Ingredients

	Measure:	Ingredients:	Descrip
1-2	Large	Coconuts - fresh.	Grate a
400	Grams	Sugar, Granulated	mix to the coco
9	Nos.	Egg Yolks	beat asnd mix
150	Grams	Flour, Maida - (Refined)	sieve and mix
1/4	Teaspoon	Nutmeg powder	mix
1	Tablespoon	Sugar, Browned	for caramel
1	Tablespoon	Water	warm for caran
2-3	Tablespoon	Ghee	or butter
1	Pinch	Salt	for taste

Method

Preparation: of batter

Extract only thick juice from the coconut, making about 600ml. Use a muslin cloth, to squeeze the coconut milk, out of the ground coconut flakes from the grated coconut. Add sugar and stir till sugar has dissolved.

To make batter add yolks, one at a time to the remaining milk and mix thoroughly. Mix in flour a little at a time, making sure that no lumps are left. and sadd alt. Sprinkle nutmeg powder. Keep aside half tea cup for caramel.

Preparation of Caramel:

In case you want layers of slightly different colours caramelize a little sugar and add to one half of the batter and use them alternately.

Burn 1 tablespoon sugar on slow fire, stir continuously, add 2 tablespoon warm water and stir

briskly. Cool. Mix cooled caramelised sugar and pour into half a cup of coconut milk - batter mixture. Once again pass the whole mixture through the muslin cloth.

Bake

Heat the oven at gas mark 4. 350 deg. F 177 deg. C.

Step 1

Take a baking pan, preferably a round one. Put 2 or 3 heaped tablespoons butter or ghee into it. Add half a cup of filtered caramelized batter and bake it for 12 or 15 minutes.

Step 2

pread a little butter on the baked layer, add another layer of batter on top of it, switch off the oven and grill the second layer for 3 or 4 minutes.

Step 3

Continue, repeating step 2. greasing, layering and grilling till all the batter has been used up. Do not make very thick layers. Cool thoroughly and turn on a wide plate.

'There is a legend that says that Bebinca was made by a nun called Bibiona of the Convento da Santa Monica in Old Goa. She made it with seven layers to symbolise the seven hills of Lisbon and Old Goa and offered it to the priest. But, he found it too small and thus the layers were increased. There are some claims that it is made with 20 layers. But, ideally it is 14 or 16 layers'