

Coconut and berry khanom tom (flavoured dough balls)

Snack | plant-based

Makes
50 balls

Nutrition: carbohydrates, dietary fat, vitamin C, fibre, antioxidants

Ingredients

- 650g plain flour
- 7g yeast sachet
- 50ml coconut milk
- 75g desiccated coconut
- 200ml warm water
- 1 tsp baking powder
- 1 punnet (150g) raspberries
- 1 punnet (250g) strawberries

Method

Fold together the flour, yeast and baking powder in a mixing bowl. Slowly add the warm water to activate the yeast while mixing.

Add the coconut milk, 50g of the desiccated coconut, all of the raspberries and most of the strawberries (set six strawberries aside for later). Mix until the mixture turns pink.

With clean hands, knead the dough and leave to rest for an hour (or until it has doubled in size).

Once the dough has doubled in size, knock out the air.

Roll into shapes like sausages, cut into 50 small portions and roll into balls.

Bake in the oven at 180°C for 20 to 25 minutes.

Whilst the balls are in the oven, put the remaining strawberries in a pan with a little water. Cook until soft, then blitz to a slightly watery consistency to make a sauce.

When the balls come out of the oven, dip the top half into the strawberry sauce and sprinkle the remaining desiccated coconut over them.

Known allergens*

Gluten

Substitutions

Use gluten free flour

*We have listed all known allergens, however, always check the nutrition label as some brands content may vary.

