



The Golden Nata

Nata de coco coated in a layer of golden crispy goodness. Serve with a side of honey/chocolate/fruit jam dip for a perfect teatime snack!

INGREDIENTS

Ingredient A:

150g	Flour, Sifted
½ tsp	Baking Powder
35g	Castor Sugar
25g	Butter/Margarine
1	Egg

Ingredient B:

Captain Dolphin's Nata De Coco
(Any Flavour)

Ingredient C:

1	Egg, Beaten
1	Cooking Oil

METHOD

Step 1 : Fry the Nata De Coco for 2 minutes.

Step 2 : Mix all Ingredient A in a bowl and knead into dough.

Step 3 : Allow the dough rest for 1 hour before rolling out the dough to ~1mm in thickness.

Step 4 : Cut the dough into pieces big enough to wrap the Nata De Coco.

Step 5 : Place a fried Nata De Coco between two dough pieces, and seal with egg.

Step 6 : Deep fry them until golden brown and crispy.