



COCONUT PANA COTTA WITH SUMMER BERRIES AND MANGO COULIS

Recipe from Steve Szabo, Palazzo Versace, Gold Coast

Ingredients:

750 ml cream
310 ml coconut milk
250 g vanilla sugar
5 whole vanilla beans
3 ¼ sheets leaf gelatine
Malibu to taste
400 ml mango coulis
250 g fresh berries – raspberries, blueberries and diced mango
8 mint pluches

Method

Combine coconut milk, cream, vanilla beans and 1/4 of sugar in a stainless steel pan and bring to the boil, stirring occasionally. Simmer for 1 minute. Remove the pan from the heat and whisk in remaining sugar and softened gelatine. Pass the mixture through some muslin cloth and strain into a clean bowl. Add Malibu to mixture then carefully pour into suitable serving glassware or moulds. Refrigerate overnight.

Presentation

Place the panna cotta into the centre of a bowl plate. Liberally spoon the coulis around the panna cotta and garnish with the summer berries and mint pluche.

Chefs Note:

To make the panna cotta a little more mangoey you can substitute up to 150ml of the cream with mango puree. Also toast some freshly shaved coconut for an extra stylish garnish

Serves 8