

# Brigadeiros tradicional |

## Recipe for 24 truffles

### Description

These tasty and addictive Brazilian desserts are melt-in-the-mouth on the inside and crunchy on the outside.

### Note

For coconut brigadeiros, called "beijinho", use grated coconut instead of chocolate powder. Likewise for chocolate chips, replace them with grated coconut.

### Ingredients

#### Truffle

- 400 Ml Condensed milk
- 3 Tbsp Cocoa powder
- 1 Tbsp Butter

#### Toppings

- 100 Gr Dark chocolate

### Preparation

- Preparation time **30 mins**

#### Brigadeiros

Pour the sweetened condensed milk, chocolate powder and butter into a small saucepan.

Cook over low heat, stirring with a wooden spatula, until the bottom of the pan starts to stick. This is an important detail: when you tilt the pan, the brigadeiro will "slide" without sticking to the bottom.

Turn off the heat and pour the mixture into a lightly buttered shallow dish.

Leave to cool. Pour a little oil onto your hands and form small balls of brigadeiros, scooping out the mixture with a teaspoon.

#### Toppings

Finely chop the dark chocolate and roll the truffles in it.

**Bon appétit!**