



Cocotapi

by LUANA BRITO



Caramel

Ingredients:

Sugar
Water

Method

Place the sugar in a saucepan over medium heat and allow it to melt slowly until it reaches a deep amber caramel. Carefully add a small amount of water to loosen the caramel (it will bubble). Stir gently until smooth. Pour immediately into the base of the mould and swirl to coat evenly. Leave to cool and set.

Tapioca Pudim

Ingredients:

Tapioca pearls
Coconut flakes
2 Eggs
1 can Condensed milk
500g Double cream
100g Cow milk

Method

In a saucepan, combine the cow milk, double cream, condensed milk and coconut flakes. Bring the mixture to a boil. Once boiling, add the tapioca pearls and mix well. Remove from heat and allow the mixture to cool. When the mixture has cooled (to prevent cooking the eggs), add the eggs and mix until fully incorporated. Pour into the caramel-lined mould and cover tightly with foil.

Baking (Bain-Marie)

Preheat the oven 15 minutes before baking at 170°C. Place the filled mould into a larger roasting tray. Add hot water to the larger tray until it reaches halfway up the sides of the mould. Bake for approximately 1 hour and 15 minutes. Once baked, allow to rest at room temperature for 1 hour. Refrigerate for at least 4 hours before adding the gel.

Passionfruit Gel

Ingredients:

250 g fresh passionfruit pulp
40 g sugar
2 g agar agar or gelatine

Method

Combine the passionfruit pulp, sugar and agar in a saucepan. Bring to a full boil and cook for 1 minute to activate the agar. Pour into a shallow container and allow to set completely. Blend until smooth to create a gel consistency. After the pudim has chilled for 2 hours, spread the gel on top and return to the refrigerator for a further 2 hours.

(If using gelatine instead of agar: bloom gelatine in cold water, gently warm the passionfruit with sugar, dissolve gelatine off heat, then chill to set.)

