



BOREALIS

BRIGADEIRO

Brazilian Chocolate Truffles made with Condensed Milk & Cocoa



Serving: 12 pieces (4 portions)

Ingredients

200 g Sweetened condensed milk
12 g Unsweetened cocoa powder
10 g Unsalted butter
50 g Chocolate shavings (for coating)

Method

- In a heavy-bottomed saucepan, combine the condensed milk, cocoa powder, and butter.
- Cook over medium-low heat, stirring constantly with a spatula to prevent burning.
- After 8–10 minutes, the mixture will thicken and begin to pull away from the sides of the pan. You should be able to see the bottom of the pan briefly when stirring.
- Transfer the mixture to a lightly buttered plate or tray and allow it to cool completely at room temperature.
- Once cooled, divide the mixture into 12 equal portions (approximately 15–17 g each) and roll each into a smooth ball.
- Roll each ball in chocolate sprinkles until fully coated.
- Serve the brigadeiros at room temperature as per photo.