



Quebra-Queixo – Coconut Caramel

NIBBLEDISH CONTRIBUTOR

Ingredients

It is a typical Brazilian candy, sold by itinerant. The break-chin is a kind of hard caramel made well grated coconut. - 1 kg of bulk grated coconut - 4 cups sugar - 2 spoons (soup) of the lemon juice - 1 cup of water

Instructions

1. In a large saucepan, melt 1 cup of sugar. 2. When golden, add the limited water mixed with the juice of lemon, stir when not to harden. 3. Boil to form a syrup. Add the remaining sugar and grated coconut. 4. Continue working the syrup, until in point of wire average. 5. Expect some ten minutes and transfer the mixture to a table of stone or marble with butter. Esfriar, desenformar and serve cut into pieces.