More than 1 hour

Serves 6

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Ingredients:

- 1½ cups (300g) sugar
- ½ 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 ambercoloured 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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