



# Coconut Panna Cotta

## INGREDIENT

- 500ml coconut cream
- 400ml good quality coconut milk
- 100g caster sugar
- 7 sheets of gold gelatine (2g per sheet)



serves: 10



Prep Time: 15 min



Cooking Time: 8 hr

## METHOD

1. In a heavy bottomed saucepan, add coconut cream, coconut milk and sugar. Bring to just before the boil whilst slowly whisking. Set off to the side.
2. Bloom the gelatin sheets in cold water until soft. Remove from water and squeeze out excess water.
3. Place the saucepan back on medium heat and stir in the bloomed gelatin sheets. Whisk until dissolved and remove the saucepan from the heat.
4. Strain through a fine strainer and divide the liquid between 8-10 dariole moulds.
5. Refrigerate until set or leave overnight.
6. To serve, place the bottom of the dariole mold in hot water for a few seconds and at a right angle slide your fingers down the surface of the panna cotta until you see an air pocket, then slowly tip towards the plate. Panna cotta should slide out onto the plate.
7. You can garnish with roasted coconut and fresh coulis. Enjoy!



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