

Coconut panna cotta with fresh passionfruit

For a dairy free version of these sweet pana cotta's you can swap the milk with unsweetened coconut milk.

Serves 2

Prep: 10 mins plus chilling time

Cook: 20 mins

50g shredded coconut

$\frac{2}{3}$ cup (160ml) milk

$\frac{2}{3}$ cup (160ml) coconut cream

1 tbs caster sugar

1 tsp vanilla bean paste

1 small or $\frac{1}{2}$ large gelatine leaf

Passionfruit syrup

1 tbs honey

$\frac{1}{3}$ cup (80ml) fresh passionfruit pulp

2 tbs water

1 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 $\frac{1}{4}$ of the toasted coconut aside.

2 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.

3 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 ($\frac{1}{2}$ 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.

4 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.

5 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.

Tip: you can easily double recipe to serve 4