



## Sandokan eyes / Sandokanove oči

amount	Ingredients
<b>Mass A:</b>	
<b>125 gr</b>	Ceres coconut fat
<b>2 EL</b>	powdered sugar
<b>4 EL</b>	<a href="#">milkpowder</a> ( oder <a href="#">Baby-food-dry milk</a> )
<b>5 EL</b>	coconut tree
<b>Mass B:</b>	
<b>50 gr</b>	Thea (herbal margarine)
<b>50 gr</b>	powdered sugar
<b>100 gr</b>	grounded walnuts
	Rum
<b>Mass C:</b>	
<b>125 gr</b>	Ceres coconut fat
<b>4 EL</b>	powdered suagr
<b>50 gr</b>	cacao
<b>4 EL</b>	strawberry pudding powder
	<i>also you need:</i>
	many <a href="#">Smarties</a>
	<a href="#">egg - plastic packageing</a>
	small <a href="#">praline-papercase</a>



## Preparation:

1

### **White mass A:**

Melt coconut oil in a saucepan on the griddle.

Not cook! Remove from the heat and mix in icing sugar, dried milk powder and coconut flakes.

If you are using the egg plastic wrapper to make your chocolates, wash them out with cold water first.

Place a Smartie at the bottom in the middle of each eggshell or in the small paper cups.

Now comes the white mass on it. The mass fills a little more than half of the mold.

I have put the molds with the mass immediately after filling in the freezer or leave on the cold balcony.

You do not have to take this step - but I wanted to have nice transitions between the two masses.

2

### **Nut mass B:**

Meanwhile, melt thea (vegetable margarine) on the griddle.

Remove from the plate and mix powdered sugar, ground nuts and some rum.

Mix well.

Remove the molds from the freezer and distribute the nut mass on the white mass.

Add a little space for the pudding mass.

Cool again on the cold balcony or in the freezer.

3

### **Pudding mass C:**

Again, melt coconut oil on the stove.

Remove from heat and mix powdered sugar, cocoa and strawberry pudding powder and mix well.

Remove the molds from the freezer and fill this mass with the nut mass until the mold is full.

Again a little cold and ready are these wonderful pralines.

*If you liked my recipe and pictures, I would appreciate your feedback and comments.  
Have fun baking.*



## Lucina's Tipps:



The Smarties are the eye effect - that's why these chocolates are called like that. If you do not like smarties, you can also use raisins, which he put in rum the day before.

I store these chocolates in a cool place. In the fridge or on the balcony.



*I wish good luck and*

*Buon appetite!!*

*your Lucina Cucina*