

BRAZILIAN COXINHA

Ingredients:

1 kg chicken breast (or 2.2 lb), cut into large pieces
1 kg white flour
1000 ml whole milk
1000 ml chicken broth (will be taken from the breast cooking)
10 garlic cloves
2 Bay leaves
2 onions
2 tablespoons butter
6 tablespoons cream cheese
Salt, paprika, parsley and coriander to taste
Traditional Bread crumbs (to brown)
Frying oil

Directions:

For the filling:

- 1- In a pressure cooker, place the chicken breast pieces, 1 onion, 4 cloves of garlic, bay leaves, salt and enough water to cover the chicken
- 2 - Cook for 15 minutes (after the pan starts to work)
- 3- Remove the chicken pieces, strain the broth and set aside
- 4- Shred the chicken. In a frying pan, put a little bit of olive oil in, and saute 6 cloves of chopped garlic and 1 chopped onion. Then place the shredded chicken breast, paprika, parsley, salt, and chopped chives in the pan.
- 5- Remove from the heat and add 6 tablespoons of cream cheese. Set aside.

For dough and assembling the coxinha:

- 1- In a large pan, put the milk, the chicken broth and salt. Let it boil, then put all of the flour in, stirring well until it reaches a homogeneous dough and peel off the pan.
- 2 - Put the dough on a smooth surface, and let it cool.
- 3- To assemble the coxinha: place some dough in the palm of your hand and flatten it into a disc, put in some filling, close the disc, form a tip, and then roll it in some flour.
- 4- Fry the coxinha in hot oil and drain on paper towels.

BRIGADEIRO

Ingredients:

2 cans of condensed milk
6 tablespoons chocolate powder or 2 of cocoa powder
2 tablespoons butter
Granulated chocolate (chocolate sprinkles)

Directions:

Mix the condensed milk, chocolate and butter well on low heat (about 10 minutes).

Remove from the heat, transfer to a greased dish and let it cool. With greased hands, wrap in balls and then roll them in the chocolate granules.

PINEAPPLE MINT JUICE

Ingredients:

Pineapple, cubed
Mint
Water

Directions:

Blend everything together in a blender.