

# Special Ingredients

## Green Tea Vegan Panna Cotta



- **20g Special Ingredients Vegi Gel**
- 250 ml Coconut Milk (9 fl.oz)
- 50 g Caster Sugar (2 oz)
- Flaked Coconut , fresh berries and mint leaves to serve
- **2g Special Ingredients Matcha Green Tea Powder**

1. Pour 200ml (7 fl.oz) cold water into a bowl then stir in the Vegi Gel powder and set aside.
2. Put the Special Ingredients Green Tea Matcha Powder in a small heatproof dish and add 30ml (2tbsp) very hot water. Stir until well blended, and set aside.
3. Pour the coconut milk into a saucepan and add the sugar. Heat gently, stirring, until dissolved.
4. Stir the Vegi Gel liquid into the saucepan and bring to boiling point, stirring occasionally. Remove from the heat and stir in the Matcha liquid. Strain through a sieve into a heatproof jug and leave to cool for 20-30 minutes. Note: Vegi Gel sets quite quickly once the mixture begins to cool, so avoid leaving it too long.
5. Stir the coconut and Matcha liquid well, then pour through a sieve again into 4 x 125ml (4 ½ fl.oz) dariole moulds, jelly moulds or ramekin dishes – this will strain off any skin that forms on the mixture. Leave to cool completely then chill for at least 2 hours until set.
6. To serve, dip the moulds in very hot water for a few seconds to loosen the pannacottas and invert on to serving plates. Serve with flaked coconut, mint and fresh berries.

1 portion = 80g