

Coconut panna cotta with soy-ginger syrup

Total time **190 mins** 10 mins preparation time 180 mins cooling time

Nutritional facts (per portion):

1,234 kJ / 295 kcal

Fat: **25 g** Protein: **3 g**

Carbohydrates: **14 g**

INGREDIENTS

2 portion(s)

400 ml	full-fat coconut milk
1 tbsp	<u>Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce</u>
2 tbsp	sugar, vegan
1.5 tsp	agar (or 1 tbsp plant-based gelatine)
1 tsp	vanilla extract
2	figs
1	passion fruit
1 tsp	coconut flakes
	Mint leaves for decoration
Soy-ginger syrup:	
2 tbsp	maple syrup
0.5 tbsp	<u>Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce</u>
1 tsp	freshly grated ginger
1 tsp	lemon juice

PREPARATION

Step 1

400 ml full-fat coconut milk - **0.5 tbsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce - **2 tbsp** sugar, vegan - **1.5 tsp** agar (or 1 tbsp plant-based gelatine) - **1 tsp** vanilla extract
In a saucepan, combine the coconut milk, Kikkoman Gluten free Soy Sauce, sugar, agar and vanilla extract. Bring to the boil and cook for 2 minutes, stirring until the agar dissolves. Pour into small bowls or moulds, leave to cool, then refrigerate for at least 3 hours.

Step 2

2 tbsp maple syrup - **0.5** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce - **1 tsp** freshly grated ginger - **1 tsp** lemon juice - **2** figs - **1** passion fruit - **1 tsp** coconut flakes - Mint leaves for decoration
Meanwhile, prepare the syrup: combine the maple syrup, ginger, Kikkoman Gluten free Soy Sauce and lemon juice. Heat for 1-2 minutes, strain through a sieve and leave to cool. Cut the figs into quarters and scoop out the passion fruit pulp. Serve the panna cotta topped with the soy-ginger syrup and decorated with the figs, passion fruit pulp, coconut flakes and mint leaves.