

**FOR TRYING NEW RECIPES.  
FOR GOING GLOBAL.  
FOR ADDING SOME  
FLAVOUR.  
FOR BAKING.**

**FOR ACTION.  
AGAINST HUNGER.**



## **BRIGADEIRO RECIPE**

This popular Brazilian sweet delicacy can be served in a variety of ways - even straight from the pot! This recipe is the most common way of making it - small balls covered in chocolate sprinkles. Yum! Makes around 15 small balls.

## **INGREDIENTS**

- 190g sweetened condensed milk
- 15ml cocoa powder
- 15ml chocolate milk powder (e.g. drinking chocolate powder)
- 30ml unsalted butter
- 75g chocolate sprinkles for coating
- 15 small paper cases for serving



## **METHOD**

1. Butter a shallow ovenproof dish.
2. Put the sweetened condensed milk, cocoa, drinking chocolate powder and butter into a heavy-bottomed saucepan over a low heat, stirring continuously for around 7 minutes as it begins to darken and thicken, making sure the mixture doesn't burn.
3. As the mixture starts to come away from the pan easily and takes on a doughy consistency, remove it off the heat.
4. Continue stirring the mixture for another minute.
5. Pour the mixture into the buttered dish and leave to cool.
6. Put the chocolate sprinkles into a separate dish.
7. Take a teaspoonful of mixture and roll it between your hands (it may help if you lightly butter your hands first). Roll the ball into the dish of sprinkles until it is coated all over.
8. Place in a paper case for serving.



This recipe was kindly donated by 10-year-old Action Against Hunger supporter and budding chef Dylan Allman!