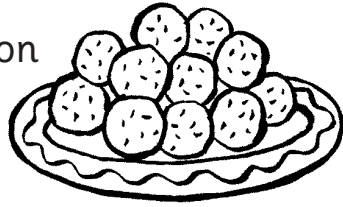


# Choco-coco balls

## Equipment

- mixing bowl
- wooden spoon
- bowls



## Ingredients

*(This recipe makes approximately 50 balls.)*

- 200g desiccated coconut (keep 3tbsp for decorating)
- 200g drinking chocolate powder
- 2tsp salted butter
- 300g condensed milk
- butter for greasing

## What to do

- 1 Mix the coconut and chocolate together.
- 2 Add the butter and mix lightly.
- 3 Add the condensed milk and mix to form a slightly sticky mixture.
- 4 Grease your hand with butter and form small balls.
- 5 Make a slight depression in the balls and add a few coconut grains to decorate.
- 6 Serve immediately or keep in the fridge for a few days.

# Raspberry sharbat

## Equipment

- blender
- plastic container
- freezer
- metal spoon



## Ingredients

*(This recipe makes four cupfuls.)*

- 75g fresh raspberries (puréed in blender)
- 175g raspberries
- 2tsp lime juice
- 25–50g sugar
- 2 cups water
- fresh mint sprigs to garnish

## What to do

- 1 Mix the raspberries, lime juice, sugar and water in a blender until relatively smooth. Place in a container and freeze.
- 2 When frozen, allow to thaw slightly, then crush with the back of a spoon to make a slushy mixture.
- 3 Put the puréed raspberries in the bottom of the cups and add the slushy mixture to the top of it.
- 4 Garnish with mint sprigs.

