



PREP: 20 min  
COOK: 2 hours  
chill  
SERVES: 4

## Chocolate Coconut Panna Cotta

Vegan panna cotta is perfectly possible with the help of a secret ingredient: Queen Jel-it-in. This creamy dessert is an easy way to impress your dinner party guests!

### Ingredients

2 cups (500ml) coconut cream  
1 sachet Queen Jel-it-in  
2 tsp Queen Vanilla Bean Paste  
2 tbs (40ml) Queen Pure Maple Syrup  
100g dairy free dark chocolate,  
chopped (see recipe notes)  
Fresh blueberries, to serve

### Method

#### STEP 1

Lightly oil 4 ramekins or dariole moulds.

#### STEP 2

Dissolve Jel-it-in in 1 cup of the coconut cream. Pour into saucepan and add remaining coconut cream, Vanilla Bean Paste, Pure Maple Syrup and chocolate.

#### STEP 3

Heat over a medium heat, stirring constantly until mixture comes to a gentle boil. Remove from heat and immediately pour into ramekins or moulds. Allow to cool to room temperature before placing into the fridge to chill for 2 hours. Top with fresh blueberries to serve.

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