

Brigadeiros

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This recipe is the quick and easy Brazilian version of fudge. It uses only three ingredients and is really quite simple to make. The idea with this fudge is to roll it into little balls, similar to the way you'd make chocolate truffles. Roll them in anything you'd like – icing sugar, cocoa powder or chopped nuts would all work.

Ingredients:

300g condensed milk, weigh it rather than pour it

3 tbsp. drinking chocolate

1 tbsp. butter

Directions:

1. Grease and line a 20cm square baking dish.
2. Put the milk, chocolate powder and butter together in a heavy-bottomed saucepan.
3. Heat everything together, stirring occasionally, until the mixture has thickened enough to pull away from the bottom of the saucepan whilst stirring, around 10-15 minutes.
4. Once the mixture reaches this stage, pour it into the prepared baking dish.
5. Once the mixture has cooled enough to touch, roll small balls from the mixture using your hands and leave them to cool hard.
6. If you want to, roll the balls in cocoa powder, icing sugar or chopped nuts before leaving them to set.

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