

# Coconut Pannacotta



Food recipes  
Maison La Mauny

[www.maisonlamauny.com](http://www.maisonlamauny.com)

6 servings

500g of coconut milk (100%)

375g sweetened condensed milk

180g water

1 organic lime

1 cinnamon stick

9g of gelatin sheets



4 to 6  
hours in  
the fridge



15 to 20  
minutes



Typical desert from the F.W.I., simple and fresh, highlighting the tastiness of the coconut and typical richness of Martinique.



## Tip

For a more flavorful version you can add vanilla: split vanilla pod in two; remove the seeds and steep the pod in the milks; strain the milks before adding gelatin; add a coulis of fruit or fresh fruit for a splendid result!

1. In a saucepan combine coconut milk, condensed milk and water; bring to a boil over medium heat.
2. Add lemon zest and finely grinded cinnamon according to taste.
3. Let it simmer and steep while stirring from time to time; as soon as it comes to a boil reduce the heat to a minimum.
4. Put the gelatin sheets to soften in a bowl of cold water; dry gelatin and add to flavored milks; whip until the gelatin is dissolved.
5. Pour preparation into ramekins.
6. Let them cool off before putting into refrigerator for 4 to 6 hours minimum.



Pair it with a glass  
of Maison La Mauny Arrangé Banane

Learn more about it on our website



See you soon on   [www.maisonlamauny.com](http://www.maisonlamauny.com)

Please consume alcohol responsibly