



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/es/receta/cremoso-de-chocolate-y-coco-vapor/>

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