Coconut Cream

Ingredients:

2 coconuts

1. Crack coconut and reserve the water.
2. Remove coconut flesh from shell.
3. Remove brown bark and cut into small pieces.
4. Blend with coconut milk. Sieve out coconut milk with muslin cloth.
5. Place in the fridge for a few hours until solid.
6. Scoop out top layer of coconut cream.