5,5 cm x 20 m
- Dr. Oetker Heart Springform 25x7cm
- Scrapcooking Thermometer
- Patisse Parchment Paper Sheets

Step 1: Prepare the springform

Place a sheet of parchment paper on the bottom of the springform and draw the rim around it. Stick a strip of acetate foil along the inside edge with some water.

Step 2: Melt the FunCakes Chocolate Melts White

Melt 500 g FunCakes Chocolate Melts White in a microwave-safe bowl in the microwave or au bain-marie. When melted add the remaining 100 g chocolate and stir until it is incorporated into the hot chocolate (off the heat and out of the microwave).

Let it cool, stirring occasionally, to a processing temperature of 28/29 degrees, use the thermometer for this. This process is called tempering. If your chocolate is not tempered properly, it will look dull, feel sticky and not give a snap when you break it.

Step 3: Pour the chocolate in the springform

Melt the 100 g FunCakes Deco Melts Pink as indicated on the package.

Pour the white chocolate into the springform and pour the pink Deco Melts on top. Stir through it with a cocktail stick to give it a swirl.

Step 4: Decorate the chocolate heart

Sprinkle a variety of edible flowers along the edge. Place the chocolate heart in the refrigerator and let it set for at least 2 hours. Continue to store outside the refrigerator.

Step 5: Enjoy this delicious Chocolate Heart with Edible Flowers together with your loved one!



This recipe is made possible by FunCakes.