



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...



# COOKIE CRUMB BALLS



Recipe by: Anna Polyviou



PREP  
**15 min**



COOK  
**15 min**  
(+ cooling)

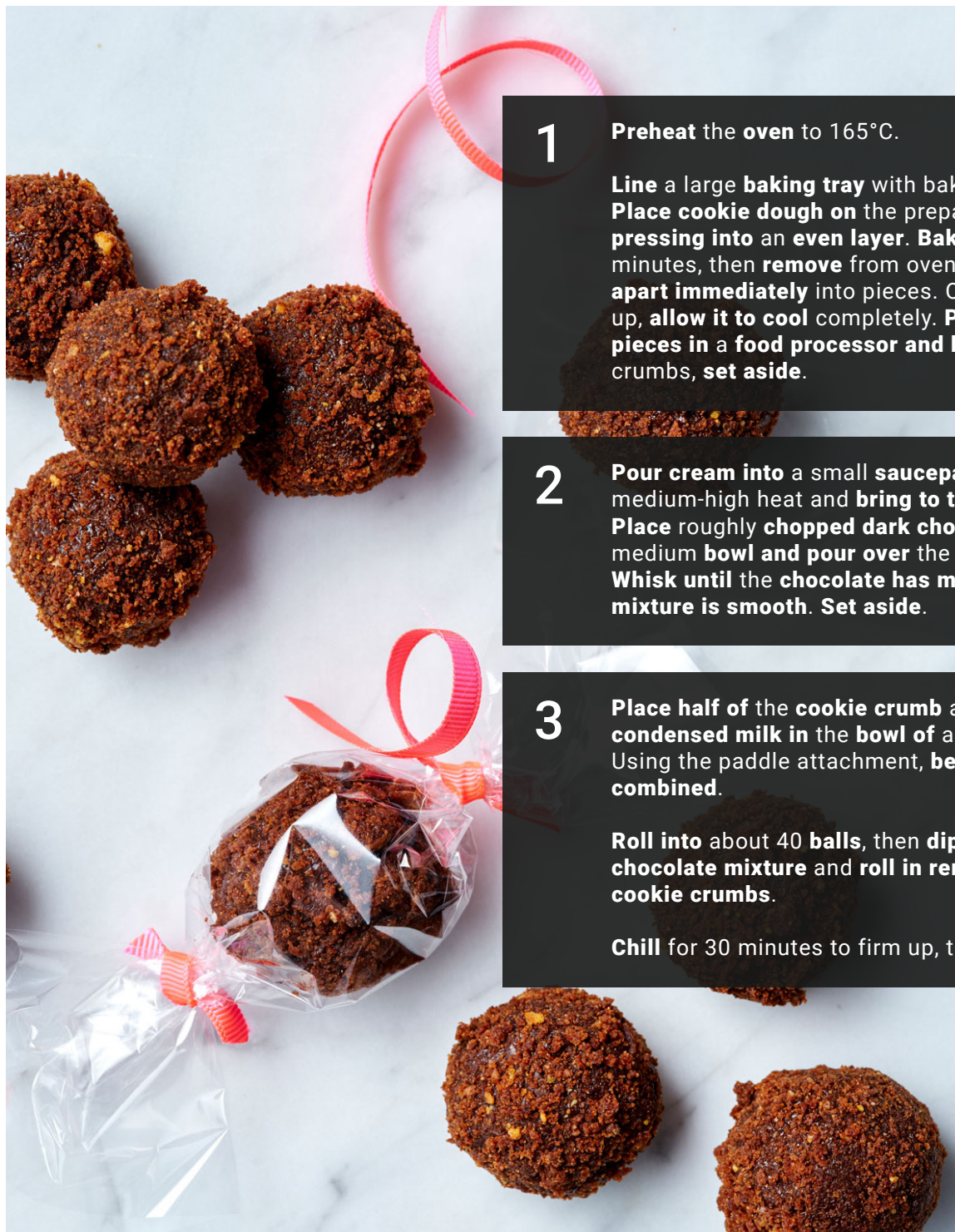


SERVES  
**20**

## INGREDIENTS:

- > 450g Anna Polyviou Triple Chocolate Cookie Dough
- > 250ml Pure Cream
- > 250g Dark Chocolate Bar
- > 395g Condensed Milk

# METHOD – GET COOKING!



**1** Preheat the oven to 165°C.

Line a large **baking tray** with baking paper. Place **cookie dough** on the prepared **tray**, **pressing into an even layer**. **Bake** for 15 minutes, then **remove** from oven and **break apart immediately** into pieces. Once broken up, **allow it to cool** completely. **Place cooled pieces in a food processor and blitz** into crumbs, **set aside**.

**2** Pour cream into a small **saucepan** over medium-high heat and **bring to the boil**. Place roughly **chopped dark chocolate** into a medium **bowl** and **pour over** the hot cream. **Whisk until the chocolate has melted** and **mixture is smooth**. **Set aside**.

**3** Place **half of the cookie crumb** and the **condensed milk** in the **bowl** of a stand mixer. Using the paddle attachment, **beat until combined**.

**Roll into** about 40 **balls**, then **dip into** the **chocolate mixture** and **roll in remaining cookie crumbs**.

**Chill** for 30 minutes to firm up, then **serve**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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