

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

- Set the oven on steam at 130°C and core probe temperature at 110°C.
- In an ovenproof GN dish pour in the water, sugar, cinnamon and cloves. Insert the core probe.
- Steam for 15 minutes or until core probe alarm goes off.
- Remove the syrup from the oven, take out the cloves and cinnamon (halved lengthwise) and stir in the coconut.
- Steam for an additional 10 minutes, without the core probe.
- Remove from the oven and add in the eggs, whisking.
- Transfer into a pot on low heat and stir for 5 minutes or until a custard consistency is reached.
- Serve.

Recommended accessories



GN container Stainless
steel full