

BEIJINHOS

Ingredients

1 can of sweet condensed milk
1 cup of unsweetened, shredded coconut
1 tablespoon of butter plus a little more for your hands
1/4 cup of heavy cream
16 whole cloves for decorating optional

Method

1. Add the condensed milk, the butter, and the cream to a medium sauce pan and place it over medium heat until the butter melts.
2. After the butter has melted, add half of the shredded coconut (1/2 cup) to the pan and stir.
3. Continue to cook over medium heat, for approximately 10 mins, stirring repeatedly, scraping the sides and the bottom of the pan with a spatula to avoid burning.
4. The beijinho is ready when you scrape the bottom of the pan, and the mixture takes 2-3 seconds to come back to its place, or when the mixture reaches 99-104C – You can use a candy thermometer, or just a regular food thermometer to check.
5. Pour the hot coconut mixture into a dish, or plate, cover with plastic wrap to contact and let it cool – about 2 hours.
6. Meanwhile, pour the remaining shredded coconut in a deep plate or bowl.
9. When the beijinho mixture has cooled, butter your hands, and scoop 1/2 Tbsp to Tbsp portions and roll little balls.
10. Roll the little balls in the shredded coconut, and insert a whole clove to each little coconut ball to decorate, if desired.
11. Keep them in a cool place or in the refrigerator until serving time.

THE COOKERY

by The Secret Jozi Chef