

# Coconut Milk Panna Cotta

Makes 6, 4 oz. servings

I make this for Sally to limit her intake of dairy fat. I use Michigan tart cherry preserves to make it unique. The clear vanilla helps it remain white to contrast with the toppings.



## Ingredients:

- 1 can (13.5 oz.) full-fat coconut milk
- 2 Tbsp. unflavored gelatin
- 1/4 cup cold water
- 1/4 cup sugar
- 1 tsp. clear vanilla extract
- Pinch of salt
- 8 toasted hazelnuts
- 1/4 cup tart cherry preserves
- 2 Tbsp. chocolate syrup

## Equipment:

- Whisk
- Six 1/2 cup (4 oz.) ramekins
- Pastry brush or spray oil



## Coconut Panna Cotta

☑	Directions	Time (min)
	Place 1/4 cup cold water in a bowl. Sprinkle 2 Tbsp. gelatin on the water and let stand.	5
	In a medium saucepan, mix 1 can of coconut milk, 1/4 cup sugar, 1 tsp. vanilla extract, and a pinch of salt.	3
	Heat and stir to dissolve the sugar	3
	Remove from heat. Whisk in gelatin until dissolved.	3
	Spray six ramekins with oil, fill with warm liquid, and then refrigerate overnight.	2
	Run a knife around the edge of each ramekin and invert onto a dessert plate. Repeat	5
	Whisk 1/4 cup cherry preserves with 1 Tbsp. water to thin.	1
	Crush or grind 8 toasted hazelnuts	1
	Drizzle chocolate syrup across the panna cotta	3
	Top each panna cotta with preserves and garnish with nuts	4
<b>Total: Overnight plus 30 min.</b>		