

## Mozartkugeln

**1** The core is made of the nougat. Form little balls, about the size of a 5 pence coin, total amount should be round 36 pieces.

**2** Mix the marzipan, icing sugar, the kirsch shot and the crushed pistachios (I used a mortar, the final size of the nuts is up to you) , save some nuts for decoration. I guess, one can use any kind of fruit schnapps, at least I would think so. Form a long roll of dough and cut it in 36 pieces. Coat each nougat ball with a layer of the marzipan mix and form nice marbles. Set aside.

**3** Melt the milk chocolate coating over a bain marie and cover each ball with a thin layer of chocolate. Chocolate dipping forks are very helpful here. We weren't sure on the proper translation of this devilish looking tool, then stumbled over [this thread](#) and were reassured :)

**4** To allow them to dry, I first cover a plate with plastic wrap, after some really annoying experiences trying without. I also used a special grid in the past, which gave the most devastating results...never again. Let them cool in the fridge for half an hour. Be sure to have a secret hiding place...



### Mozartkugeln

*Recipe source: loosely based on Mozartkugeln*

Required time: takes about 45 minutes (without chilling)

#### Ingredients:

- \* 200g nougat
- \* 200g marzipan
- \* 80g icing sugar
- \* a shot kirsch/ kirschwasser (fruit schnapps)
- \* 150g dark or milk chocolate coating
- \* 30g pistachios