



Chocolate brigadeiro



Categoria

Doces e Sobremesas



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Select



Com quem?

Select



Nº de pessoas

4 pessoas

Ingredientes



1 tablespoon of Gallo Extra
Virgin Reserve



Gallo Piri Piri Sauce

- 1 condensed milk
- 4 tablespoons of chocolate powder
- 1 pack of granulated chocolate

1

In a pan, heat the condensed milk with the olive oil in medium heat and stir until they are mixed.

2

Then, add the chocolate powder and mix again.

3

If you are a fan of spice, try adding some drops of piri-piri at this stage.

4

Remove from the heat after 10 minutes or when the mix starts peeling off the bottom of the pan.

5

Pour the mix in a olive oil-greased bowl and let it cool. Put aside in the cold for 30 minutes.

6

After 30 minutes, wet your hands and shape small balls, then covering them with the granulated chocolate.

7

Place the balls in paper cups and serve.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



Piri Piri Sauce
Piri-Piri with Olive Oil



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