



JERNEJ KITCHEN

LIME COCONUT CANDY BARS

A delicate coconut, sour lime and sweet chocolate create a beautiful balance, synergy between flavors and textures.

SERVES 8 PEOPLE
PREPARATION: 40 MINUTES

CHOCOLATE LIME COCONUT CANDY BARS

200 g desiccated (shredded, dried) coconut

350 g milk or coconut water

90 g icing sugar

3 egg yolks

50 g icing sugar

50 g lime juice, fresh squeezed

2 tbsp coconut liquor (optional)

80 g coconut oil

zest of 1/2 lime

200 g fine dark (bittersweet) chocolate (at least 64% cacao)

TOOLS AND EQUIPEMENT

2x large bowl

saucepan

whisk

Combine desiccated coconut, warm milk (or warm coconut water), 90g / 3 oz. icing sugar and one tablespoon of coconut liquor (optional) in a bowl. Stir with a wooden spoon and set aside until needed. The desiccated coconut will become a bit moist.

COMBINE

Whisk the egg yolks and 50g / 1.7 oz. icing sugar in a large bowl. Place lime zest and one tablespoon of coconut liquor to a saucepan and bring to a boil. Pour over the whisked egg yolks, stirring constantly with a hand whisk. Pour the mixture into a saucepan, set it over a medium high heat for about 2 - 3 minutes or until the cream gets thick. Remove from the heat and cool the cream slightly. While the lime cream is still a bit warm, slowly start adding and stirring in the coconut oil and lime zest.

SERVE AND STORE

Add the lime cream into a desiccated coconut mixture and stir well. Refrigerate for at least 2 hours or overnight. Shape the lime coconut candy bars into small candy bars, then use a dipping fork to coat in the tempered dark chocolate. Sprinkle with small desiccated coconuts. Store in an airtight container in a cool, dry place for up to 4 days.