Coconut custard pie with the thermomix

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2 min	2 min 30 min	2 min 30 min 32 min	2 min 30 min 32 min 3/10
2 min 30 min 32 min 3/10 5	2 min 30 min 32 min 3/10 5 6	2 min 30 min 32 min 3/10 5 6 16	

2 min 30 min 32 min 3/10 5 6 16

400G of sweetened condensed milk
400G of semi-skim milk
100G of caramel
100G of shredded coconut
3 eggs

400G of sweetened condensed milk
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To prepare an easy and quick recipe for a delicious caramelized dessert in a Thermomix :

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Preheat the oven to 180°C (350°F).

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Put the eggs, sweetened condensed milk, semi-skimmed milk, and grated coconut in the Thermomix bowl and set it to 1 minute on speed 4.

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Pour the caramel into the bottom of your loaf pan, then pour your mixture on top.

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Place a large pan of water in your oven and place the loaf pan with your mixture in the middle of it.

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Bake in a water bath in your oven for approximately 30 minutes.

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At the end of the cooking time, leave your flan in the pan and let this easy coconut flan recipe cool in the refrigerator.
Enjoy it chilled straight from the fridge. You will undoubtedly delight in this fragrant coconut Thermomix dessert. It's a delight. Yum!
You can enhance it with a split and scraped vanilla bean, or with grated lemon or lime zest. This will make you feel like you're under the Caribbean sun :)

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