

# Mango & Coconut Panna Cotta



Chef Aaron Degabriele

## INGREDIENTS

- 1 packet Asiago frozen mango cubes
- 200ml Elmlea Single Light
- 200ml Coconut milk
- 2 spoons Greek yogurt
- 1 tot Malibu
- 1 vanilla pod
- 2 spoons cater sugar
- Zest of 1 lime
- 6 Gelatine leaves
- Honey
- Mint leaves
- Zest and juice of an orange

**aroma**  
KITCHEN



## METHOD

- 1 Soak the gelatine leaves in cold water.
- 2 Meanwhile bring to the boil the cream, milk, liquor, scraped vanilla pod & 200g of the mango pulp.
- 3 Transfer to a pouring jug and whizz into a smooth mixture, squeeze off excess water from the gelatine and whisk into the cream together with the yoghurt.
- 4 Pour into serving glasses and set to chill for a minimum of 2 hours.
- 5 Marinade the rest of the mango dice with the honey, lime zest, orange zest and juice.
- 6 Spoon the obtained mixture over the panna cotta, serve with mint leaves.