

SIRROMET



A FIVE STAR WINERY



COCONUT CREAM CARAMEL

Serves: 10 Preparation: 30 mins Cooking: 4 hrs

You'll need

500g	sugar
5	eggs
200g	sugar
4 tbsp	water
2 tbsp	cornflour
150g	coconut milk powder
500ml	coconut milk
500ml	coconut cream

Method

1. In a saucepan, combine sugar with water. Cook until caramel colour
2. Pour into 10 greased ramekins. Set in fridge for 10 mins
3. Whisk together remaining ingredients. Sieve and pour over caramel
5. Bake in a water bath at 120° for 45mins - 1 hour
6. Cool in water bath
7. Remove from water
8. Refrigerate till set

Wine match

Private Collection 2011 Late Harvest Pinot Gris

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