

## Coconut quindim

**L** Prep: 15 mins  
Cook: 30 mins  
plus chilling



Easy



Makes 4 small cakes



### Ingredients

2 tbsp soft butter

10 egg yolks

100g caster sugar, plus extra for coating

300ml coconut milk

50g desiccated coconut

1 tsp vanilla extract

### Method

- Step 1** Heat oven to 180C/160C fan/gas 4. Rub 4 ramekins, about 175ml capacity, or dariole moulds liberally with the soft butter. Sprinkle with the caster sugar to coat.
- Step 2** In a medium bowl, press the egg yolks through a wire sieve and mix with the coconut milk, sugar, coconut and vanilla. Pour into ramekins and place in a large roasting tin in the oven.
- Step 3** Pour water into the roasting tin to three-quarters up the ramekins so it acts like a bain marie or water bath for the quindim. Bake for 30-35 mins until the tops are golden. Take the ramekins out of the water and leave to cool for 5 mins.
- Step 4** Chill for 4 hrs and then run a knife around the edge. Place a plate on top and turn out the quindims to serve.