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Recipe:

Mascarpone balls

Ingredients:

100 g of cookie crumbs
250 g of mascarpone
1/2 x orange
100 g of chocolate
4 x spoons of milk



Difficulty:



General description and procedure:

- Mix ground biscuits and mascarpone in a bowl.
- Squeeze half an orange and mix the orange juice into the mixture.
- Form balls from the resulting mixture. From these amounts of ingredients, 30-35 are made, depending on how big the balls are made.
- Put the balls in the freezer for 10 minutes.
- Meanwhile, melt the chocolate in a water bath. To get a more liquid chocolate, add a little more milk.
- Roll balls in chocolate and decorate them with crumbs if desired.
- Keep them in the refrigerator.