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Country: Brazil



Name of dish	Brigadeiro
Ingredients (with measurements)	1 box of sweet condensed milk (270 ml) 1 tablespoon unsalted margarine 4 tablespoons chocolate powder Granulated chocolate for the coating
Directions	In a deep saucepan, sift the chocolate powder. Add the sweet condensed milk and margarine. Cook over medium heat and keep stirring gently until the fudge starts to peel off the pan. Let cool and make into bite-size balls with your fingers. Coat with granulated chocolate.
Other relevant information	The origin of the name "Brigadeiro" is linked to the presidential campaign of Brigadier Eduardo Gomes, of the Republic of Brazil in 1946. Supporters of Brigadier Gomes are said to have made and distributed or sold the popular delicacies during political events. Disputing parties soon began to call friends to go eat the "brigadier's sweets". The Brigadeiro is the most popular candy in Brazil. It is a must at all parties. Making Brigadeiros is a special moment in the kitchen for mothers and their children. It is usually the first candy mothers teach their children to make. These simple, delicious homemade sweets could light up the faces of children in an orphanage near you this Christmas!!! Remember Brazil fondly each time you make Brigadeiro .