

QUINDIM



Ingredients:

10	Large	Egg Yolks (room temperature)
½	Cup	Shredded Coconut (unsweetened)
¾	Cup	Coconut Milk (from a carton, not the can)
1	Cup	Sugar
1	Pinch	Salt
1	Tablespoon	Orange Liqueur (or 1 tsp. vanilla), optional
		Butter & Sugar for coating baking mold

Directions:

1. Preheat oven to 240°. In a large bowl, whisk together all ingredients (except butter & sugar for coating the mold).
2. Coat a 6 compartment muffin tin with butter and sugar (bottom & sides). Pour the mixture into the coated mold.
3. Bake for 50 – 55 minutes, or until toothpick inserted in center comes out clean.
4. Remove from oven and let cool 10 minutes. Run a knife around the outside to help loosen the custard. Place a plate or cookie sheet over the mold and invert the warm custard onto it.
5. Let cool completely, loosely cover with plastic wrap and refrigerate. Serve chilled.

NOTE: A mini-muffin pan, a 10 inch spring-form pan or 6 inch ring mold can also be used. For mini-muffin size, bake for 18 – 22 minutes. For ring mold, bake for 60 – 65 minutes. For 10 inch spring-form pan, bake 50 – 55 minutes.