

# Vanilla And Coconut Panna Cotta With Spiced Pineapple Compote



DIETARY:  
Gluten Free, Salt-Free, Coeliacs, Nut Free

## MAKING THIS RECIPE

### Ingredients

- 1 **Vanilla pod**
- 150ml double cream
- 100ml coconut milk
- 50g caster sugar
- 1 gelatine leaf, soaked in water
- 25ml honey
- 150g pineapple, peeled and diced into half centimetre squares
- Half a gram **ground green Cardamom**
- Half a gram **ground Star Anise**
- 1 piece **Cinnamon bark**
- 1 pinch **ground Nutmeg**

### Method

Thank you to award-winning chef Eyck Zimmer for this recipe:  
In a pan bring the double cream, coconut milk and vanilla pod (cut in half) to a simmer.

Mix in the sugar and soaked gelatine leaf until dissolved.

Stir until a little creamy and thickened, remove the vanilla pod halves, then fill into chilled glasses three quarters full and refrigerate.


For the spiced pineapple compote, heat the honey in the pan and add the diced pineapple and spices and quickly stew them without burning, approximately 10 minutes.

Set aside and chill.

Fill the pineapple mix into the glasses on top of the panna cotta and serve.

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