

Coconut Mango Panna Cotta Recipe: A Creamy and Tropical Dessert

This recipe serves 4 and requires the following ingredients:



TIME
15 min

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INGREDIENTS

- 1 cup coconut milk
- 1 cup heavy cream
- 1/2 cup sugar
- 1 packet (2 1/4 teaspoons) unflavored gelatin
- 1/4 cup cold water
- 1 ripe mango, pureed
- 1 teaspoon vanilla extract
- Pinch of salt

DIRECTIONS

- 1. Prepare the : Gelatin:** In a small bowl, sprinkle the gelatin over the cold water and let it sit for about 5 minutes until it blooms. This step is crucial for achieving the perfect texture.
- 2. Heat the : Cream Mixture:** In a saucepan, combine the coconut milk, heavy cream, sugar, and a pinch of salt. Heat over medium heat until the sugar dissolves and the mixture is warm but not boiling.
- 3. Add the : Gelatin:** Remove the saucepan from heat and stir in the bloomed gelatin until fully dissolved. Add the vanilla extract and mix well.
- 4. Pour and : Chill:** Divide the mixture evenly into serving cups or glasses. Refrigerate for at least 4 hours or until set. This is the hardest part-waiting!
- 5. Top with : Mango Puree:** Once set, spoon the mango puree over the panna cotta just before serving. You can also garnish with fresh mango chunks or mint leaves for an extra touch.
- 6. Cooking : Tip:** To ensure a smooth panna cotta, avoid boiling the cream mixture. Gentle heating is key to maintaining its creamy texture.

TIPS FOR SUCCESS

Experiment with Flavors: Feel free to add a splash of lime juice to the mango puree for a zesty twist or infuse the coconut milk with a bit of ginger for added warmth.

Make Ahead: This dessert can be made a day in advance, making it perfect for entertaining.

Just keep it covered in the refrigerator until you're ready to serve.

Use Fresh Ingredients: Whenever possible, use fresh mangoes for the puree.

