



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 tbsps (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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