

## Doulpiti

Ingredian: dile koko, lafarinn, disik, delo

Resipian: enn gran kasrol ouswa deksi; enn pla ron, bien larz; enn paspire

1. Petri lafarinn ek delo, fer li vinn kouma lapat roti-koko
2. Pran bann tipti bout lapat (longer: 3 cm); roul-roul zot ant ou de lamin, apre les zot poze dan gran pla ron
3. Met delo bwi dan kasrol ouswa deksi ( $\frac{3}{4}$  ranpli)
4. Azout bann tibout doulpiti dan delo bwi; les zot bwi ziska ki zot inn pare
5. Vers tou dan enn paspire
6. Met dile koko bwi
7. Azout disik ek doulpiti; kan dile-la inn sere, ou doulpiti in pare!



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## Coconut Pudding

Ingredients: coconut milk, flour, sugar, water

Utensils: a large saucepan (*deksi*); a large round plate; a strainer

1. Mix flour and water, and knead until the dough is similar to that of *roti dile koko* (coconut milk roti)
2. Take bits of dough between your palms and roll them into an oblong shape (3cm long)
3. Let them settle for a while in a large round plate.
4. Fill the *deksi* with water (up to  $\frac{3}{4}$ )
5. Let it boil, then add the dough oblongs into the boiling water until they are ready. Then pass them through the strainer
6. Bring the coconut milk to a boil
7. Add sugar and the dough pieces.
8. When the milk looks thick, your coconut pudding is ready to taste!



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