

Chocolate Balls with Meringue Topping

Recipe By Sara Wasserman



Cooking and Prep:  1 h

Serves:  12

Contains:    

Preference: Parve

Easy enough to make with kids, yet a step up from the standard chocolate balls.

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (8)

Chocolate Balls

- 3 (3- and- 1/2-oz./100-g.) bars dark chocolate
- 1 cup (250 milliliters) heavy cream or parve whipping cream
- 2 tablespoons mini chocolate chips
- 4 tablespoons **Kedem Tea Biscuits**, processed to crumbs
- 1 tablespoon sugar

Meringue Topping

- 3 egg whites
 - 3/4 cup sugar
 - colored sprinkles (optional)
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Start Cooking

Prepare the Chocolate Balls

1. Melt chocolate and heavy cream in a microwave or double boiler.
2. Add chocolate chips, biscuit crumbs, and sugar and mix.
3. Wet your hands and form the mixture into balls. Stick a lollipop stick into each ball and freeze.

Prepare the Meringue Topping

1. Place the egg whites and sugar in a saucepan over low heat or a double boiler. Stir until the sugar melts.
2. Transfer to a mixer and beat for seven to eight minutes, until stiff peaks form.

Assemble

1. Transfer egg whites to a pastry bag with a smooth tip and coat the frozen balls.
2. Brown the tops with a hand-held blowtorch and coat with sprinkles, if desired.

Credits

Photography: Daniel Lailah

Food Styling: Shoshie Sirkis