



JERNEJ KITCHEN

BRIGADEIRO (CHOCOLATE BALLS)

Brigadeiro is a simple chocolate ball recipe. Kids and adults love these gluten-free, egg-free chocolate treats that you can make with only 4 ingredients.

SERVES	8	PEOPLE
PREPARATION:	15	MINUTES
REST:	120	MINUTES
TOTAL TIME:	135	MINUTES

BRIGADEIRO

2 tbsp butter

400 g (one 14 oz can) sweetened condensed milk

35 g (4 tbsp and 1 tsp) unsweetened cacao powder

175 g (6 oz) chocolate sprinkles

TOOLS AND EQUIPEMENT

pan

sieve

spatula

bowl

MAKE THE MIXTURE

Place a pan over medium heat. Add the butter and cook until the butter melts. Add the condensed milk and stir to combine. Sift the cacao into a small bowl. Reduce the heat and add the cacao. Cook for about 6 - 8 minutes while regularly stirring for the mixture to thicken. The mixture is ready when you can see the bottom of the pan for 2-3 seconds when dragging a spatula through the bottom.

COOL THE BRIGADEIRO MIXTURE

Transfer the mixture to a large bowl and place in the fridge for at least 2 hours (or overnight).

COAT WITH SPRINKLES

Add chocolate sprinkles to a deep plate. Grease your hand with butter. Scoop a teaspoon of the mixture and shape it into a small ball. Repeat the process until you use all the mixture. Coat the balls in chocolate sprinkles and arrange them on a serving plate. Keep refrigerated until serving. Ten minutes before serving, take the dessert from the fridge.