

Ingredients

Tender Coconut-2

Gelatin-10gm

Coconut water-1cup

Milk-1/2cup

Sugar-2tbsp

Hot water-1/4cup

Method

Pour the gelatin in hot water and allow to dissolve completely by stirring it continuously .When done pour this mix and sugar to the hot milk ,stir well and keep aside.

Remove coconut flesh from 2 coconuts.In a small jar finely blend the coconut flesh(1 1/2 portion of 2) by adding little amount of coconut water

Using a fork or spoon make the remaining coconut flesh to very small parts ..So finally mix gelatin- milk solution , coconut paste,coconut pieces and the remaining coconut water and stir well. Transfer this to the serving dish

and keep it in room temperature for 1/2 and hour

Then transfer this to the fridge ..If u want this to ready soon keep the mix in the freezer for 10 minutes and then transfer to the fridge ..

If u want to set it in a mould then pour the solution to the mould and set .

Dip the mould into hot water for one to two seconds, and then invert a serving plate on top. Hold plate and mould firmly and invert, giving a sharp shake halfway round. Now lift off mould..So the lovely and delicious coconut pudding is ready t serve ..If u want u can decorate with cherries ,coconut flush or anything u are comfortable with