

Recipe from Carine Goren's book
Traditional Jewish Baking



Easy-Peasy Chocolate Balls

Even in the fanciest pastry shops, featuring the most intricate and alluring cakes, I ask for a **chocolate** ball (and I devour it in the car, so I will not be made fun of when I get home). **Chocolate balls** bring an instant smile to my face, and I think they are better than many other, fancier desserts. Here are two wonderful recipes. Unable to decide which to include and which to exclude, I give you both; one for the **balls** (an easy Nutella, whipping cream and Petit-Beurre recipe) and the other for an addictive **chocolate** "sausage" (the classic version, upgraded with **chocolate**).

25 BALLS

9 oz (250g) Petit-Beurre biscuits
1 cup (240ml) whipping cream
1 cup (320g) Nutella
Desiccated coconut or colored sprinkles, for the coating (optional)

Break the biscuits into little pieces (I like to bash them in a plastic bag with a rolling pin).

In a pot over medium heat, bring the whipping cream to near boiling, remove from the heat and mix in the Nutella. Add the biscuit crumbs, and mix well. Cover and put in the refrigerator for 2-3 hours (or ½ hour in the freezer) to set.

Roll the mixture into **balls** (wet your hands if they are sticky). Roll each ball in desiccated coconut or colored sprinkles, place in paper liners and keep in the refrigerator until you are ready to serve.