# Filled StrawBerry & Chocolate Bruschetta

NIBBLEDISH CONTRIBUTOR

## Ingredients

Strawberry

70 % cacao chocolate

Mascarpone cheese

Grand Marnier orange liqour

Pecan Nuts

White Sugar

## Instructions

1.wash and disinfect the stawberries

2.cut the top of the strawberry without loosing 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