

ILEA Coffee Date – Hot Chocolate Bombs!

Ingredients:

- Chocolate: Use very good quality disks/chips/callets. Valrhona, Bernard Callebaut, Cote D'Azur are all great (check Duchess Bake Shop, Jacek, Southside Italian Centre, Barb's Kitchen Centre, K+K Foodliner, Vanilla Food Company online, Gourmet Warehouse online for chocolate)
- Hot Chocolate mix: Again, use a good quality mix, either homemade (where you can control the sweetness) or a prepared mix, such as Ghirardelli or even Nestle Carnation's Simply Hot Chocolate
- Mini marshmallows
- Toppings (sprinkles, edible glitter, cinnamon hearts, conversation hearts, mini-mini marshmallows, etc)

Equipment:

- Warming plate/tray or microwave
- Large and small glass bowls
- Parchment paper
- Cookie racks
- Cookie sheet
- Spoons
- Spatulas
- Molds (Fat Daddios silicone are great) *or a Kinder surprise egg/[hollow chocolate figurines](#)
- Good quality small paint brush or pastry brush
- Instant read thermometer (optional but useful if you have one)
- Mini cupcake liners

Method

Melt the chocolate. I prefer to do this in a glass bowl over a warming plate (mine keeps the chocolate at the perfect temperature and I have better control of the melting). If you're using the microwave to heat your chocolate, do so slowly. Use 15 second intervals on medium power and stir between each interval. Once the chocolate is mostly melted, you should be able to stir it well enough to melt the rest. If it still needs a bit longer, reduce to 5 second intervals to avoid burning/scorching the chocolate. You need to "temper" your chocolate so it can't be too hot or it won't set. Proper "tempering"—heating and cooling chocolate to stabilize it for making candies and confections—gives chocolate a smooth and glossy finish, keeps it from easily melting on your fingers, and allows it to set up beautifully.

The ideal temperatures for melted chocolate are:

- Dark 88-90° F
- Milk 86-88° F
- White 82-84°F (which of course isn't actually chocolate!)
- If the chocolate hardens, you must start the tempering process again.

Prepare your silicone molds. I wipe them out with a dry cloth or paper towel. Chocolate and water don't mix so avoid water coming into contact with your chocolate.

* If you're using a hollow figurine or a kinder egg, carefully cut one end off or cut in half with a hot knife. Skip the next few steps.

Spoon about 2 teaspoons of the melted chocolate into each silicone mold and swirl around. Then, using a pastry brush, brush the chocolate over the inside of the mold as evenly as you can making sure to spread it right to the top.

Once all the molds are filled, place the tray in the refrigerator or freezer for 5-10 minutes so the chocolate can firm up. Take out the tray and brush on a second coat of chocolate and put it back into the refrigerator or freezer.

Once the chocolate has set, remove the molds from the refrigerator/freezer and carefully loosen the chocolate by gently stretching the edges of the molds. Set the chocolate halves on the cookie sheet lined with parchment and with a cooling rack on top.

Now, with half of the halves, we want to just melt the edges of the halves so they are smooth and flat. You can use a plate that has been heated in a microwave or the warming plate.

If you're using a hollow figurine or a kinder egg you can jump back into making the bombs. Fill your smooth-edged halves with cocoa mix, marshmallows, and any other fun ingredients. Then melt the edge of the other half of the bomb and press together and hold for a few seconds. Repeat with the remaining shells.

Now you can decorate! You can do this however you'd like. Drizzle chocolate over top of the bombs to help your sprinkles and other topping stick.

Once the bombs are done, place them in a mug and pour very hot milk over them or heat the milk first and then add your bomb and watch the magic happen!

Demo and recipe provided by Charlotte Wasylik
Find her at [CW Creative](#) on [Facebook](#) and [Instagram](#)