

Coconut Blobs

The product of this recipe is a sharply flavoured sweet item. The origin is unknown, but is attributed to **Hungary**¹ where it was collected.

Ingredients

- 150 g digestive biscuits
- 150 g ground **FAIRTRADE** walnuts
- 45 ml **FAIRTRADE** chocolate powder
- 150 g **FAIRTRADE** caster sugar
- 1 **FAIRTRADE** lemon
- 1 hens egg
- 100 g ground coconut
- 20 glace cherries

To serve

Place each blob on one of those little cake papers.

Chill in the refrigerator to stiffen the little blobs.

Each blob is one mouthful.

Variation

Add 50 ml of **FAIRTRADE** rum to the mixture.

Method

Preparation

Crumble the biscuits.

Separate the egg white from the yolk (discard), and whisk the white until stiff.

Zest the lemon and preserve the juice.

Mix the ingredients, except for the coconut and the cherries, in a mixing bowl into a dough.

Assembly

Take a small quantity of dough and roll into a ball in your hands and insert a cherry.

Repeat until all material used.

Put the coconut on a plate and roll each ball individually to coat it with coconut.

¹<http://www.fairtradecookbook.org.uk/countries/hungary.htm>