



Ginger Panna Cotta

Ingredients:

1 Tablespoon Ginger powder
2 Tins Coconut cream
100g Castor sugar
1/4 Tablespoon Agar Agar
(Dis-Chem)

1 Teaspoon Cinnamon powder
250ml Honey (Radical Cuisine
Vegan Hunny optional)

Sprig of Dill

Method:

Panna cotta

In a saucepan add the Coconut cream, Ginger powder, Castor sugar and bring to the boil.

Add the Agar Agar and blend with a hand blender and let the mixture boil for 1 minute and then remove from heat.

Pour the mixture in moulds and place in the fridge to set.

Cinnamon sauce

Heat honey/hunny with Cinnamon.

To Serve:

Unmould the Panna Cotta on the side of the plate.

Drizzle the Cinnamon sauce over the Panna Cotta.

Garnish with a sprig of Dill, or to taste.