



Shopping list

- 1 pack of oat cookies from TAGO
- 1 pack of TAGO Maltballs,
- 50 g of walnuts
- 20 g of butter
- 400 ml of coconut milk
- 250 g of desiccated coconut
- 50 g of sugar
- 50 ml of coconut liqueur
- 500 g of mascarpone
- 100 ml of whipping cream
- 100 g of chocolate
- 10 g gelatin
- 1 teaspoon of vanilla beans

Coconut Cake

- Melt chocolate in a water bath. Line the bottom of a cake tin with baking paper. In the meantime, blend the oat cookies from TAGO.
- Melt butter in a pot. Add to the oat cookies and mix it thoroughly. Add 3 teaspoons of melted chocolate as well. Next, line the bottom of a cake tin with prepared mass. Put in the fridge for 15 minutes for the bottom of a tin to cool down.
- Pour a coconut milk into the pot and boil. Add desiccated coconut and liqueur. Lower heat to the minimum and boil it for 10 minutes. Remember to mix thoroughly. Set aside to cool down.
- Add Maltballs from TAGO to the blender and blend it, so that the larger pieces are left to decorate the cake.
- Pour a cold water onto the gelatin and set aside for 10 minutes to concentrate. Then drain the water. Put into a saucepan and melt over low heat. Remember not to boil gelatin as it will lose its properties.
- Add the vanilla beans and the icing sugar to the cooled mass. Mix everything together. Next, add the mascarpone cheese and combine the ingredients with a spatula.
- Pour a cold water onto the gelatin and set aside for 10 minutes to concentrate.
- Put 5 tablespoons of cream in the second bowl. Then add the gelatin in small portions and mix until the ingredients combine. This is how you harden the mass and make sure it doesn't weigh anything down. Next, combine the both masses together.
- Remove the cooled bottom from the fridge, then add the coconut mass and put it back in the fridge for 20 minutes.
- The chocolate has already thickened, but it should still be liquid. Pour it over the top of the cake to form a layer of chocolate. Then add a lot of Maltballs from TAGO. Put the cake in the fridge preferably overnight.

TAGO products used in the recipe



Oat Cookies with
sesame



Maltballs