



## ‘One minute’ Christmas crunchies



*Categoria*

Doces e Sobremesas



*Tempo de preparação*

Rápido



*Dificuldade*

Fácil



*Custo*

Low



*Com quem?*

With family



*Nº de pessoas*

4 pessoas

### *Ingredientes*



150ml of Victor Guedes  
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, olive oil and the cinnamon sticks in a heated pan. Let them slowly boil until you get a syrup.

2

Then heat the 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*



*Extra Virgin*

Extra Virgin Olive Oil



*Mais receitas em*

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