



Marithé's delicious recipes

Ali Baba's turban (FREE OF WHEAT FLOUR AND FLAVOURING)

INGREDIENTS

- 100 g fresh grated coconut,
- 1 tin of condensed milk (sweetened),
- Use the same tin as a measure, and fill it with fresh pasteurised milk,
- 4 eggs.

INSTRUCTIONS

- Beat the whole eggs, add the condensed milk, the fresh milk and the grated coconut.
- Caramelize a savarin tin.
- Pour in the mixture gently.
- Put the tin in a bain-marie, put in the oven for 45 minutes, gas mark 7.
- When cooled, put in the refrigerator.
- Turn out just before serving.

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