

# Coconut custard

Cuisine: **Other**  
Food category: **Desserts**



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## Program steps

1

🔥 Steaming

Termination by core probe temperature

🔥 110 °C

🌡 130 °C

⊕ 80 %

⌛

2

Remove cloves and cinnamon from the syrup and stir in the coconut

🔥 Steaming

🕒 Termination by time

🕒 00:10 hh:mm

🌡 99 °C

⊕ 80 %

⌛

Ingredients - number of portions - 8		
Name	Value	Unit
water	1	l
powdered sugar	250	g
clove	3	pcs
grated coconut	2	pcs
egg yolk	8	pcs
salt	4	g
cinnamon stick	1	pcs

Nutrition and allergens	
Allergens: 3 Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	120.9 kJ
Carbohydrate	30.3 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

1. Set the oven on steam at 130°C and core probe temperature at 110°C.

2. In an ovenproof GN dish pour in the water, sugar, cinnamon and cloves. Insert the core probe.

3. Steam for 15 minutes or until core probe alarm goes off.

4. Remove the syrup from the oven, take out the cloves and cinnamon (halved lengthwise) and stir in the coconut.

5. Steam for an additional 10 minutes, without the core probe.

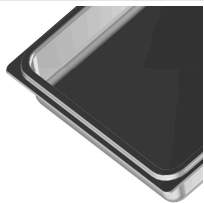
6. Remove from the oven and add in the eggs, whisking.

7. Transfer into a pot on low heat and stir for 5 minutes or until a custard consistency is reached.

8. Serve.



## Recommended accessories



GN container Stainless  
steel full