



## 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

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

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