

Passion Fruit Panna Cotta & Raspberry Coulis



Serves 4 **Prep 10 mins**

Cooking 30 mins

Easy

Ingredients

225ml double cream
100g caster sugar
2 sheets leaf gelatine
4 passion fruit
225ml low-fat natural yoghurt
passion fruit seeds to decorate (optional)

1. Heat the cream and the sugar and simmer until the sugar has melted. Bring to the boil and then remove from the heat and leave to cool until just warm to the touch. Soak the gelatine in cold water for a few minutes until softened.
2. Squeeze the water from the gelatine, add to the pan and whisk in until the gelatine has melted. Cut the passion fruit in half and scoop the contents into a fine mesh sieve resting over a large bowl. Rub and press the fruit with the back of a spoon to release all the flesh and the juice, then pour in the warm cream and whisk well. Divide the cream between 4 dariole moulds or ramekins. Leave to cool then transfer to the fridge and leave to set for 4 hours.
3. Meanwhile make the raspberry coulis: put the raspberries in a blender and blitz. Strain the pulp in a sieve and set aside.
4. When you're ready to serve, slide a sharp knife round the sides of each mould. Dip the bases of the moulds into hot water to release the panna cotta, then invert them onto serving plates. The panna cotta should slide out. If they don't, dip them in hot water for a few seconds more.
5. Serve with raspberry coulis or the flesh from half a passion fruit or other fruit.