

How to make sprinkle chocolate buttons

1

Place the chocolate bags in a cup of hot water and wait until the chocolate has melted.



2

Cut one small corner off each bag and squeeze the melted chocolate into the mould.



3

Smooth the tops with a spoon if needed, then decorate with nonpareils.



4

Place the mould in the fridge for about 30 minutes, until the chocolates have set.



5

Enjoy your chocolates within three days. Store them at room temperature, away from direct sunlight.



Tips

- 1 Before using the mould for the first time, wash it thoroughly with warm water and dish soap.
- 2 You can also use the mould to make gummies. Gummy mixes are available from the Lastella e-shop.
- 3 The mould can also be used for ice cubes and cookies. It withstands temperatures from -40°C to $+200^{\circ}\text{C}$.
- 4 The mould is dishwasher safe. Keep it away from open flames, hot stovetops and sharp objects, as these may damage the silicone.

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