

# Making Bonbons with Colored Cocoa Butter

*Step-by-step Instructions Courtesy of Pastry Chef Jessica Ellington*



## Ingredients & Equipment:

### Ingredients:

- 330g White Chocolate
- Colored Cocoa Butter
- Your Preferred Filling

### Equipment:

- Chocolate Mold
- Microwave
- Microwave Safe Bowl
- Instant Read Thermometer
- Parchment Paper
- Silicone Baking Mat (Optional)
- Large Offset Spatula
- Piping Bag

## Instructions:

Before starting, make sure your chocolate molds are clean and polished with a cotton ball.

### 1. MELT THE COLORED COCOA BUTTER

Open the cap and melt in the microwave in 15 second intervals until melted. Keep melted by placing in warm water until ready to use.

### 2. TEMPER THE WHITE CHOCOLATE

Melt 255 grams (1 ½ cups chopped) white chocolate in the microwave in 15 second intervals, stirring between each interval to help distribute the heat and melt the chocolate evenly. Once the chocolate is mostly melted, reduce increments 10 seconds at a time. As a general guideline, the more melted the chocolate becomes, the shorter the increments in the microwave should be. Melt to 113F/45C.

### Seeding the Chocolate

Measure and finely chop 75 grams (scant ½ cup chopped) white chocolate.

Add the unmelted chocolate to the melted chocolate and stir until it's fully melted. Keep stirring until your chocolate reaches 84F/29C.

### Testing the Temper

Take a small square of parchment paper and dip the front side into your tempered chocolate.

Place the square on a temperature neutral surface (something warm or cool will skew your results). If the chocolate is tempered well, it will start to set on the outside edges of the chocolate and turn from glossy to semi-gloss within 2 minutes.

The chocolate should be as streak free as possible. If there is streaking in the chocolate, it's usually the result of chocolate that is still too warm. Keep stirring and test the chocolate again in 1-2 minutes.

## 3. COLORING THE CHOCOLATE

Add colored cocoa butter to reach desired hue. To achieve two shades of the same color, tint all the white chocolate a lighter hue, divide the chocolate between two bowls and add additional coloring to the larger amount. Keep chocolate between 84F/29C and 80F/26C. Warm in the microwave in 3 second intervals if necessary.

## 4. FILLING BONBON MOLDS

Line your work surface with parchment paper or silicone baking mat if not working on a smooth, stone surface. Slightly over fill the cavities by pouring the melted chocolate onto the mold. Gently bang the mold on the table a couple of times to settle the chocolate. Pick the mold up and with your other hand, give the mold a series of taps with the handle of a large offset spatula all around the perimeter of the mold (avoid using the blade against the mold because it can chip or scratch it). Now use the blade of the large offset spatula to remove excess chocolate from

the surface of the mold with one smooth, quick motion. Clean off the offset blade.

Allow the chocolate to sit in the mold long enough to create a thin shell on the outer edge, about 1-2 minutes.

Holding a short end of the mold firmly, invert the mold in one quick, smooth motion so that it is upside down and parallel with the work surface. Allow the excess chocolate to drain from the mold giving a few gentle taps with the handle of the offset spatula.

Using the large offset spatula and still holding the mold upside down, scrape the excess, dripping chocolate from the surface from the mold, then turn the mold right side up. To set the chocolate, place the mold in the refrigerator for 5- 10 minutes, but no longer.

Transfer filling to a piping bag and fill the cavities of the bonbons. Don't fill the cavities flush to the top, instead, allow for a space between the surface of the filling and the top of the mold. This gap will later be filled with tempered chocolate to seal the bonbons. Allow the filling to set completely before sealing the bonbons.

## 5. SEALING THE BONBONS

Temper the excess chocolate that was scraped from the mold. Pour chocolate over each cavity and then give the mold several taps to allow the chocolate to settle into each cavity. Remove excess chocolate from the surface with a large offset spatula to create a flat seal.

Place bonbons in the refrigerator for no more than 5-10 minutes before unmolding. Gently, turn the mold over to allow the bonbons to release. If the bonbons don't release, place them back in the cooler for a few more minutes. If a couple bonbons fall out, but not all of them, gently tap the mold upside down on the table.

If the bonbons won't release from the mold after plenty of cooling and tapping, it's likely the chocolate was cast into the cavity when it was too warm. If that's the case, try placing the mold in the freezer for a few minutes to help them release.



[www.ifiGOURMET.com](http://www.ifiGOURMET.com)

### ifiGOURMET Headquarters

*Serving all U.S. states except California and Reno, Nevada.*

☎ 847.855.7400

📠 847.855.7408

✉ [cs-gurnee@ifiGOURMET.com](mailto:cs-gurnee@ifiGOURMET.com)

### ifiGOURMET West

*Serving California and Reno, Nevada.*

☎ 650.692.6335 or 888.882.7288

📠 650.692.8340 or 650.583.4214

✉ [cs-sf@ifiGOURMET.com](mailto:cs-sf@ifiGOURMET.com)