



CHOCOLATE COCONUT MILK CHILLED DESSERT

Manual Program

Serves 4 – Preparation time: 10 min – Cooking time: 5 min
Resting time: 2 hours

180 g dark chocolate
220 ml coconut milk

25 g dessicated coconut
Cocoa powder

Pour the coconut milk into the blender. Press the Heat button, then set the temperature to 90°C. Press the Start/Stop button.

After 2 minutes, remove the blender from the base. Break the chocolate into pieces and add to the coconut milk. Replace the blender lid. Press the Blend button, then set the speed to H for 3 minutes.

Pour the mixture into ramekins or moulds and chill in the refrigerator for at least 2 hours.

Heat a non-stick skillet and toast the dessicated coconut over high heat, stirring constantly. Once it is golden, transfer to a separate container. Serve the chilled dessert sprinkled with cocoa powder and the toasted dessicated coconut.



TEFAL TIP:

Add a pinch of cayenne pepper to the blender along with the chocolate.