



## MATERIALS

- Chocobutter Apple Red
- Chocobutter Polished Pink
- 300g bag Roberts Confectionery Melting Buttons White
- 300g bag Roberts Confectionery Melting Buttons Milk
- Roberts Confectionery Raspberry Oil (optional)
- Roberts Confectionery Love Heart Mould
- Disposable Piping Bags



### Step 1

Melt Chocobutter in the microwave in 20 sec increments. Shake well each time. Melt 150g White Chocolate buttons using your preferred method on the back of the packet. Colour with Red Chocobutter. Repeat the above step using the Pink Chocobutter.

### Step 2

Using a teaspoon, drop a small amount of coloured chocolate into each heart cavity. Tap mould on the bench to remove air bubbles. Leave to set.

### Step 3

Fill piping bag with coloured chocolate. Drizzle across each heart cavity. Leave to set.

### Step 4

Melt Milk Chocolate using the instructions on the back of the packet. Flavour with a few drops of Raspberry Oil.

### Step 5 & 6

Fill each cavity with melted milk chocolate, ensuring you don't overfill.

### Step 7

Tap on the bench to remove any air bubbles. Place into the fridge for approximately 20 - 30min to set.

### Step 8

Turn the mould over onto a clean dry cloth or paper towel. Tap gently, the chocolates should easily release from the mould. Store in an air tight container.

Recipe makes approximately 35-40

**Happy Valentine's Day!**



You can also use your  
heart chocolates as  
cupcake toppers!

### GIFT IDEA!

Present your  
heart chocolates  
in a clear acetate  
box or gift bag!

