

POL TOFFEE



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- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

POL TOFFEE

- 500g sugar
- 500g shredded coconut
- 1 small can of sweetened condensed milk
- 1 cup water
- Vanilla essence
- Green food colouring
- 5 tsp Dilmah Oolong Single Estate Loose Leaf Tea, ground finely

Methods and Directions

POL TOFFEE

- Put water, ground Oolong tea and sugar into a heavy bottomed saucepan, keep on low fire and



make a thick syrup. Keep stirring and when the syrup is thick, add the coconut.

- Once it has thickened, add the sweetened condensed milk. Keep stirring on a low flame.
- Add the flavours and colour.
- Switch off stove top when mixture leaves the sides of the pan. Keep stirring for another 10 – 15 minutes, until the mixture is very thick.
- Spread on a greased tray and mark while hot.
- When cool, cut into pieces.

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