

Coconut Burfi

Recette pour 12 tapas

Description

A very popular Indian dessert, very easy and fast to make.

L'idée déco

Add rose water if you want and add more chickpea flour if it's too liquidy.

Ingrédients

Coconut Burfi

- 250 Gr Unsweetened grated coconut
- 200 Ml Coconut milk
- 0.25 Cup(s) Water
- 40 Gr Melted butter
- 400 Gr Condensed milk
- 80 Gr Sugar
- 0.50 Tsp Cardamom
- 3 Tbsp Pistachios

Préparations

Temps de préparation **60.00 mins**

Prep

Cover a baking tray with aluminium foil using a bit of butter to glue the foil to the tray. Add a bit of butter on the foil too.

In a large pan, at low heat, mix the coconut with water and coconut milk. Make sure the coconut is well soaked and put aside for 10 minutes.

Add the condensed milk, sugar and cardamom, the melted butter and mix well.

Spread on the aluminium tray and put aside in the fridge to harden it.

After 2 hours, unmold and slice. Garnish with crushed pistachios on top.

Bon appétit!