



Irresistible Coconut-Inspired Recipes For World Coconut Day!

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From the pristine shores of the Maldives to the lush landscapes of Jamaica, let the spirit of exploration guide you this World Coconut Day!

Ready for the 2nd September, grab your coconut-inspired essentials prepare to transport yourself to the tropical allure of palm-fringed beaches. Get ready to indulge in the tantalising flavours of coconut-infused cuisine, whilst quenching your thirst with a dreamy coconut cocktail.

Jamaica

The beautiful island of Jamaica has coconuts in abundance, from the vendor selling fresh coconut water at the side of the road, to the creamy curries and delicious cocktails and mocktails.



Classic Caribbean Coconut Rum Punch

A flavourful fruit cocktail, the Caribbean Coconut Rum Punch is a burst of coconut goodness. With a hint of sweetness and a taste of summer, the simple but tasty drink blends coconut, orange, lime and pineapple to give the most refreshing fruity flavours. The authentic J Wray and Nephew white overproof rum from [Jamaica](#) is a popular choice for this drink, giving it that extra kick. A trip to Jamaica to try this Caribbean Coconut Rum Punch is a must as it offers an authentic experience rooted in the island's rich culture and flavours!

Ingredients

- 45ml of white overproof rum
- 45ml of pineapple juice
- 45ml of orange juice
- 50ml of coconut milk
- 15ml of lime juice
- 15ml of grenadine
- 115g of ice cubes
- Pineapple wedge, for garnish
- Maraschino cherries, for garnish

How to make it

- Combine all of the ingredients into a cocktail shaker or mason jar.
- Shake vigorously for at least 30 seconds
- Pour into a nice glass with fresh ice and garnish with pineapple wedge or cherries
- Enjoy a fruity taste of Jamaical

Try this deliciously crafted cocktail in Jamaica whilst witnessing the golden sun dipping below the horizon, casting a warm glow over palm-fringed beaches and a gentle ocean breeze carrying the tantalizing aroma of freshly blended fruity concoctions.

Creamy Jamaican Coconut Curry

Indulge in a succulent and delicious Jamaican curry. With a thick and rich sauce packed with flavourful and vibrant spices, this creamy Jamaican Coconut Curry makes for a perfect meal on both chilly evenings and hot summer days.

Ingredients

- 2kg of skinless and boneless chicken thighs
- 3 tablespoons of curry powder
- 1 tablespoon of onion powder or granules
- 1 tablespoon of garlic powder or granules



- 1 tablespoon of all-purpose seasoning
- 1 tablespoon of black pepper
- 1 teaspoon of ground ginger
- 1 teaspoon of ground coriander
- ½ tablespoon of cilantro fresh or dried
- ½ tablespoon of parsley fresh or dried
- ½ tablespoon of salt

Ingredients for chicken

- 3 tablespoon olive/coconut oil
- 1 tablespoon curry powder
- 1 medium onion
- 2 scallions sliced
- 4 garlic, cloves minced
- 6-8 sprigs of fresh thyme or dried
- 1½ cups full fat coconut milk (Must be full fat)
- a knob of coconut cream (about ¼ cup) known as coconut butter or manna
- 2 bay leaves
- 1-2 large carrots sliced and halved
- 1 cup mixed bell peppers
- additional pink salt, black pepper or seasoning to taste
- 1 scotch bonnet (optional)

How to make it

- Place all of the meat in a large bowl and use a fork/knife to make small holes.
- Sprinkle in the curry powder, ground coriander, onion powder, garlic powder, ginger, black pepper, all-purpose seasoning, pink salt, parsley and cilantro.
- Use your hands to work the seasoning into the chicken.
- Wrap the bowl and leave it to marinate in the refrigerator for several hours or overnight.
- On medium heat, add the olive oil to the skillet and add 1 tablespoon of curry powder and cook the curry for about 1 minute.
- Add the onion, scallion and garlic then proceed to sauté in the pan until soft and translucent.
- Add the chicken and begin to sear the chicken until the meat turns colour/seal and is no longer pink. This will take about 10 minutes or so.
- Once seared, transfer the contents of the skillet to your crockpot.
- Add the bay leaves, scotch bonnet, thyme, coconut milk and knob of coconut cream
- Switch the slow cooker on, cover the crock pot with a lid and set to cook on high for 4 hours.
- 1hr-45 minutes before the cooking time is done add your carrots and mixed bell peppers.
- Once the cooking time has finished do a taste test and adjust for additional pink salt, black pepper or more seasoning if required.
- Discard the bay leaves, scotch bonnet and thyme stems prior to serving
- Enjoy the spicy and sensational dish!

