

Samoa

Fa'ausi *(Coconut Bread with Coconut Caramel Sauce)*

This Samoan *fa'ausi* is a combination of two recipes: *fa'apapa* (coconut bread) and coconut caramel sauce. Lauina, part of the Australian Volunteers Program team in Samoa, says this combination is like the perfect volunteer assignment, which combines a local partner organisation with a great Australian volunteer.

The bread is simple to make – the hardest part is waiting an hour for the bread to soak up the sauce before you can start eating.

Ingredients

For the *fa'apapa* (coconut bread)

2 cups all-purpose flour
1 ½ cup sugar
1 ½ cup unsweetened shredded coconut
200ml coconut milk

For the coconut caramel sauce

1 cup sugar
¼ cup water
400ml coconut milk

Method

For the *fa'apapa* (coconut bread)

Prepare umu (Samoan oven) or pre-heat gas or electric oven to 180°C.
Grease two pieces of baking paper with some butter or margarine.
Mix all bread ingredients in a large bowl until it is a stiff dough.
Divide the dough into two equal pieces and shape each into a rectangular loaf.
Flatten each loaf until two to three centimetres thick, and place onto the centre of the paper.
Wrap the loaves in the paper, making a pleat at the top of the paper to allow for expansion, and place onto a shelf in the centre of the umu or oven.
Bake for around 30 minutes, until golden brown. Remove and set aside for an hour to cool.

For the coconut caramel sauce

While the *fa'apapa* is baking, place sugar and water into a heavy-based pan over a low heat.
Once the sugar has dissolved, reduce the heat and cook slowly and carefully, until you have a light-brown caramel. This step can take up to 30 minutes. Watch carefully, as it can turn quickly into a hard mass. If this happens, simply add more water and stir over a very low heat to return into a liquid state.
Carefully pour the coconut milk into the caramel and stir until fully incorporated. Remove from heat and set aside to cool.
When the bread is at room temperature, cut into two to three centimetre cubes, and place into a large container.
Pour the cooled caramel over the cubes and gently mix, ensuring each piece is coated with sauce.
Set aside for an hour to allow the bread to soak up the sauce.
Serve.

