

BONBONS WITH LIME GANACHE FILLING

(from the Bewitching Kitchen, inspired by [Making Artisan Chocolates](#))

equipment:

magnetic mold with 24 slots (I used [this one](#))

chocolate transfer sheet (many available at etsy.com)

for making shells:

300g tempered dark chocolate

150g tempered dark chocolate for sealing

for lime ganache:

180g milk chocolate, chopped

56 g heavy cream

juice and zest of 1 small lime

1 tsp corn syrup

7g butter

pinch of salt

4 drops of lime oil

Make the shells by coating the mold lined up with the transfer sheet with 300g tempered chocolate. Use any leftover amount to make chocolate decorations or save to re-temper when closing the bonbons. Let the mold sit inverted for a couple of hours while you prepare the ganache.

Place the chopped chocolate in a bowl. Place the cream, lime zest and juice, and corn syrup in a heavy small saucepan and bring to a gentle boil . Immediately pour through a sieve over the chocolate. Let sit for 2 minutes then stir slowly to incorporate. Using a probe thermometer placed in the center of the bowl, check the temperature. Once the ganache has reached 95°F add the butter, and lime oil, and mix to combine. Pour the ganache into a piping bag and pipe into the molded shells, filling each shell three-quarters full. Gently tap the filled shells against the counter or table to release any trapped air bubbles. Let the ganache sit for a couple of hours at room temperature to dry (you can also leave it overnight).

Temper the chocolate for sealing. Right before using, warm up the edges of the open shells with a hair dryer or heat gun. You do that to make it easier for the shells to glue to the bottom. Place the tempered chocolate on top, and a little acetate sheet covering the base. Press the acetate very hard with a scraper as you hold it firmly on the top side, scraping all excess chocolate down. You can again collect it to make decorations, if you work fast. Let the shells sit at room

temperature for 1 hour, then place in the freezer for exactly 15 minutes. You can also just leave them at room temperature for 24 hours for full crystallization to take place.

Remove the acetate, open the box, marvel at the design, and bravely invert the mold banging to release each bonbon.