



APRICOT-COCONUT SWEETS

INGREDIENTS

- 250 grams of dried apricots
- 100 -125 ml freshly squeezed mandarin juice
- 75 grams of grated coconut
- 100 grams of plain chocolate

DIRECTIONS

Slice the apricots in pieces of ½ cm roughly and put them in a saucepan. Pour the mandarin juice with it.

Bring to the boil all stirring. Let it simmer gently for 6 - 8 minutes till the juice has been absorbed. Take the pan off the heat.

Stir 100 grams of grated coconut through it till a substantial mixture.

Add even more coconut if necessary. Leave it to cool.

Draw a square of 20 x 20 cm on a piece of baking paper. Serve the apricot mixture evenly in the square and press it firmly till it's equally thick everywhere.

Slice this apricot cake in 16 little squares and leave those to rest for 30 minutes in a cool place (not in the refrigerator).

Bring in a pan a layer of water to the boil. Break the chocolate above a bowl. Hang the bowl above the water and let the chocolate melt all stirring.

Stick the apricot sweets one by one on a skewer.

Dunk them halfway in the chocolate.

Shift the apricot sweets carefully off the skewer on the same baking paper and let them get stiff in 30 minutes in a cool place.

SWEETS

16 PIECES

TIME: 1 HOUR AND 35 MINUTES

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