



# Mango Panna Cotta

## Mango Panna Cotta With Dr. Oetker Vege-Gel

4 servings



Average



up to 35 Min.



### Ingredients:

#### Mango Panna Cotta:

250 grams coconut milk  
100 grams Dr. Oetker 26% White Chocolate  
60 grams caster sugar  
2 sachet Dr. Oetker Vege-Gel  
200 ml apple juice  
200 grams mangos  
about 1 mangos chopped for topping

- 1 Fill the outside cups of a 6 cup muffin tin with raw rice. Arrange 4 x 350ml (12fl.oz) heatproof tumblers or serving glasses on a slight diagonal tilt with the tops of the glasses facing outwards, glass bases inwards.
  2. Pour the coconut milk into a small saucepan with the White Chocolate and half the sugar. Heat gently, stirring occasionally, until thoroughly melted.
- 2 Meanwhile, pour 300ml (1/2pt) cold water into a jug and stir in the Vege-Gel powder until dissolved.
- 3 Stir 100ml (3 ½ fl.oz) Vege-Gel liquid into the hot chocolate milk and mix well, then heat through, stirring, until boiling point is reached. Transfer to a heatproof jug and cool for 5 minutes, then divide the mixture between the tilted glasses, adjusting the tilt so that the bottom of the glasses is covered with mixture without it reaching the top of the glass. Work quickly as the mixture begins to set fast. Leave aside to cool then chill for 30 minutes.
- 4 Put the mango in a blender or food processor with the apple and mango juice and blitz for a few seconds until smooth. Leave aside until the coconut jelly is set.





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- 5 Pour the mango purée into a small saucepan and add the remaining Vege-Gel mixture and caster sugar, then heat through, stirring, until boiling point is reached. Transfer to a heatproof jug and cool for 5 minutes.
- 6 Stand each glass upright and fill the space in the glass with the mango mixture and cover with a thin layer of jelly over the top. Leave upright to cool then chill the desserts for at least 1 hour before serving.
- 7 To decorate, top each jelly with pile of chopped fresh mango. The jellies are now ready to serve and enjoy!

