

STEAMED COCONUT 'PANNA COTTA' AND CARAMELISED PINEAPPLE

EQUIPMENT

LARGE AND SMALL MIXING BOWLS, WHISK, 4 X SMALL GLASS BOWLS RAMEKINS OR TUMBLERS,
POURING JUG, MESH STRAINER, CLINGFILM, SMALL FRYPAN, CHEF KNIFE

INGREDIENTS

300GM COCONUT CREAM, 300GM FULL CREAM MILK, 150GM CASTER SUGAR, 10GM CORNFLOUR,
6 EGG YOLKS, ½ SPLIT VANILLA BEAN, 1/3 PINEAPPLE, 30GM SHAVED PALM SUGAR,
SALT, SPRIGS CORIANDER

METHOD

IN A LARGE MIXING BOWL PLACE THE EGG YOLKS, CASTER SUGAR, CORNFLOUR AND VANILLA BEAN SEEDS AND WHISK UNTIL PALE AND SMOOTH

ADD THE COCONUT CREAM AND MILK AND WHISK UNTIL WELL COMBINED

PASS THE MIX THROUGH A STRAINER AND POUR INTO THE GLASS BOWLS OR RAMEKINS, COVER TIGHTLY WITH CLING FILM AND PLACE INTO A
PRE-HEATED OVEN STEAM SETTING 80 DEGREES FOR 50 MINS

WHILE THE CUSTARD COOKS FINELY DICE THE PINEAPPLE AND SET ASIDE. HEAT THE FRYPAN OVER HIGH HEAT, ONCE HOT ADD THE PINEAPPLE TO
THE FRYPAN AND COOK UNTIL BEGINNING TO COLOUR

ONCE THE PINEAPPLE BEGINS TO COLOUR ADD THE SHAVED PALM SUGAR AND A PINCH OF SALT AND COOK UNTIL THE SUGAR MELTS AND
CARAMELISES, REMOVE FROM THE HEAT AND SET ASIDE

ONCE THE "PANNA COTTA'S ARE COOKED REMOVE FROM THE OVEN AND REMOVE THE CLING FILM AND COOL AT ROOM TEMPERATURE UNTIL COOL
ENOUGH TO HANDLE. ONCE COOL PLACE IN THE FRIDGE OVERNIGHT

WHEN READY TO SERVE REMOVE FROM THE FRIDGE AND SPOON OVER SOME PINEAPPLE CARAMEL AND FINISH WITH A SMALL SPRIG OF
CORIANDER

HINTS & TIPS

- ALTHOUGH NOT A TRADITIONAL PANNA COTTA THIS CUSTARD HAS THE SAME TEXTURE AND FAMOUS "WOBBLE" THAT A GOOD PANNA COTTA HAS.
- YOU MAY THINK IT STRANGE TO PAIR A SPRIG OF CORIANDER WITH A DESSERT BUT CORIANDER GOES EXTREMELY WELL WITH BOTH PINEAPPLE AND COCONUT.