

Creamy chocolate and coconut pudding

COOKING
LOVERS TESA



Consejo del chef

Sprinkle some cocoa powder and grated coconut on top to garnish, and finish with a strawberry cut in half.

Raciones para 2

200 gr Dessert chocolate

50 gr Butter at room temperature

70 gr Cream Cheese

130 gr Coconut milk

30 gr Corn flour

50 gr Sugar

2 Eggs

Cocoa powder

Grated coconut

Strawberries

- 1 Melt the chocolate in a bain-marie; add butter and melt together.
- 2 In a bowl, mix the cream cheese with coconut milk, sugar, and fine corn flour. Stir to combine well and dissolve lumps; pour the chocolate little by little and keep stirring.
- 3 Last, beat the eggs and add them to the mix. Put into ramekins or similar containers and place them on the steam oven rack, previously preheated in 100 % steam mode to 100 °C. Handle with care to prevent burns.
- 4 Cook for 15 minutes and set aside to cool.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/cremoso-de-chocolate-y-coco-vapor/>

