

Coconut panna cotta, exotic fruit salad, passion fruit coulis

Recipe for 4 pers

Description

Island fragrances, always refreshing at the end of the meal

Ingredients

Panna Cotta

- 45 Gr Coconut purée
- 700 Gr 35% whipping cream
- 350 Gr Coconut milk
- 7.50 Leaf(ves) Gelatin
- 35 Gr Sugar

Fruits salad

- 0.25 Unit(s) Pineapple
- 1 Unit(s) Fresh mango
- 2 Unit(s) Passion fruit
- 1 Unit(s) Dragon fruit

Passion fruits

- 175 Ml Passion fruit purée
- 0.50 Unit(s) Banana

Preparation

- Preparation time **180 mins**
- Resting time **60 mins**

Panna Cotta

Soften gelatine in cold water.

Gently heat coconut milk, cream, coconut pulp and sugar in a saucepan until sugar dissolves.

Add the gelatine until it dissolves.

Pour the mixture into the appropriate ramekins and chill for at least 1 hour.

fruits salad

Cut the dragon fruit into pretty slices or quarters.

Cut the passion fruit in half and sprinkle with a little sugar, then squeeze out the juice over a small wire rack and scoop out the insides.

Finely dice the pineapple and mango.

Mix the pineapple, mango and passion fruit and place on top of the pana cotta.

Finish with a slice of dragon fruit on the side.

Passion coulis

Recover the juice from the previous fruit salad, blend with a banana and passion fruit puree until the texture of a coulis and pour abundantly over the panacotta before adding the salpicon.

Bon appétit!