**Ricotta Mascarpone Tartufo (Serves 2)**

2oz Marscopone

2oz Cream Cheese

2oz Ricotta (preferably superfine)

3oz Oreo Crumbles

5oz Chocolate Ganache

-Mix cheese together and let it chill in refrigerator, this will make it easier to mold

-Mold cheese into 1oz balls

-Pack the cheese with oreo and set aside

-Melt chocolate gently in a bowl overtop of simmering water (double boiler)

-When chocolate is melted pour it over the truffles

-Allow the chocolate to set and then enjoy