Or choose to visit the idyllic island of Jamaica and try the real deal for yourself under the shade of a coconut tree. To book a holiday or more information on Jamaica please see <https://www.visitjamaica.com/>.

Maldives

Green & Guilt-Free Vegan Coconut Avocado Maldivian Mousse

Indulge in the tropical delight of [Kandima Maldives](#)' Vegan Coconut Avocado Mousse, a whimsical crafty recipe that blends creamy avocados with luscious coconut, resulting in a velvety, guilt-free dessert that will transport your taste buds to paradise with every spoonful!



Ingredients

- Corn starch
- Coconut milk
- Grated fresh coconut.
- Sugar or honey
- Vanilla essence
- Avocado
- Cocoa powder
- Mint leaves and chocolate sheets for garnish

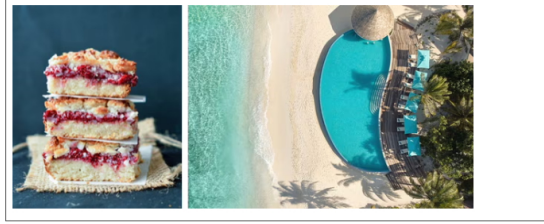
How to make it:

- Begin by stirring corn starch and coconut milk together in a mixing bowl until the mixture is well combined and free of any lumps.
- Place the mixture on a gas fire and continuously stir. After 3 minutes, add the finely grated coconut, sugar, and vanilla essence. Continue cooking while stirring until the mixture thickens.
- Remove the mixture from the heat and allow it to cool. In the meantime, create an avocado puree. Mix a little coconut milk with cocoa powder and cook the mixture for a few minutes until it thickens.
- Take a dessert glass and coat the interior with cocoa powder and coconut milk mixture. Place the glass in the fridge to let it set.
- While the glass is setting, combine the avocado mixture with the cooled corn starch and coconut mixture, ensuring thorough mixing.
- Retrieve the glass from the fridge with the cocoa layer now set. Pipe in the combined mixture of coconut and avocado into the glass. For garnish, use mint leaves and a dollop of coconut cream. Your delectable dessert is now ready to be enjoyed!

Guest at the hotel can discover many more culinary delicacies at the hotel's diverse range of [restaurants and cafes](#), sampling gooey coconut fudge and coconut-flavoured drinks at the bars, to book a stay at Kandima visit the hotel's [website](#) for the latest deals!

Melt-in-the-mouth Maldivian Strawberry Coconut Rock

Red, striking and a mouthful of texture makes for a dessert that can't be beat! Inspired by classic flavours with a tropical twist, follow this easy recipe from [Nova Maldives](#) to make your own Strawberry Coconut Rock. This luxurious velvety treat comes with a refreshing blend of flavours, tartness, and creamy buttery coconut. Add this to your recipe book now so that you can save this for your next weekend bake off.



Ingredients

- Unsalted butter 70g
- Sugar 75g
- Flour 140g
- Baking powder 5g
- Custard powder 5g
- Strawberry jam 1g
- Desiccated coconut 75g (for the crumble)
- Sugar 5-g (for the crumble)
- Egg x 1 (for the crumble)

How to make it:

- Preheat oven to 350°F.
- Begin by whisking the unsalted butter and sugar together until the mixture is smoothly blended
- Fold in flour, baking powder, and custard powder into the butter mixture
- Line a baking sheet or container with the mixture and bake for 15 minutes
- Let it cool, and layer strawberry jam on top of the baked butter fudge according to your liking
- To make the crumble, combine egg, sugar and desiccated coconut in another bowl and spread it evenly on top of the jam layer
- Return the baking sheet to the oven, and bake for another 10-15 minutes. Allow it to cool and enjoy!

For the health-conscious, discover more curated and creative menus at the hotel. From the newly-launched [plant-based menu](#) featuring an array of mouthwatering appetizers, mezzes, and soups, to the thoughtfully put together nutritious [Seaweed Menu](#). Many more special offers currently on at [Nova Maldives](#). All soulfully yours!



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