



# 'One minute' Christmas crunchies



*Categoria*  
Receitas de Natal



*Tempo de preparação*  
Rápido



*Dificuldade*  
Fácil



*Custo*  
Low




*Com quem?*  
With family



*Nº de pessoas*  
4 pessoas

## Ingredientes

 50ml of Gallo First Crop  
2019-2020

 150ml of Gallo Extra Virgin

- 200g of fresh lasagna sheets
- 100g of honey
- 1 orange
- 1 tsp of cinnamon powder
- 3 units of cinnamon sticks

## Method of preparation

1

Put the honey, the orange peel and juice, Gallo First Crop 2019-2020 olive oil and the cinnamon sticks in a heated pan. Let them slowly boil until you get a syrup.

2

Then heat the Gallo Extra Virgin Classic olive oil where you will fry the lasagna sheets.

3

Cut the fresh lasagna sheets without fully dividing them into strips.

4

Fry the lasagna sheets until they are crunch and then remove them.

5

Sprinkle each sheet with sugar and cinnamon powder.

6

Serve with the syrup you prepared on step 1.



#### Dicas do Chef

You can serve the syrup with thin slices of orange peel or, if you wish to add colour, add some lime and lemon zest.

#### Produtos utilizados



*First Crop 2019-2020*  
Extra Virgin Premium Olive Oil



*Extra Virgin*  
Extra Virgin Olive Oil



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