

Chocolate delight

Ingredients

- 1/2 liter of milk
- 1 cup grated coconut
- 6 beaten egg yolks
- 2 tablespoons cornstarch
- 5 tablespoons grated chocolate
- 6 tablespoons powdered sugar

Directions

- Soak the coconut with milk to moisten.
- In a bowl mix the coconut with yolks, cornstarch and chocolate. Beat, and a little by little add the sugar and milk.
- Pour in a saucepan and cook over low heat.; In order for it not to adhere to the bottom of the saucepan it must be continuously stirred.
- When the preparation begins to separate from the pan, remove it from the heat and let it cool.
- Pour it into a glass or porcelain container, which is moistened with cold milk.
- Place it in the refrigerator until it freezes.

