

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

