

BRIGADEIROS

These irresistible treats are from Brazil. They're ideal for anyone who doesn't have much time but would like to make a tasty snack for the kids.



INGREDIENTS:

30 g Emilia bitter cocoa powder
400 g condensed milk
some hazelnut crumbs



Difficulty
EASY



Preparation
15 min



Portions
6

1 Heat a tall saucepan, add the condensed milk and cocoa powder. Mix well to obtain a homogeneous mixture. When the mixture naturally separates from the bottom, it's ready.

TIP

This delicious Brazilian recipe can also be prepared cold, just make sure the cocoa powder is mixed well with the condensed milk.

2 Pour the mixture onto a sheet of baking parchment, grease your fingers and make balls the same size as the liners they will be placed in.

3 Place the hazelnut crumbs on a flat surface, then roll the balls in the crumbs. The brigadeiros can also be covered with cocoa powder or pistachio crumbs. Place the brigadeiros in their liners and serve cold.