

Coconut panna cotta with fresh passionfruit

Preparation: 10 minutes, plus chilling time

Cooking: 20 minutes

50g shredded coconut
2/3 cup (160ml) milk
2/3 cup (160ml) thin cream
1 1/2 tbs caster sugar
1 tsp vanilla bean paste
1 small or 1/2 large gelatine leaf

Passionfruit syrup
2 tbs caster sugar
1/3 cup (80ml) fresh passionfruit pulp
2 tbs water

Preheat oven to 180°C or 160°C fan forced, spread coconut out on a baking tray and toast, for 10 minutes, stirring occasionally, or until golden. Remove and set 1/4 of the toasted coconut aside.

Place remaining coconut, milk, cream, sugar and vanilla in a small saucepan and slowly bring to a simmer over a low heat. Remove from heat and set aside to infuse for 10 minutes. Strain, pressing on the coconut mixture to extract the cream, then discard coconut.

Soak gelatine in a small bowl of cold water until softened. Return cream mixture to a clean saucepan and bring to a simmer. Add gelatine, whisk until dissolved. Divide mixture between 2 x 125ml (1/2 cup) dariole moulds. Place on a small tray, cover with plastic wrap and place in the fridge for at least 6 hours or until set.

To make the passionfruit syrup, place all ingredients in a small saucepan and bring to the boil over a low heat, stirring to dissolve the sugar. Simmer for 3-4 minutes or until syrupy. Set aside to cool.

To serve, dip base of mould into hot water for 1-2 seconds, then carefully invert onto serving plates. Spoon some of the passionfruit syrup around the panna cotta. Garnish with reserved toasted coconut.