**Crema De Coco**

**Ingredients**

* ¾ cup of coconut flakes
* ¼ teaspoon of salt
* ½ teaspoon cinnamon
* 800ml coconut milk
* 400ml sweetened condensed milk
* ½ cup of cornflour
* 1 cup of milk

**Method**

1. Preheat oven to 170°C. Spread coconut flakes, salt and cinnamon on a baking tray lined with baking paper. Bake for 7 to 8 minutes or until the coconut flake barely begin to toast. (NOT BROWN) Remove from the oven and immediately transfer to small bowl. Set aside.
2. Into a medium saucepan, pour coconut milk and sweetened condensed milk.
3. Into another bowl pour regular milk and cornflour. Stir until completely dissolved then add this mixture to the saucepan.
4. Place saucepan over a medium heat, stirring contents continuously until the mixture thickens. (This will take about 8 to 10 minutes)
5. Ladle into serving bowls and sprinkle with the toasted coconut.
6. Serve immediately or if waiting cover each bowl with cling wrap.

This can be served warm or cold.

**Recipe adapted from a SBS Food recipe by Lynden Walker.**