
Coconut Panna Cotta

Description

This Panna Cotta, which means cooked cream in Italian, gets a flavor of Hawaii with its coconut milk ingredient. It's simple and easy to make!

Total time: 6 hrs Yield: 6 Servings

Ingredients

1 can coconut milk
1 cup milk
1 cup heavy cream
1 Tbsp vanilla extract
1/2 cup sugar
1 Tbsp powdered gelatin
1 lemon (zest only)
1 orange (zest only)
1 lb strawberries (quartered)

Prep Time: 6 hrs Total Time: 6 hrs

Instructions

Pour coconut milk, milk, heavy cream, vanilla in medium saucepan. Whisk in sugar, gelatin, lemon and orange zest and bring to a boil. Lower heat to simmer and cook for 5 minutes. Strain the contents into a bowl, then pour into tall glass cups. Refrigerate for 4 to 6 hours or until firm. Garnish with strawberries before serving.

Recipe brought to you by:

Chef Maka Kwon

Source:

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