

COCONUT & STRAWBERRY TORTE

Ingredients: 1. For the cream filling.

Coconut milk can	1x14oz
Coconut juice	1x18oz can
Shredded coconut	8oz
Coconut essence	2 caps
G.f.rice flour	4oz
Butter	4oz
Sugar	6oz

Ingredients: 2. For the crepes

Rice milk	1pint
g.f. all purpose flour	2oz
whole eggs	4
Melted butter	2oz

Ingredients: 3. For finishing.

strawberries (washed, dried, hulled) sliced	1lb * Reserve
6 whole strawberries for garnish.	
shredded coconut – toasted	8oz

Directions: 1.

Melt butter in a heavy sauce pan over a moderate heat.
Add flour, stir constantly, cook for 10 minutes, remove from heat.
Warm juice, milk & essence in a sauce pan.
Place flour mixture back on the heat & slowly add liquid a little at a time, to make into a smooth sauce. Add sugar to taste.
Add shredded coconut. Leave to cool & reserve.

Directions: 2.

Place flour into a large mixing bowl, make a well in the center & add eggs.
Mix well, slowly add milk to form a smooth batter.
Strain through a fine mesh strainer.
Heat a non stick sauté pan, brush on a little soft butter & quickly add a 2oz ladle full of batter, set & flip, should be a little brown, cook for 30 seconds, remove. Repeat & should make 10/12 crepes.

Directions for finishing: 3.

Place one crepe onto a large plate, smear a little of the cream filling to

cover the crepe. Cover with strawberries.

Repeat layers, using all product.

Add the remaining whole strawberries on top, to use as a portion divider.

Chill until needed.