

COCONUT PANNA COTTA

These coconut panna cottas make for a very pretty dinner party dessert. They keep well in the fridge for up to 3 days, so you can make them ahead to save time.

Makes 4

Ingredients

- 500ml coconut milk (*I recommend Ayam Brand™ Premium Coconut Milk*)
- 50g caster sugar
- Pinch of salt
- ½ tsp vanilla essence/extract
- Zest of half a lemon
- 2 tsp beef gelatine
- 2 tbsp water
- Mixed berries, to serve



Method

1. **Bloom gelatine:** In a small bowl, combine water with the beef gelatine and water and set aside.
2. **Grease ramekins** with a little coconut oil and place on a small tray
3. **Prepare panna cotta mixture:** In a saucepan, combine the coconut milk, sugar, salt and zest. Heat on low heat and stir until the sugar has dissolved, but not boiling. Add in the bloomed gelatine and vanilla essence/extract and stir until the gelatine is fully dissolved.
4. Pour the mixture through a fine sieve, into prepared ramekins, and place in the fridge to set for **at least 4 hours, preferably overnight**.
5. Serve chilled, with fresh mixed berries.

