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Recipe:
Chocolate balls



Ingridients:
155 g chocolate
155 g butter
155 g golden biscuits
155 g ground walnuts
2 x tablespoons of rum.

Difficulty:

General description and procedure:

- Melt the chocolate and butter.
- Add 2 tablespoons of rum to the biscuits and walnuts.
- Combine steps 1 and 2 and mix well. Stir until you achieve a good compact mass. Let the mixture rest for about 50 minutes the mixture needs to cool.
- Take a piece of the cooled mixture and shape it into a ball. Finally, roll the ball in your choice of coating. You can choose coconut or cocoa for the coating.
- Repeat the process until you have used up all the mixture.
- Arrange all the balls on a plate and serve.