



## **Orange Mascarpone Dark Chocolate Dipped Mini Cones**

Makes about 2 dozen

Purchased \*mini cones  
2 ounces \*Valrhona dark chocolate , melted  
Fresh raspberries

Dip tops of cone in melted chocolate set upright. Drop a fresh raspberry in the bottom of each cone, drizzle a bit of chocolate in. Let set.

### Mascarpone Cream

1 8ounce container \*mascarpone cheese, room temperature  
1 Tablespoon sugar or orange sugar  
2 Tablespoons heavy whipping cream  
Whisk together.  
2-tablespoons \*Piquant Orange Slices  
Mix together and spoon into a zip lock bag.

Just before serving, cut corner of bag and pipe the mascarpone mixture into the cones. Garnish with fresh raspberry, grated chocolate and fresh mint if desired.

### Other Uses for Orange Slices

- Spread on scones or English muffins
- Fold into cream cheese frostings for cupcakes or carrot cake.
- Spoon into yogurt
- Serve with vanilla ice cream
- Serve with fresh fruit and crème fraiche

*\* items available at Culinary Market*