PREP: 30 min + chilling
COOK:
SERVES: 6

# Vanilla jelly with passionfruit topping

This delicate vegan dessert is the perfect thing after a spicy Asian meal, or on a hot evening. The bright, tangy passion fruit compliments the creamy vanilla jelly perfectly.

## Ingredients

### Jelly

4 cups (1L) coconut milk

1 tsp Queen Organic Vanilla Bean Paste

1/2 cup (110g) sugar

1 sachet Queen Jel-it-in

### Topping

1 cup (250ml) coconut cream

6 passionfruit

1/2 cup (110g) caster sugar

1/4 cup (60ml) water

1 tsp arrowroot

## Method - Jelly

**STEP 1**

Dissolve Queen Jel-it-in in 200ml of coconut milk. Pour it into a medium-sized saucepan and add coconut cream, vanilla, sugar and remaining coconut milk.

**STEP 2**

Heat the pot over a gentle heat, stirring, until the sugar dissolves, then continue to heat, stirring until the mixture starts to bubble. Divide it between serving jars or ramekins and leave to come to room temperature. Cover and refrigerate for at least 3 hours.

**STEP 3**

When set, divide the passionfruit sauce between the ramekins.

## Method - Topping

**STEP 1**

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## Method - Topping

Blitz the passion fruit pulp in a blender or food processor for a couple of seconds to break it up.

**STEP 2**

Place the sugar and water in a small saucepan, stir over low heat until the sugar dissolves. Simmer for 2 minutes. Add the passionfruit pulp and simmer it all for another 2 minutes.

**STEP 3**

Mix up the arrowroot with 1 tablespoon of water, then add it to the saucepan. Stir and then simmer it for another minute or two until thick and saucy. Transfer it to a jug to cool and then chill.

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