

Pandan panna cotta with mango

Makes 10 small glasses

Chill 5 hours in the fridge or 1 hour in the freezer

Ingredients

PANNA COTTA

- **1 stalk** lemongrass
- **1 l** coconut cream (25% fat)
- **7 sheets** of gelatine
- **2** limes
- **175 g** sugar
- Pandan paste, to taste

MANGO COULIS AND GARNISH

- **500 g** mango (fresh or frozen and thawed)
- **5 tbsp** icing sugar
- **3** passion fruit (optional)

Method

PANNA COTTA

1. Cut the lemongrass into 5 cm lengths and bruise them with the back of a chef's knife. Heat with the coconut cream until just below boiling, then leave to infuse for 15 minutes.
2. Soak the gelatine in plenty of cold water. Zest and juice the limes.
3. Take the pan off the heat and remove the lemongrass. Squeeze the water from the gelatine and stir it into the warm coconut cream with the sugar and pandan paste until dissolved. Stir in the lime zest and juice.
4. Use a measuring jug to divide the mixture between 10 small glasses, leaving room for the coulis. Cover and leave to set for 5 hours in the fridge or 1 hour in the freezer.

MANGO COULIS AND SERVING

5. Blend the mango and icing sugar into a smooth coulis. Spoon over the set panna cotta and garnish with a little passion fruit pulp if you like.

EQUIPMENT

Saucepan, fine grater, hand blender, measuring jug and 10 small dessert glasses.