



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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