

JEWELS CHOCOLATES

A delightful treat, and also a delightful gift idea for Christmas. These chocolates stuffed with marzipan are very easy to prepare. They are like a real jewels to discover.



INGREDIENTS:

200 g extra dark chocolate Emilia

100 g of pistachio marzipan

Gold and metallic food paint to decorate



Difficulty
EASY



Preparation
85 min



Portions
6

1

With the help of a whip melt the chocolate into a bain-marie. Sprinkle the walls of a silicone stencil for chocolates. Let it cool in the fridge for half an hour.

TIP

These chocolates can also be made with milk or white chocolate and the filling can be changed to taste: from chocolate cream to dried fruit or jam, the possibilities are endless ... and they are a gift always very appreciated.

2

With marzipan, make as many balls of the size as possible to make the stencil, bearing in mind that it should not be filled more than three quarters. Replace the stencil and place a filling ball in each shape. Then resume the melted chocolate and close each chocolate with a spoonful of melted chocolate. Return to refrigerator to cool.

3

Remove from the fridge, sprinkle with metallic powders and serve, or pack it as a gift.