



# Chocolate brigadeiro



Categoria

Doces e Sobremesas



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

4 pessoas

## Ingredientes



1 tbsp of Victor Guedes  
Extra Virgin Olive Oil  
Reserve

- 1 can of condensed milk
- 4 tbsp of chocolate powder
- 1 pack of granulated chocolate
- Piri Piri sauce, to taste

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



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