

Brigadeiro

Swick

Serves 40 | Active Time: 10 minutes | Total Time: 45 minutes

Chef's Notes

A dash of rum can also be added to the recipe to give it a rich taste similar to a tartufo tiramisu.

Brigadeiro can also be used as a topping or covering for cakes, brownies, and fruits.

Step 1: Making the brigadeiro.

- 3 tablespoons of unsweetened cocoa (Nestle Quick or other chocolate powder)
- 1 tablespoon of butter
- 1 (14 ounce) can sweetened condensed milk
- Chocolate sprinkles

Over medium-low heat, stir vigorously the three ingredients.

Cook the mixture until it thickens enough to show the pan bottom during stirring (it will be firm enough to stay together and not spread).

Pour into a greased dish and let cool to room temperature (or chill a few minutes in the fridge).

Grease your hands with butter and take small amounts of candy and form into 1 1/2 inch balls.

Roll the balls in chocolate sprinkles to decorate.

If the balls don't hold their shape, cook an additional 5 minutes until it thickens up more.