

Baked Coconut Custard

You'll need:

- 5 eggs, beaten
- 2 cups coconut cream
- ½ cup brown sugar
- 1 tbsp rose water
- finely grated lime rind and coconut to garnish

Method:

Preheat oven to 200°C.

Mix all ingredients except the garnish.

Place mixture in a shallow baking dish in a pan of hot water in the oven. Bake for about 30 minutes until the centre of the custard is firm when you press it.

Don't overcook. This custard is served hot, tepid or cold. If cold, cut into slices and garnish with the rind and extra coconut.