



Green Rabbit Kitchen

@greenrabbitkitchen

CHOCOLATE & PASSION FRUIT PANNA COTTA

INGREDIENTS

- 330ml** almond milk
- 40g** passion fruit pulp
- 1 tsp** raw cocoa powder
- 6 tbsps** agave syrup
- 1 tsp** Kappa Carageenan
vegan gelatine
- 6-8 tpsps** hot water
- 1 punnet** Westlands Edible
Mixed Flowers
- A few** mixed berries to
garnish

METHOD

- 1.** In a pan, gently stir together milk, passion fruit (leave 2 tbsps for decoration, blitz the rest), cocoa and agave syrup on a medium heat and bring to the boil
- 2.** In a separate bowl, add the gelatine with the hot water
- 3.** Combine all ingredients together in the pan and whisk vigorously for 3-4 minutes
- 4.** Pour liquid into a Panna Cotta mould and leave to cool at room temperature, before setting overnight in the fridge
- 5.** Decorate with Westlands Edible Mixed Flowers, passion fruit and mixed berries

PREP TIME | 20 minutes

COOK TIME | Chill overnight

READY BY | Next day