


Indian Chai Tea Party



Coconut Ladoos

Celia Imrie (pictured overleaf) is one of the stars of *The Best Exotic Marigold Hotel*, which was filmed in India. Celia said: “I am very proud to support the SPANA World Tea Party and would encourage everyone to have a go at trying out this delicious recipe for coconut ladoos. It’s one of my absolute favourite treats from India and it goes perfectly with a cup of chai tea! Hosting an Indian tea party or another world-themed party is a great excuse to get together with friends and family, try out new recipes, and raise much-needed money to help give medical care, respite and nutrition to these amazing tirelessly hard working animals I have witnessed day by day supporting the world’s poorest communities.”

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- Decorate your party venue with rich colours and textures. Plus statues or pictures of Ganesha, the elephant god are very popular at Indian festivities.
 - Make some delicious chai tea or if you’re short on time, you can buy chai teabags from your local supermarket.
 - Why not play some Indian music? You could even play the soundtrack from *The Best Exotic Marigold Hotel* or a Bollywood movie.





Indian Chai Tea Party

Coconut Ladoos

Ingredients:

Makes: approximately 20 pieces

200g (7 oz) desiccated coconut

400g (14 oz) condensed milk

Vegan version:

200g (7 oz) desiccated coconut

75ml (4 tablespoons) full fat coconut milk

2 teaspoons of coconut oil

100g (3½ oz) demerara sugar

A pinch of salt

Instructions:

Prep: 10mins › Cook: 20mins

Ready in: 30mins

1. Pour the milk into a pan (preferably non-stick) and warm on a medium heat.
2. For the vegan recipe, add the oil, sugar and salt and mix in. Bring to a bubbling boil for about 4 minutes until a syrup is formed.
3. Take off the heat and immediately add the desiccated coconut (keeping aside 2 tablespoons for coating).
4. Return to a medium-low heat, mixing continuously until it makes a thick, sticky paste that pulls away from the sides of the pan.
5. Let the mixture cool for a few minutes until it is comfortable to touch. With wet hands, take small pieces of the mixture and roll into a ball.

6. Coat each ball with the remaining coconut. You could also drizzle with melted chocolate or caramel as desired.
7. The ladoos can now be eaten or stored in an airtight container for up to a week in a refrigerator.

Notes:

- Don't wait too long to shape the ladoos, as the mixture will harden as it cools.
- If the coconut mixture is too crumbly, add some more heated milk.
- If you enjoy exotic flavours, you could add cardamom, cinnamon, vanilla or saffron to the mixture.

