

Mango & Passionfruit Panacotta

This quickly made and delicious dessert is just the thing to serve to friends on warm summer evenings!

For 4 ½ cup servings:

25 g (¼ cup) finely chopped **Alison's Pantry Mango Slices**

¼ cup orange juice

¼ cup water

3 level tsps gelatine

2 Tbsps water

¼ cup sugar

2 Tbsps passionfruit pulp

1 ¼ cups cream

½ cup milk

1 tsp vanilla extract



Chop the mango into pieces the size of passionfruit seeds. Put in a medium-sized pot with the orange juice and first measure of water and simmer gently for about 5 minutes, until nearly all the liquid has been soaked up and the mango is tender. Meanwhile, mix the carefully measured gelatine with the next measure of COLD water in a small container and leave it to swell. Add the sugar and passionfruit pulp to the pot and stir gently over low heat until the sugar has dissolved. Remove from the heat and stir in the softened gelatine until it melts.

Take the pot off the heat and stir the cream into the warm mixture. (If you have big enough moulds, you can add up to ¼ cup of extra cream.) After the cream is stirred in, stir in the milk and the vanilla. Stand the pot in a bigger bowl of cold water and ice blocks and cool, stirring frequently, until mixture thickens just enough to hold up the seeds and mango pieces. Pour into four cleaned, wetted small glasses or bowls, each of which holds ½ cup (or a little more). Refrigerate for at least 4 hours or overnight.

Dip moulds in water just warm enough to soften the outer layer of each dessert, then un-mould onto flat plates. Pour a little coulis over each dessert just before serving.

MANGO AND PASSIONFRUIT COULIS

Chop 50g Alison's Mango slices into very thin slices with scissors. Simmer with ½ cup each of orange juice and water for about 10 minutes, then puree fruit and liquid until smooth. Stir in about 2 tablespoons of passionfruit pulp, and leave to cool, then thin to pouring consistency with extra juice if necessary. Keep in a covered container until required.