PREP: 30 min + freezing & chilling
COOK: 15 min
SERVES: 4-6

Coconut Panna Cotta with Watermelon Granita

Panna cotta is the ultimate in light, delightful desserts, especially this one with tropical coconut and vanilla bean paste. We've added an icy watermelon granita to make sure you really cool off after a big meal with friends & family.

Ingredients

Granita

¾ cup (165g) caster sugar

1½ cups (375ml) water

1.4kg seedless watermelon flesh, chopped

1 tsp Queen Vanilla Bean Paste

¼ cup (60ml) lemon juice (approx 1 1/2 lemons)

Pannacotta

400ml coconut cream

300ml cream

Method - Granita

STEP 1

Combine sugar and water in a small saucepan over low heat until sugar dissolves. Set aside to cool.

STEP 2

Process watermelon and Vanilla Bean Paste in a food processor until a puree is achieved. Measure out 1L (4 cups) of watermelon juice and combine with sugar syrup and lemon juice, mixing well to combine.

STEP 3

Pour mixture into a loaf tin or flat metal tray and freeze for 2 hours. Remove from freezer and run a fork through the mixture to break up ice particular. Repeat every 60 minutes until the desired granita texture is achieved.

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Ingredients

¾ cup (165g) caster sugar
1 tsp Queen Vanilla Bean Paste
½ cup (125ml) hot water
1.5 sachets (15g) gelatine

Jelly

½ sachet (7g) gelatine
¼ cup (60ml) hot water
1 cup (250ml) cranberry juice
3/4 cup (95g) fresh raspberries

Method - Pannacotta & Jelly

STEP 1

Combine 1.5 sachets of gelatine with hot water in a small bowl and allow to hydrate. Whisk to combine and set aside.

STEP 2

Combine coconut cream, cream, vanilla and sugar in a small saucepan over low heat and heat until sugar dissolves, being careful not to boil the mixture. Remove mixture from heat and gradually whisk in gelatine, mixing continuously until smooth. Pour panna cotta mixture into small serving glasses and refrigerate for 6 hours or overnight until set.

STEP 3

Once coconut panna cotta has set, prepare berry jelly layer. Combine half a sachet of gelatine with ¼ cup hot water and whisk to combine. Transfer cranberry juice to a medium bowl and gradually whisk in hydrated gelatine to combine.

STEP 4

Place raspberries on top of coconut panna cotta and carefully pour cranberry mixture over coconut panna cotta and chill for an additional 6 hours to set.

STEP 5

To serve, top panna cotta with watermelon granita and serve immediately.

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