



BLUEBERRY HONEY LAVENDER BONBON

👤 Basic level

CHOCOLATE SHELL

Mix in purple oil based color to desired shade into Reno X 28% and temper to 28*degrees Celsius
Temper 2nd Reno X White 28% to 28* Celsius
Combine the two and gently create a swirl
Create a shell clean the excess chocolate and let it crystallize.