

# Translations:Savon à l'huile de coco/32/en

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The first step is to extract the coconut oil from ripe coconut (brown nuts). Here is the procedure:

- Open the coconut
- Scrape the pulp with a scraper if you do not have a mixer-blender. If you own a blender you can detach the pulp from the shell roughly and mix everything.
- Put the resulting coconut crumbs in a container, cover with hot water and mix well. If you use a blender you can directly cover with hot water and mix.
- Place a clean towel over a second container and filter the resulting coconut milk. press the cloth tightly to obtain as much filtrate as possible.
- Place the coconut milk obtained in a plastic bottle and allow to settle until two distinct phases are obtained. We find the coconut cream above and the water below. Drill a small hole in the bottom of the bottle to let the water escape and plug the hole to keep the cream.
- Pour the cream into a pan and cook over medium heat, stirring. Burnished cream and translucent oil is extracted. This step can take several tens of minutes.
- Filter the extracted coconut oil.