



Filled StrawBerry & Chocolate Bruschetta

NIBBLEDISH CONTRIBUTOR

Ingredients

Strawberry

70 % cacao chocolate

Mascarpone cheese

Grand Marnier orange liquor

Pecan Nuts

White Sugar

Instructions

1.wash and disinfect the stawberries

2.cut the top of the strawberry without losing the leaves, cut the heart out and fill with the cheese mixture.

3.mix the mascarpone cheese and grand marnier and the sugar.

4.blend the cheese filling until getting the desired point and add the Pecan.

5. Using Ban Marie melt the chocolate and cover the strawberries with the melted chocolate.

use some peppermint leaves for decoration