

White chocolate coconut flan (pudding)

Recipe for 24 tapas

Description

the sweetness of the dessert is brought by the white chocolate only

Note

Once the water boils in your water bath you can remove from heat. The residual heat will be enough to melt your chocolate.

The clearer your chocolate is, (white, milk, dark), the more difficult it will be to use it in a recipe because you will have to cook it more (it will thicken first)

Ingredients

Pâte sucrée (sweet dough)

- 500 Gr Softened butter
- 340 Gr Icing sugar
- 4 Unit(s) Egg
- 100 Gr Almond powder
- 8 Gr Salt
- 840 Gr Flour

Coconut pudding

- 400 Gr White chocolate
- 400 Gr Grated coconut
- 500 Ml Coconut milk
- 60 Gr Cornstarch
- 12 Unit(s) Egg

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **380 F°**
- Resting time **45 mins**

Sweet dough

Soften the butter in the mixer using the leaf, add the icing sugar and then the eggs, one by one.

Sieve the flour and the almond powder, add the salt, add the other ingredients and mix until smooth and consistent dough.

Put the dough on a table and mix your palms.

Wrap the dough with plastic wrap and let aside in the fridge for 45 minutes.

Once the pastry has rested

Using a pastry roll, spread the dough - 2 to 3 mm thick maximum. Make sure it's the same thickness everywhere.

Spread the dough on a pastry tray or tart circle and let aside in the fridge for 20 minutes.

Coconut and white chocolate pudding

Melt the white chocolate in a water bath

Mix the starch with the coconut

In a bowl whisk the eggs , add half of the coconut milk, mix again

Mix the other half of coconut milk with coconut and starch

Mix together everything and add the melted white chocolate

Gently mix, remove your mold or tray from the fridge and pour the mix in it

Baking

Bake the pudding in the oven for 20 to 25 minutes

Ideally use a perforated tray to ensure a better cooking of the pudding

Bon appétit!