

SEABRA'S

MARKET

QUINDIM

PORTUGUESE COOKED DESSERT

SERVES: 08

PREP TIME: 00 hr 25 min

COOK TIME: 00 hr 50 min

INGREDIENTS

- 8 egg yolks sieved
- 1/2 cup caster sugar
- 3 tablespoons butter melted
- 1/2 cup coconut milk
- 1 cup grated or shredded coconut (fresh or dry)

For the Bottom of the Molds

- 2 tablespoons butter soft
- 1/3 cup caster sugar

Equipment Needed

- Muffin pan



DIRECTIONS

Place the coconut in a large bowl and pour the coconut milk on top. Mix well and let stand for 5 minutes.

In a blender, add the sugar, butter, coconut mixture and egg yolks. Mix for 2 minutes.

Preheat oven to 350°F / 175°C.

Generously apply butter in each mold and cover the bottom and edges with sugar edges. Add a little more sugar at the bottom.

Pour the mixture into the molds and let stand 10 minutes at room temperature. Cook in a water bath for 50 minutes.

Allow to cool before unmolding.

FOR A PINCH OF *Seabra's* FLAVOR...

You can use leftover egg yolks to make some macarons, a tasty addition to any dessert!