



'One minute' Christmas crunchies



Categoria
Receitas de Natal



Tempo de preparação
Rápido



Dificuldade
Fácil



Custo
Low




Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes

 50ml of Gallo First Crop
2019-2020

 150ml of Gallo Extra Virgin

- 200g of fresh lasagna sheets
- 100g of honey
- 1 orange
- 1 tsp of cinnamon powder
- 3 units of cinnamon sticks

Method of preparation

1

Put the honey, the orange peel and juice, Gallo First Crop 2019-2020 olive oil and the cinnamon sticks in a heated pan. Let them slowly boil until you get a syrup.

2

Then heat the Gallo Extra Virgin Classic olive oil where you will fry the lasagna sheets.

3

Cut the fresh lasagna sheets without fully dividing them into strips.

4

Fry the lasagna sheets until they are crunch and then remove them.

5

Sprinkle each sheet with sugar and cinnamon powder.

6

Serve with the syrup you prepared on step 1.



Dicas do Chef

You can serve the syrup with thin slices of orange peel or, if you wish to add colour, add some lime and lemon zest.

Produtos utilizados



First Crop 2019-2020
Extra Virgin Premium Olive Oil



Extra Virgin
Extra Virgin Olive Oil



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