

Coconut panna cotta with blueberries

Recipe by Zola Nene

Serves: 6

Cooking: 35min

Difficulty: Medium

Ingredients :

For the blueberries:

- 180g blueberries
- 2 Tbs Selati Demerara sugar

For the panna cotta:

- 3 sheets Gelatin leaves (6g)
- 500 ml coconut milk
- 350 ml milk
- ¼ cup Selati Castor snow

Toasted coconut to serve

Fresh blueberries

Methods :

- Place blueberries into a pot along with the demerara sugar, and cook until the berries begin to burst, remove from the heat and set aside to cool.
- Place the gelatine leaves into cold water to soften.
- Place the coconut milk, milk and castor sugar into a pot and bring to a simmer.
- Remove from the heat then add the gelatine leaves and stir to dissolve.
- Pour the panna cotta mixture into a shallow serving dish.
- Spoon over the blueberry mixture then swirl gently to partially colour the white panna cotta.
- Place into the fridge to set.
- Serve sprinkled with toasted coconut and extra blueberries.