



## molecularrecipe

## COCONUT SNOW.



14 oz COCONUT MILK

60 g MALTODEXTRIN

40 g WARM COCONUT OIL\*

OPTIONAL: 2 DROPS OIL BASED COCONUT FLAVOUR

\* Substitute with hazelnut oil, walnut oil, olive oil, truffle oil or melted chocolate.

EQUIPMENT: STAINLESS STEEL BOWL GLOVES ZIP-LOCK BAG  Place maltodextrin in a stainless steel bowl and slowly drizzle the oil into the powder whilst working the liquid fat with a gloved hand until it becomes a sandy texture.

Note: To obtain a firmer texture, place the coconut snow into a zip-lock bag and into the freezer.





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