Dark Chocolate Orange Bon Bons

INGREDIENTS:

- Cocoa Dark Coating, melted
- Homemade Fruit Center (find recipe under candy centers)
- Diced Orange Peel
- Edible Glitter

TOOLS FROM CKSA:

- Gloves
- Scoop
- Spatula
- Mold
- Tipless Bags
- Parchment
- Dust Pump
- Measuring Spoons
- Bench Scraper

DIRECTIONS:

1. Prepare homemade fruit center using Orange Icing Fruit & Diced Orange Peel. Cover with plastic wrap & set aside.
2. Melt cocoa dark coating in the microwave-- 30 second intervals work best.
3. Transfer this melted coating to a tipless bag.
4. Cut a small opening in the bag & fill each cavity of mold #90-5625. Tap the mold on the counter to remove any air bubbles.
5. Let this filled mold sit at room temperature for 10 minutes.
6. Once 10 minutes have passed, flip the mold up side-down over a sheet of parchment paper. This is going to remove any excess chocolate & leave you with a chocolate shell.
7. Once all excess coating is removed, use a bench scraper to remove coating from the top of the mold.
8. Let the mold sit for another 10-15 minutes at

room temperature.

9. Once the chocolate shells have set up, use a 1 tablespoon scoop to fill each cavity of the mold with the orange fruit center previously made.

10. Press the mixture into the mold using your hands.

11. Use more melted cocoa dark coating to seal each bon bon-- start on the outer edge of each bon bon & work your way towards the center to ensure all parts of the bon bon are sealed.

12. Use a bench scraper to remove excess coating & smooth the bottoms of each bon bon.

13. Place the mold into the freezer for 10-15 minutes-- the mold should appear cloudy when it is cold enough.

14. Invert the mold on parchment to remove all bon bons & clean up the edges using a paring knife.

15. Top each bon bon with diced orange peel & edible glitter in a dust pump.

16. Keep bon bons at room temperature for up to 1 month for best results.

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