

Recipe

GOURMET COCONUT BITES

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Recipe: **TEFAL ACTIFRY GENIUS**

INGREDIENTS

190 g coconut
150 g sugar
300 g flour
7.5 cl coconut milk
7.5 cl milk
3 eggs
Salt and pepper
1.5 level teaspoons baking powder
The juice of half a lemon
(or a half ActiFry spoonful white wine vinegar)



ISSUE

sisterMAG46



TIME

16 Minutes



SERVING

6 People

- STEP 1** Add all ingredients to a salad bowl and mix well with a fork or wooden spoon. You should get a thick, elastic dough.
- STEP 2** Brush the ActiFry pan with oil.
- STEP 3** Follow the specified preheating time. Mode – Manual, duration: 5 minutes, temp.: 220°C
- STEP 4** Form small dumplings of 25-30 g using 2 dessert spoons. Place 14 bites in the ActiFry pan, making sure that there is space around each bite. Close the lid.
- STEP 5** Follow the cooking time indicated. 3 - Fried Snacks, duration: 12 minutes
- STEP 6** Take the bites out of the pan and repeat the process until all the dough has been used. Form small dumplings using 2 dessert spoons. Place them in the ActiFry pan, making sure that there is space around each bite. Close the lid.
- STEP 7** Follow the cooking time indicated. Mode 3 – Fried Snacks, duration: 16 minutes