



Easy Coconut and Condensed Milk Dessert, in 15 Minutes

Description

Combining the richness of an English cream base with the tropical flavor of noix de coco, this delightful treat is sure to become a favorite in your recipe collection. It's easy to make and tastes absolutely delicious, making it a hit with all ages.

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Ingredients

Item	Quantity
Full-fat milk	2 cups
Thick cream	1 tablespoon
Crystallized sugar	1 quantity (as per taste)
Milk protein	1/2 teaspoon
Coffee	1/2 cup
Vanilla extract for coffee	1 teaspoon
Sugared or unsweetened cocoa nibs	1 tablespoon
Flaked coconut (optional, for garnish)	1/4 teaspoon

Instructions

Step 1: Make the English Cream Base

In a medium saucepan, combine the whole milk, thick cream, crystallized sugar, milk protein, and a pinch of salt. Ensure there are no lumps by whisking the mixture thoroughly. Cook over medium heat, stirring constantly, until the mixture thickens. Once thickened, remove from heat and stir in the vanilla extract.

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Step 2: Add the Cocoa Powder

Incorporate the chopped chocolate into the cream mixture while sifting to ensure even distribution. Pour the mixture evenly onto a glass baking dish.

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Step 3: Freeze and Chill

To prevent a skin from forming on the surface of the English cream, cover the inside of a plastic wrap with a towel before placing it on the surface. Refrigerate for at least four hours, or until thoroughly chilled.

Step 4: Serve and Garnish

For additional texture and flavor, sprinkle toasted coconut flakes on top before serving (optional). Use a spoon to divide the mixture into servings, ensuring each portion includes a generous amount of both English cream and cocoa nibs.

Pro Tips for the Perfect Chocolate Nougat Treat

1. **Substitute Whole Milk with Coconut Milk**
For a richer flavor, consider using coconut milk instead of whole milk. This substitution enhances the tropical notes and adds a creamy texture to the dessert.
2. **Adjust the Sweetness**
You can adjust the sweetness of the dessert by adding or omitting the sugar-coated cocoa nibs according to your preference. This flexibility allows you to tailor the treat to suit your taste buds perfectly.

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