



## Brigadeiro Bonbon

### Brigadeiro mixture

<i>Deli Brigadeiro*</i>	400 g
Butter (soft, not melted)	100 g
<i>Carat Coverlux Milk*</i> (Compound chocolate)	220 g

Mix the *Deli Brigadeiro\** (at room temperature) and the butter together. Melt the *Carat Coverlux Milk\** at 30°C and add to the mixture to obtain a smooth cream.

### Composition & decoration

Make the Brigadeiro bonbon mixture and pipe onto paper or in a silicone mould. Allow to cool down and roll balls by hand. Roll them into roasted almonds or roasted hazelnuts.

Tip: use any decoration to roll the balls in to create variation.