

Indian chai tea party

Coconut ladoos



These delicious coconut ladoos are the perfect accompaniment to a cup of chai tea.

By hosting an Indian tea party, you can enjoy trying new recipes with friends and family while helping working animals receive the care, nutrition and support they deserve.



Top tips...

- Decorate your party venue with rich colours and textures. Statues or pictures of Ganesha, the Hindu elephant god, are very popular at Indian festivities.
- Make some delicious chai tea using our recipe, or if you're short on time, you can buy some from your local supermarket.



In aid of
**Working
Animals
International**

Indian chai tea party

Coconut ladoos

Ingredients



Makes approximately 20 pieces

- 200g desiccated coconut
- 400g condensed milk

Vegan alternative:

- 200g desiccated coconut
- 75ml (4 tablespoons) full fat coconut milk
- 2 teaspoons of coconut oil
- 100g demerara sugar
- A pinch of salt

Instructions



Preparation 10 minutes



Cooks in 20 minutes

- 1 Pour the milk into a pan (preferably non-stick) and warm on a medium heat.
- 2 If you are following the vegan recipe, add the oil, sugar and salt and mix. Bring to a bubbling boil for about four minutes until a syrup is formed.
- 3 Take off the heat and immediately add the desiccated coconut (keeping aside two tablespoons for coating).
- 4 Return to a medium-low heat, mixing continuously until it makes a thick, sticky paste that pulls away from the sides of the pan.
- 5 Let the mixture cool for a few minutes until it is comfortable to touch. With wet hands, take small pieces of the mixture and roll into a ball.
- 6 Coat each ball with the remaining coconut. You could also drizzle with melted chocolate or caramel, as desired.
- 7 The ladoos can now be eaten or stored in an airtight container for up to a week in a fridge.

Notes

- Don't wait too long to shape the ladoos, as the mixture will harden as it cools.
- If the coconut mixture is too crumbly, add some more heated milk.
- If you enjoy exotic flavours, you could add cardamom, cinnamon, vanilla or saffron to the mixture.