



# cardamom coconut faluda

Nothing would compliment the intense January heat as well as a faluda would!!! This time round, a mellow cardamom and coconut faluda <3



### Ingredients

3/4 cup of coconut cream

1 teaspoon of crushed cardamom

3/4 cup of heavy cream

Grapes for garnish

2 tablespoons of dessicated coconut

1/2 a teaspoon of gelatin

3 cloves

### Method

In a sufuria, add the coconut cream and the heavy cream, immediately followed by the cardamom and cloves. Mix everything and let this simmer on low heat. after it has just come to a boil. Mix the gelatin with some water until it forms a thick paste then add it to the simmered coconut mixture.

Ladle it into a bowl, add the dessicated coconut and any remaining cardamom. Pop this in your freezer and let it stay there until set. Garnish with your fresh grapes, then serve chilled



SERVE WITH: child! with anythaaaaaang! And at any time!

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/plum-ukwaju-juice/>