

Nouga Koko

Ingredian: badam, koko, disik, delo

Resipian: deksi, fey banann

1. Met ou resipian lor dife, azout delo ek disik, les li fonn
2. Koup ou koko ek badam an tipti bout, met zot dan deksi
3. Les zot bien kwi ziska kitou vinn kouler maron.
4. Kan li koumans vinn sek, vers tou lor fey banann
5. Atann ki ou nouga koko inn refrwadi
6. Koup li an ti kare pou enn bon degistasion



**CHAGOS:
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Coconut Crunch

Ingredients: almonds, coconut, sugar, water

Utensils: saucepan (*deksi*), banana leaf

1. Put your *deksi* to heat, add water and sugar, let it melt
2. Chop the coconut and almonds into tiny pieces, and add to the *deksi*
3. Let them cook until brown
4. When the mixture begins to dry, pour it gently onto the banana leaf
5. Wait for your *nouga koko* to cool
6. Cut it into small squares and serve



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