

SPOTLIGHT

**VALENTINE'S DAY
CHOCOLATES**

Nº 12.22.15
PROJECT SHEET

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VALENTINE'S DAY CHOCOLATES

b BEGINNER

WHAT YOU'LL NEED

- Milk, dark and white chocolate melting buttons
- Roberts chocolate heart and diamond moulds
- Gel food colourings
- Sprinkles
- Coloured foil
- Piping bag

INSTRUCTIONS

Step 1 - Melt milk chocolate in microwave, stirring every 30 seconds. Transfer to a small piping bag, cut the end and pipe into chocolate moulds. Repeat with dark and white buttons then leave to set in fridge for 30 minutes.

Step 2 - Remove chocolates from moulds and place on a sheet of baking paper.

Step 3 - Melt more white chocolate and then use gel food colouring to tint the chocolate. Working quickly (as the food colouring will cause the chocolate to set faster than usual) transfer to a piping bag and cut a very small amount off the top.

Step 4 - Start to drizzle the colour over one side of the chocolates, topping with sprinkles immediately.

Step 5 - Place back in fridge to set for 10 minutes and then break off any additional chocolate and shake off any loose sprinkles. If desired, cut coloured foil to size and wrap chocolates up as gifts.