

RECIPE

# Coconut Barfi with Nutella®

Medium

35 min



## Servings - 12

### Ingredients

3 Cups Coconut - fresh or dry, grated

2 Cups Sugar

1/2 Cup Whole Milk

2 Tablespoons Cooking Cream

Pinch Cardamon Powder

180g Nutella® (15g per serving)



**To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!**

## METHOD

- 1 Mix the coconut (reserving a little for garnish), sugar and milk in a large pan.
- 2 Heat the mixture, stirring well until sugar dissolves completely, keep stirring till the mixture starts to thicken, this will take around 10 minutes.
- 3 Add the cream and continue to cook stirring continuously.
- 4 Continue cooking for 20 - 25 minutes, the mix should start to hold shape.
- 5 Add  $\frac{1}{4}$  tsp cardamom powder and mix well.
- 6 Transfer the prepared dough into a greased tin lined with baking paper.
- 7 Allow to cool for 10 minutes, allowing it to set but still warm.
- 8 Remove from the tin and cut into pieces and allow to fully cool.
- Decorate with Nutella<sup>®</sup> and grated coconut.

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