

# Brazilian Bom Bocado

## 'Egg Custard'

**Type:** Main

**Serves:** 30

**Recipe source:** Food.com.au

**Fresh from the garden:** eggs

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Bowls	1 teaspoon sugar
Chopping board	1 teaspoon butter
Knife	1 can condensed milk
Wooden spoon	½ cup shredded coconut
Measuring cups & spoons	2 eggs
Patty cake tins	1 pinch parmesan cheese
Baking trays	
Whisk	

### **What to do:**

- 1.** Preheat oven to 175 degrees celcius.
- 2.** Place patty cake papers in tins
- 3.** Mix condensed mik, coconut, eggs and parmesan cheese together in a bowl until combined.
- 4.** Pour mixture into patty cake papers.
- 5.** Pour hot water into roasting pan until it is halfway up the sides of the patty cake tins.
- 6.** Bake in a preheated oven until golden brown. About 10 minutes.
- 7.** Cool on a wire rack until the custard can easily be removed from mould.
- 8.** Refrigerate until chilled.