



## 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/en/receta/cremoso-de-chocolate-y-coco-vapor/>

