Utilization of tender coconut (*Cocos nucifera* L.) milk in the preparation of pudding

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**ABSTRACT**

The objective of the present study was to standardize pudding recipe and optimize the proportion of coconut milk in the pudding. Good quality matured nuts were selected for extraction of coconut milk. Buffalo milk was concentrated in the ratio of 2.5 : 1 and sugar (16%) was added. The milk along with 2% gelatin was used as recipe with different proportions of coconut milk of 5%, 10% and 15%. The chemical analysis showed that coconut milk is a rich source of fat than buffalo milk. The fat content, carbohydrate and protein contents of coconut milk pudding increased as the level of coconut milk increased. There was no significant change in titratable acidity as the level of coconut milk increased. Organoleptic evaluation showed that pudding containing 10% coconut milk gave best sensory score among all the combinations tried.

**Key words**: Pudding, Milk, Coconut milk, Condensed milk, Organoleptic evaluation