



MANGO & PASSION FRUIT PANNA COTTA



By Irish Yogurts Clonakilty

Mango & Passion Fruit Panna Cotta

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Method

For the Panna Cotta

- Half the passion fruit and spoon the contents into a sieve over a small bowl and stir with a spoon to release all the juice.
- Place the 4 leaves of gelatine into a bowl of cold water to soften.
- When gelatine has softened, put into a medium saucepan, cover with the cream. Bring to a simmer over a medium heat and stir until gelatine is completely dissolved. Allow to cool for a few minutes, then stir in the yogurt and passion fruit juice and mix to combine.
- Divide the panna cotta between 4 glasses and allow to cool, then cover and place in the fridge to set (usually take about an hour)

For the Topping

- Meanwhile In a small saucepan bring the lime juice, sugar and mango to a gentle simmer for a



minute or two. Remove from heat and give a quick blitz in a food processor. Stir in the seeds and juice of one passion fruit. Allow to cool.

To Serve

- Divide the passion fruit and mango between the four panna cottas. Decorate with a mint leaf and a shard of chocolate.

Ingredients

For the Panna Cotta

- Juice of two passion fruits
- 250g of [Irish Yogurts Clonakilty 0% Fat Greek Style Natural Live Yogurt with Mango & Passion Fruit](#)
- 290g Cream
- Zest of one lime
- 4 leaves of gelatine

For the Topping

- Juice of one lime
- 50g Sugar
- 200g diced mango
- 1 passion fruit

To Serve

- A bar of white chocolate
- Mint leaves

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