



Chocolate truffles with pepper



Categoria
Receitas de Natal



Tempo de preparação
Demorado



Dificuldade
Fácil



Custo
Low




Com quem?
Meal for two



Nº de pessoas
4 pessoas

Ingredientes

 To taste: Gallo Piri Piri Sauce

 To taste: Gallo Extra Virgin Olive Oil Reserve

- 120ml heavy cream
- Cayenne pepper, to taste
- 220g dark chocolate
- Grated coconut, to taste
- Pink pepper, to taste

Method of preparation

1

Heat the heavy cream until it starts to boil.

2

Chop the chocolate and add it to the heavy cream, as well as the cayenne pepper and the Gallo Original Piri-Piri Sauce. Mix well.

3

Cover with kitchen film and refrigerate for two hours or until hard enough to shape balls.

4

With the help of a cantaloupe cutter, make balls and roll them in your hands, greased with Gallo Extra Virgin Olive Oil Reserve.

5

Then roll the truffles in: cocoa, grated coconut and crushed pink pepper.

Produtos utilizados



Piri Piri Sauce
Piri-Piri with Olive Oil



Reserve
Extra Virgin Olive Oil



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