



VITAL STATISTICS

Preparation Time

5 minutes

Cooking Time

15 minutes

Serves

4

INGREDIENTS

40ml Coconut Cream
248ml double cream
75g caster sugar
4 blades Bart Mace
3 sheets leaf gelatine
mango & passion fruit, to serve

COCONUT AND MACE PANNACOTTA



Place the coconut cream, double cream, sugar and mace in a pan and heat gently until boiling, and then simmer gently for 5 minutes. Remove from the heat.

Meanwhile, place the gelatine in a shallow dish and cover with cold water.

Squeeze out the gelatine and add to the hot cream. Stir until dissolved then strain into 4 or six ramekins or small pudding moulds. Cool then chill until set.

Run a knife round the edge of each pannacotta and turn out onto serving plates. Serve with mango and passion fruit.