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Desserts

The perfect end to a great meal is a heavenly dessert.

Coconut Panna Cotta

Serves 4

240ml	milk
120ml	coconut cream
40g	Haco Panna Cotta
15g	freshly grated coconut
	Candied coconut slices, edible flowers, and mint leaves, for garnishing

- Place the milk and coconut cream into a saucepan and heat over medium heat for about 2 minutes, stirring continuously. Remove saucepan from the heat, add in the **Haco Panna Cotta** and stir the mixture for about 30 seconds. Return the saucepan on the stove and simmer for about 3 minutes. Remove saucepan from the heat and add in the grated coconut and stir for another 30 seconds. Let the mixture cool slightly. Pour the coconut custard into each serving glass and place in the refrigerator to chill for about 4 hours.

Alternative preparation method:

- Mix the milk and coconut cream in a mixing bowl and heat the liquid in a microwave on medium heat for about 2 minutes. Remove and add the **Haco Panna Cotta** to the heated liquid and stir the mixture for about 30 seconds. Return the bowl to the microwave and heat on high heat for about a minute. Remove from the microwave and add in the grated coconut and stir for another 30 seconds. Let the mixture cool slightly. Pour the coconut custard into each serving glass and place in the refrigerator to chill for about 4 hours.

To serve:

- Garnish each glass of coconut panna cotta with candied coconut slices, edible flowers and mint leaves.