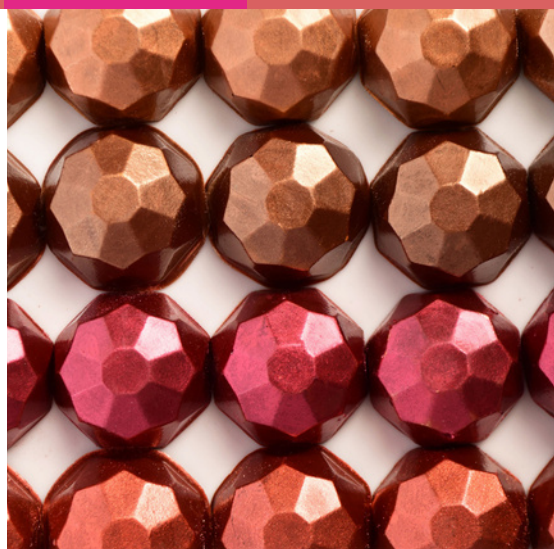


# EDIBLE DIAMOND JEWELLS

## USING LUSTRE POLISH



### INGREDIENTS

- 300g Roberts Dark Melting Buttons
- Roberts Lustre Polish
- Roberts Fondant Crème - Plain
- Roberts Flavoured Food Colourings - Raspberry & Caramel



### MATERIALS

- Roberts Assorted Diamond Mould #83
- Soft Decorators Brushes
- Roberts Eye Droppers
- Roberts Disposable Piping Bags



We've used these colours for this recipe. There are 4 Lustre Polishes and 3 Crafting Dusts in the Roberts Range.

**Makes 30 - 35 Filled Chocolates**



### STEP 1

Polish each mould cavity with a soft clean cloth.

Use a soft decorators brush to dust the inside of each cavity with Lustre Polish or Crafting Dust.



### STEP 2

Melt the buttons according to the directions on the back of the packet. Create chocolate shells by filling each Jewel cavity almost half full. Use a tooth pick to push the melted buttons up the sides of the mould. Refrigerate until set.



**STEP 3** Add drops of flavour to the Fondant Crème, then pipe a small amount into each chocolate shell - filling two thirds full. Cover with melted buttons and refrigerate until set.

### STEP 4

Tip the mould over onto a piece of baking paper. The chocolates should easily release from the mould.

Always buy more than 1 mould if you are making multiple chocolates. This will save you lots of time!

