



COCONUT ROUGH

INGREDIENTS

175gm chocolate (any flavour)
1 cup coconut

METHOD

1. Melt chocolate in a bowl over simmering water or microwave it on low to medium temperature for approximately 2 to 3 minutes intervals until melted.
2. Cool chocolate slightly.
3. Place coconut in a heavy based frying pan and stir until golden brown (this only takes a couple of minutes). Remove from pan to cool.
4. Stir coconut into chocolate.
5. Spoon heaped teaspoons of mixture onto foil covered trays.
6. Leave at room temperature to set.

HOT TIPS

1. When melting the chocolate make sure you melt it slowly otherwise it burns.
2. The melted chocolate is really hot so be sure to handle carefully.
3. The mixture is best mixed with a wooden spoon or plastic spoon.
4. This recipe can be made up to a week in advance and kept in the fridge.