

More than 1 hour

Serves 6

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Ingredients:

- 1½ cups (300g) sugar
- ¼ cup (60ml) water
- 4 eggs
- 2 cans (400ml each) coconut milk
- 1 can (385g) condensed milk
- 1 tsp (5ml) vanilla seed paste
- ½ tsp (3ml) ground cardamom
- Pinch salt
- Fresh coconut flakes, for serving

Method

1. Heat sugar and water over medium-high heat, stirring until sugar is dissolved.
2. Boil for 10-15 minutes, until large bubbles appear and liquid turns into an amber-coloured caramel.
3. Pour into a 25cm round x 8cm deep baking dish (or into individual ramekins if you prefer) and cool.
4. Whisk together eggs, condensed milk, coconut milk, vanilla paste, cardamom and salt to make a custard.
5. Pour over cooled and hardened caramel in baking dish.
6. Place in a water bath. (See cook's note.)
7. Bake at 160°C for 80-90 minutes, until custard is firm and set but still slightly wobbly in the centre.
8. Remove from oven and water bath, and cool at room temperature.
9. Chill in fridge for at least 3-4 hours, or overnight.
10. To unmould, dip dish in lukewarm water for a minute. Loosen edges around the rim if

needed, using the tip of a sharp knife.

11. Place a serving plate over the dish and flip both over in one quick motion. Leave dish in place for a few seconds to allow caramel to run down.
12. Serve with fresh coconut.

COOK'S NOTE

A water bath (bain-marie) is a deep oven tray filled with enough lukewarm water to come three-quarters up the sides of the baking dish. It ensures even cooking and prevents a grainy texture.

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