



JERNEJ KITCHEN

BRIGADEIRO TART

Brigadeiro Tart is one of our favorites. It's made with condensed milk, chocolate, and a delicious cacao cookie base. Made for chocoholics.

SEVES	12	PEOPLE (SLICES)
PREPARATION:	30	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	40	MINUTES (+ REST)

COOKIE BASE

170 g (6 ounces) ground Graham cracker cookies (like Plazma)
50 g (1/3 cup) Dutch-process cocoa
50 g (1/4 cup) sugar
120 g (1 stick) melted butter
1 tbsp milk

CREAM

60 g (1/2 stick) butter
1200 g (3x 397g /14 oz cans)
sweetened condensed milk
80 g (3/4 cup) Dutch-process cocoa
2 pinches of salt
100 g (3.5 oz) chopped semisweet chocolate
80 g (1/2 cup) chocolate sprinkles

TOOLS AND EQUIPEMENT

small bowl
30 cm (12-inch) Removable
Bottom Tart Pan
pan
spatula
bowl

MAKE THE COOKIE BASE

Place a rack in the middle of the oven and preheat it to 180 °C / 350 °F. Combine ground Graham cracker cookies, sugar, and cocoa in a small bowl. Add the melted butter and milk, and stir to combine. Transfer the mixture to a 30 cm (12-inch) Removable Bottom Tart Pan. Press the homemade cookie dough onto the bottom and up the side of the cake or pie pan. Transfer to the preheated oven on the middle rack. Bake for 10 minutes at 180 °C / 350 °F.

BRIGADEIRO MIXTURE

Place a pan over medium heat. Add the butter and let it melt. Add the condensed milk and stir to combine. Sift the cocoa powder and add to the pan. Reduce the heat and cook for 10 - 12 minutes, stirring regularly for the mixture to thicken. The cream is ready when we run the spatula at the bottom of the pan, and the mixture needs about 3 - 4 seconds to cover the surface again. Remove from the heat and add in the chopped chocolate. Stir until the chocolate melts.

BRIGADEIRO TART

Immediately pour the Brigadeiro mixture into the slightly cooled cookie crust. Arrange the chocolate sprinkles on top and set aside. Set at room temperature for 2 - 3 hours, or place in the fridge overnight. If you're chilling the tart in the refrigerator, bring it to room temperature 30 minutes before serving.