

# Coconut ladoo |

Recipe for 12 portions



## Description

Dessert that often marks the festival of Divali (festival of lights)

## Note

You can replace the fine semolina with chickpea flour

## Ingredients

### Recipe Mix

- 60 Ml Butter
- 200 Gr Fine semolina
- 300 Gr Grated coconut
- 1 Pinch(es) Cardamom
- 400 Gr Condensed milk
- 100 Gr Sugar

### Finition

- 500 Ml Grated coconut

## Preparation

- Preparation time **30 mins**

### Realisation + Finition

#### **Recipe Mix**

Melt the butter in a saucepan, add the semolina in rain, mix with a wooden spoon. Continue cooking for a good 5 minutes, stirring continuously.

Add the grated coconut, continue cooking for 5 minutes.

Add the cardamom and the condensed milk, cook for 2 to 3 minutes so that your mix is homogeneous.

You should have a soft dough consistency, you should be able to form balls between your fingers.

Separate your mix into 25g portions, then form regular balls. Be sure to do this with a warm mixture.

### **Finishing**

As you make your balls, pass them immediately in your grated coconut, since they are warm it will facilitate the adhesion of the coconut around the ball.

**Bon appétit!**