



## Chocolate Bomb

### Ingredients:

- Dark Chocolate (tempered/compound) - 200 grams
- Powdered Sugar - 4 tablespoons
- Cocoa Powder - 5 tablespoons
- Marshmallows - Handful
- Melted chocolate (for Decoration) - (Few Spoons)
- Sprinkles (for Decoration) - as needed

### Method:

- Coat the cavities of the chocolate bomb mould with molten chocolate of choice.
- Let the chocolate set.
- Apply a second coat and let that set too.
- Remove shells from the mould.
- Mix cocoa powder and sugar in a bowl.
- Fill each shells with the cocoa and sugar mixture.
- Heat a pan and remove from flame.
- Rub another shell on the warm pan on the open side.
- Use this shell to cover the filled shell.
- Decorate with some molten chocolate and sprinkles.