



Arance al Formaggio **Mascarpone Stuffed Oranges**

4 Oranges
*300g Mascarpone
Half glass of rum
1T Honey

Wash the oranges well and cut off the head of each orange. Empty the oranges halfway down inside, blend the pulp that you have removed. Put the rum inside the orange and swirl the rum around inside and let stand for 30 minutes. In a bowl mix mascarpone, honey and orange pulp, then fill the oranges with this mixture and refrigerate for at least 30 minutes before serving. Decorate with whatever takes you pleasure.

*Seeds and products available at Bel Mondo 68 St John Street Tauranga
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