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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.