

Cocada Amarela (Angolan golden coconut custard)

Serves 4–6 · ~30 minutes



Ingredients (Sweden-friendly)

- 200 g sugar (or 170 g for less sweet)
- 200 ml water
- 1 small cinnamon stick (optional)
- 200 g riven kokos (grated coconut)
- 5 large eggs
- 1 tbsp butter (for the dish)
- Zest of 1/2 lemon (or 1 tsp vanilla sugar)
- Pinch of salt

Steps

1. Make the syrup (5–6 min): put sugar, water and cinnamon stick in a saucepan. Bring to a gentle boil and simmer 4–5 minutes until slightly syrupy. Remove the cinnamon.
2. Add coconut: stir the grated coconut into the hot syrup; let it stand 3–4 minutes.
3. Beat eggs: whisk eggs with salt and lemon zest (or vanilla sugar) just to combine.
4. Combine: slowly whisk the warm coconut mixture into the eggs, a little at a time, so the eggs don't scramble.
5. Bake: heat oven to 170°C. Butter an ovenproof dish or 4–6 ramekins. Pour in the mixture. Place the dish in a water bath (hot water halfway up the sides) and bake 15–20 minutes, just until set with a slight wobble.
6. Cool & serve: let cool to warm or room temperature. Dust with cinnamon if you like.

Notes & swaps

- Replace 50–100 ml of the water with coconut milk for extra coconut flavour.
- Keeps 2 days in the fridge; bring to room temperature before serving.