

Orange And Ladyfinger Dessert - So Refreshing!

Ingredients:

Difficulty: Easy

(makes about 24 slices, in a 20x30cm dish)

12-14 ladyfinger cookies* (or biscuits?) - you can buy make them yourself too, but don't bother, you can easily find both gluten free and normal versions in many markets

1.5 lt orange juice (unsweetened, 100% orange)

3 dl + 5 tbsp (or 1.5 cups) granulated white sugar

2.5 dl (or 1 cup) cornstarch

about 1.5 dl (or about 1/2 cup) desiccated coconut

*I made this once with double layer of ladyfingers. In fact, you can see that version in the photos. You can definitely try that (keeping the rest of the ingredients same) but personally I like it more with only one layer of cookies and one layer of biscuits is also closer to the original taste.

Instructions:

1. Line the ladyfingers on the bottom of a 20x30cm dish. You don't need to grease it, you can use a ceramic, a glass or any other kind of dish you like.
2. In a large pot, put orange juice, sugar and cornstarch and whisk while they are all cold.
3. Put the pot on medium heat and let it cook and thicken while continuously whisking / stirring. It should take about 10-15 minutes. Make sure to scrape the bottom often while stirring so that nothing sticks.
4. When the liquid starts to get thick and bubbles start to come out, take it out of the heat. It should still be fluid enough to pour. Pour the thicker liquid on the ladyfingers gently and cover the whole dish.
5. Let the dish cool for about 3 minutes and then cover the surface with coconut. Let the dessert sit in room temperature for half an hour and then put it in the fridge for at least 3-4 hours so that it thickens up enough to slice. Enjoy it with fresh tea or coffee when it is ready and keep the rest in the fridge at all times.