



White chocolate bonbons with praline filling

These white chocolate bonbons have a diamant shape that's easy to make with the Silikomart mould. The bonbons are filled with ready to use praline filling.

Boodschappenlijstje



FunCakes Praliné Hazelnut Filling 325 g

F54440
€8.71



Callebaut Chocolate Callets -White- 1 kg

CB424706
€21.55



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.22



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.24



FunCakes Sparkle Dust Classic Gold

F41130
€3.31



Sugarflair Rejuvenator Spirit - Alcohol - 14ml.

K101
€3.36



PME Craft Brush Set

CB1007
€5.86

Ingredients

- FunCakes Praliné Hazelnut Filling
- FunCakes Sparkle Dust Classic Gold
- Callebaut Chocolate Callets -White-
- Sugarflair Rejuvenator Spirit - Alcohol

Supplies

- FunCakes Decorating Bags 41 cm
- Silikomart Diamante Mould 35x23mm
- PME Craft Brush Set
- PME Palette Knife Angled Blade -23 cm-

Step 1: Chocolate mould

Mix the rejuvenator with edible golden powder. Sprinkle the chocolate mould with this by using a brush. Temper the white 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: Filling bonbons

Put the praline filling in a decorating bag and fill the chocolate shapes. 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.