

Coconut Panna Cotta with mango ginger nuts



Ingredients

2 x 400ml cans full-fat coconut milk

60g golden caster sugar

200ml double cream

4 leaves of gelatine

10 ginger nut biscuits

400g can mango slices, or sliced fresh mango

1 lime, zested

Method

STEP 1

Pour the coconut milk into a saucepan and warm over a medium-high heat for about 20 mins, stirring frequently so it doesn't catch, until reduced by about a quarter (you need around 600ml remaining). Stir in the caster sugar to dissolve, then pour in the double cream. Meanwhile, soak the gelatine in a bowl of cold water for 10 mins. Squeeze out any excess liquid, then add to the coconut milk mixture, stirring until the gelatine has dissolved completely.

STEP 2

Divide the mixture between six-eight ramekins (about 140ml each) and set aside until the mixture has cooled. Chill for at least 3 hrs until set, or overnight.

STEP 3

Put the ginger nuts in a sandwich bag and use the end of a rolling pin to crush them to a rough powder. Divide the mixture between six to eight small plates, spreading thinly.

STEP 4

Prepare a bowl of warm water and dip the ramekins in to loosen the edges. Carefully turn them upside down in the middle of each plate and tap gently until freed.

STEP 5

Add a couple of mango slices beside each panna cotta, and sprinkle over the lime zest. Serve straightaway.