



# Cookies with pepper



*Categoria*  
Receitas de Natal



*Tempo de preparação*  
Médio



*Dificuldade*  
Médio



*Custo*  
Low



*Com quem?*  
With friends



*Nº de pessoas*  
4 pessoas

## Ingredientes



To taste: Gallo Piri Piri  
Sauce

- 400g flour
- 1 tsp of baking soda
- Salt, to taste
- 250g butter
- 120g sugar
- 200g brown sugar
- 2 eggs
- 300g chocolate chips

## Method of preparation

1

Line a baking tray with tracing paper and pre-heat the oven at 180°C.

2

In a bowl, mix the flour with the baking soda and salt.

3

In another bowl, whisk the butter with the sugars for approximately two minutes to obtain a cream.

4

Add the eggs, the Gallo Original Piri-Piri Sauce and continue to whisk.

5

Slowly add the flour and then blend the chocolate chips.

6

If possible, make a ball of dough and wrap it with kitchen film. Refrigerate for 24 hours.

7

Make balls with the help of an ice-cream spoon and place them on the pre-prepared tray. Bake in the oven for 12 minutes.

8

Let cool for 5 minutes before removing from the tray and storing in jars.

9

Repeat this process with the remaining ingredients. Serve sprinkled with rosemary leaves.

*Produtos utilizados*



*Piri Piri Sauce*  
Piri-Piri with Olive Oil



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