



Panna Cotta di Coco made from Coco Tara Coconut Milk with plums

Ingredients:

2 pcs. Vanilla pods
480 ml Coco Tara Coconut Milk
40 g Honey
2 tsps. Agar-Agar
200 g Plums
2 tsps. Honey

Preparation

Halve the vanilla pod lengthwise, and scrape out marrow. Add pod and marrow to Coco Tara Coconut Milk in a saucepan.

Bring Coco Tara Coconut Milk honey and agar-agar (stirred in) to the boil. Remove vanilla pod, stir again to mix, and fill into small forms.

Place panna cotta forms in refrigerator, allow 2-4 hours for setting, depending on size.

Cut plums in half, remove stones and cut flesh into small dice. Add some honey to taste, and serve in small dishes, serve the panna cotta decorated with the prepared plums and a sprig of mint.