



‘One minute’ Christmas crunchies



Categoria

Doces e Sobremesas



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



150ml of Victor Guedes
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, olive oil and the cinnamon sticks in a heated pan. Let them slowly boil until you get a syrup.

2

Then heat the 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



Extra Virgin

Extra Virgin Olive Oil



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