

Passionfruit Panna Cotta

Recipe

Ingredients

- 1 ½ Cups (375ml) pure fresh cream
- ¾ Cup (185ml) full cream milk
- ¼ Cup caster sugar
- 1 Tsp vanilla essence
- 1 Tsp ground cinnamon
- ½ Cup passionfruit pulp, sieved, plus extra for garnish
- 7g Gelatine (plant based)
- 40ml Water
- Strawberries, to garnish

Instructions

Place cream, milk, cinnamon, sugar and vanilla essence into large saucepan on low heat. Stir constantly until sugar is dissolved. Remove from heat and add passionfruit pulp and premixed gelatine and mix well. Place into 8 moulds and chill in refrigerator for 60 minutes to set or leave overnight.

Serve in the mould or tip them out on a plate and serve with passionfruit pulp and strawberries.

Makes 8 serves.

Gluten free, Nut free, Soy free.