



Quindim

SERVINGS 5**PREP TIME** 25**COOK TIME** 40 min

DIRECTIONS

1. Place the shredded coconut in a large bowl and pour the coconut milk on top. Mix well and let stand for 15 minutes.
2. In another bowl, add the sugar and the sifted egg yolks. Beat with a whisk or handheld mixer until foamy and light in color.
3. Add the melted butter, the lemon juice and finally the coconut mixture. Mix well.
4. Preheat oven to 350° F.
5. Generously butter individual ramekins and cover the bottom and edges with sugar. Add little more sugar at the bottom.
6. Pour the mixture into ramekins and let stand 10 minutes at room temperature.
7. Place ramekins in a bigger baking dish and pour hot water at the bottom.
8. Cook in a water bath for about 30-40 minutes, or until golden brown on top. Poke the quindim in the middle with the tip of a knife after 30 minutes. If it's still 'liquid', it's not ready. If it's soft then it's ready. It does not need to be hard.
9. Allow to cool before inverting the quindim onto little plates.

INGREDIENTS

- 8 egg yolks, sieved
- 3/4 cup sugar
- 3 tablespoons butter, melted
- 2 tsp freshly squeezed lemon or lime juice
- 1/2 cup coconut milk
- 1 cup unsweetened shredded coconut

For the bottom of the molds:

- Soft, unsalted butter
- Sugar

For a pinch of

Seabra's
flavor...

Quindim is a sweet treat to be enjoyed after a meal as a dessert or in the afternoon as a rich snack.