LIGHT & SWEET

Coconut Panna Cotta with Passion Fruit

PREP	COOK	SERVES
15 min	10 min	4

Vegan Vegetarian

A silky, wobbly coconut panna cotta set with agar, topped with tangy passion fruit. Vegan and light.

Ingredients

For the panna cotta

- 400 ml full-fat coconut milk (1 can)
- 200 ml oat milk
- 60 g caster sugar
- 1 tsp agar powder
- 1 tsp vanilla extract

For the topping

- 4 ripe passion fruits
- 1 tbsp maple syrup

Method

1. Whisk the coconut milk, oat milk, sugar and agar powder in a saucepan while it is still cold.
2. Bring to a gentle simmer, stirring, and simmer for 2 minutes so the agar activates. Take off the heat and stir in the vanilla.
3. Pour into four lightly oiled ramekins or glasses. Cool, then chill for at least 3 hours.
4. Turn out by dipping the moulds briefly in hot water, or serve in the glasses.
5. Mix the passion fruit pulp with the maple syrup and spoon over the top.

Cook's tip

Agar must simmer to set. If you only warm it, the panna cotta stays runny.