

Handcrafted Chocolate Bonbons

*By: Executive Chef
Maison Du Suchön*



YIELD:

12 Bonbons of 20 g each

INGREDIENTS:

250 g Maison Du SUCHÖN – Artisanal Milk Couverture
50 g Maison Du SUCHÖN – Hazelnut Patisserie Spread
50 g Maison Du SUCHÖN – Speculaas Spread
50 g Maison Du SUCHÖN – White Chocolate Cream
50 g Maison Du SUCHÖN – Dark Chocolate Cream

PREPARATION:

- Temper Maison Du SUCHÖN – Artisanal Milk Couverture as per instructions on the package.
- In Chocolate Molds fill the cavities with tempered Artisanal Milk Couverture; let it cool down for a few minutes and then turn the mold upside down to create hollow shells.
- Fill the Hollow Chocolate Shells to 80% with different fillings as listed under ingredients.
- Refrigerate the molds in a chiller for 25 mins.
- Remove the molds from chiller and fill the remaining 20% with tempered Artisanal milk Couverture.
- Again refrigerate the molds in a chiller for 25 mins or until chocolate solidifies.
- Unmold the bonbons from molds and store at room temperature.