

Coconut Pudding With Lemon Syrup

Source: Nina Hoelz May, 2002 in Gutweiler

Ingredients

- ½ Lemon, juice and zest, peel zest in long, very thin strips
- 8.8 g Sugar
- 170 cc Water
- 4 Milk
- pinch Salt
- 8 ounces Coconut, Very Finely Grated
- ¼ ounce Sugar
- 3½ g Cornstarch
- 1 Egg Yolk

Method

For Syrup

Cook the zest, sugar and 170 ccm water for 3 minutes. Add lemon juice.

For Pudding

In a pot, cook 2 cups milk, a pinch of salt, the coconut and sugar. Mix together the rest of the milk, cornstarch and egg yolk and SLOWLY add to the cooking mixture. Lower heat and cook 3 more minutes.

Rinse 8 little forms (like demi tasse cups) with cold water before adding pudding. Still tricky to get out. Pour pudding into the 8 little forms and cool completely. Put some lemon syrup on each plate. Loosen and turn pudding upside down til it comes out. Put rest of syrup over top. Can garnish with a bit of mint.