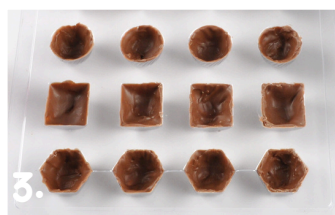


# Soft Centred Chocolates

## WITH FONDANT CREME

### INGREDIENTS + MATERIALS

- Roberts Edible Craft Milk, White or Dark Melts
- Roberts Edible Craft Mould #85 or #86
- Roberts Edible Craft Plain Fondant Crème
- Roberts Edible Craft Flavoured Food Colouring
- Bowls
- Spoon
- Paintbrush (optional)
- Piping bag (optional)



### METHOD

1. Melt half the chocolate buttons in a microwave safe bowl following the package instructions.
2. Use a spoon or paintbrush to create the inner chocolate shells (see image 2 + 3)
3. Place the mould in the fridge and allow to complete set for 10-20min .
4. While the chocolate shells are setting add your flavoured food colouring to the fondant crème.
5. Once the chocolate has fully set, remove from the fridge and fill the shells  $\frac{1}{3}$  full with the flavoured fondant crème.
6. Melt the second half of chocolate buttons and either leave in a bowl or place into a piping bag.
7. Fill the rest of the moulds with chocolate by either spooning or piping the chocolate over the fondant crème.
8. Give the mould a slight tap and wiggle to create a flat surface.
9. Place the mould back in the fridge and allow to set for a further 15-25min.
10. Once the chocolates are completely set, they should easily fall from the mould when placed upside down. If they do not come out easily, they may require further time to set.