

Lychee with coconut wafers

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Lychee with coconut wafers

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A simple and refreshing dessert that brings forth a taste of the tropics.

Serves 4

- 2 cups shredded coconut
- 2 egg whites
- ⅓ cup plain flour
- ⅓ cup caster sugar
- 300g sour cream
- 1 tsp vanilla essence
- 2 tsp icing sugar, sifted
- 450g lychees, peeled

Preheat oven to 190°C. Place the coconut, egg whites, flour and caster sugar in a large bowl and mix until fully combined.

Take spoonfuls of the mixture and place on baking trays lined with non-stick baking paper. Press flat to make 8 thin discs approximately 12cm in diameter.

Bake for 15-18 minutes or until golden and crisp. Remove and set aside. Allow to cool to room

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temperature.

While the wafers are cooling, mix together the sour cream, vanilla and icing sugar in a small bowl.

To assemble, place a coconut wafer on each plate, top with some sour cream mix, then some lychees. Repeat the layers and serve dusted with extra icing sugar.

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