

# Tropical Panna Cotta

Mango and pineapple variation on the classical panna cotta, starring our pineapple chunks from our plantation in Costa Rica, our mango chunks and our passion fruit puree portions.

## Panna cotta

1dl whole milk  
3dl cream 35%  
20g vanilla sugar  
100g passion fruit puree  
4 leaves of gelatine

**METHOD.** Soak the gelatine in cold water. Bring the cream, milk, passion fruit puree, and sugar to boil. Add the gelatine and set aside to cool down.

## Tropical coulis

100g mango purée  
100g passion fruit purée

**METHOD.** Defrost the mango and passion fruit puree in the microwave at 750W for 30 seconds. Stir until smooth.

## Assemblage

100g mango chunks  
100g pineapple chunks  
200g crispy rice  
panna cotta  
tropical coulis  
fresh thyme

**METHOD.** Add some mango and pineapple chunks to four dessert glasses. Add a layer of panna cotta, rice crispies and tropical coulis. Finish with fresh thyme.

### Notes

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