



READY TO COOK
BY HARRIS FARM

LIME & GINGER PANNA COTTA, SWEET CHILLI ROAST PINEAPPLE & AMARETTI CRUMBS



PREP
15 min



COOK
25 min



SERVES
4

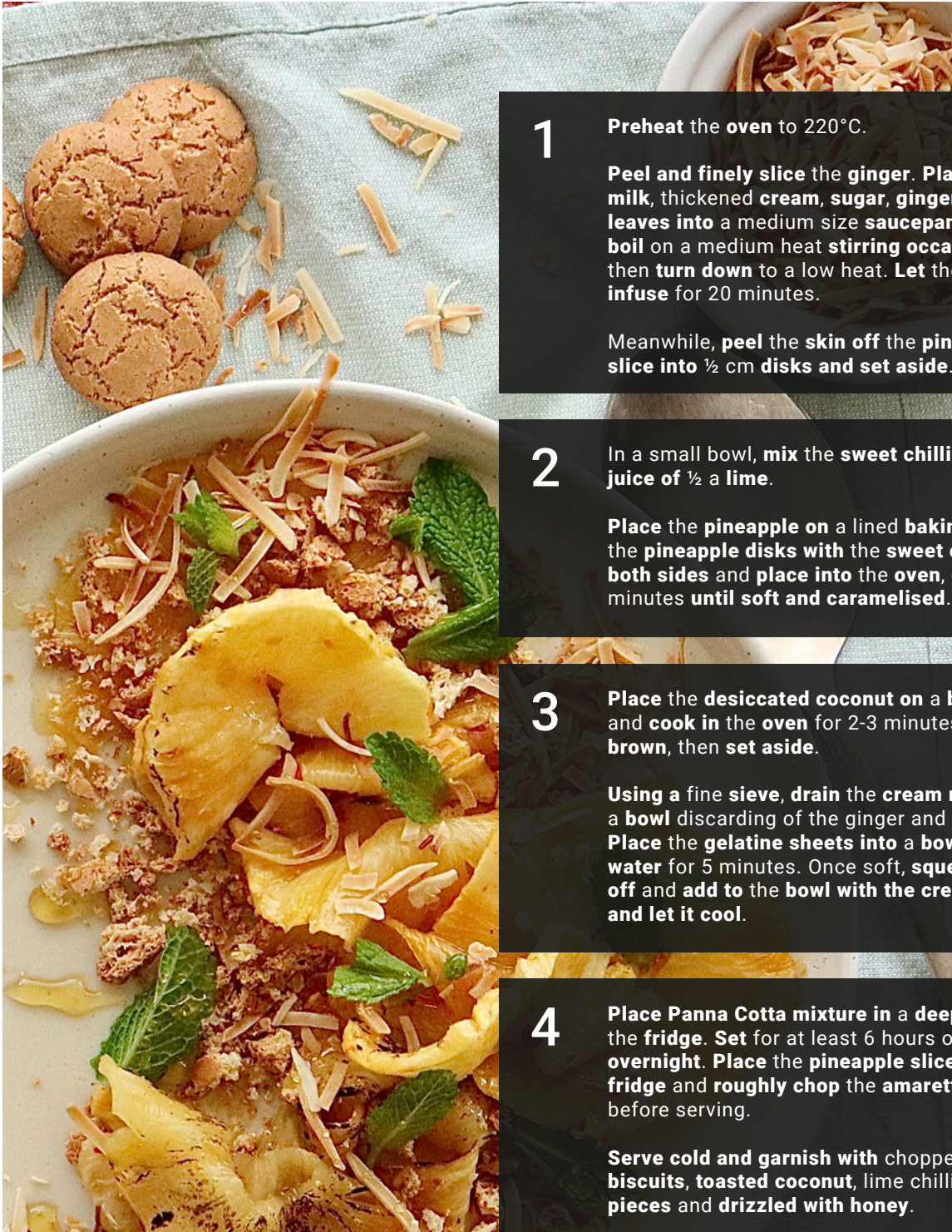
INGREDIENTS:

- > 1 Pineapple
- > 300ml Thickened Cream
- > 400g Coconut Milk
- > ¼ Mint Bunch
- > 1 Lime
- > ¼ Cup Desiccated Coconut
- > 40g Ginger
- > 3 Gelatine Sheets
- > ½ Cup Amaretti Biscuits

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 150g Caster Sugar
- > 1 Tbsp Honey
- > 1 Tbsp Sweet Chilli

METHOD – GET COOKING!



1

Preheat the oven to 220°C.

Peel and finely slice the ginger. Place the coconut milk, thickened cream, sugar, ginger and 10 mint leaves into a medium size saucepan. Bring to the boil on a medium heat stirring occasionally and then turn down to a low heat. Let the flavours infuse for 20 minutes.

Meanwhile, **peel the skin off the pineapple and slice into ½ cm disks and set aside.**

2

In a small bowl, **mix the sweet chilli, honey and the juice of ½ a lime.**

Place the pineapple on a lined baking tray, brush the pineapple disks with the sweet chilli syrup on both sides and place into the oven, cook for 20 minutes until soft and caramelised.

3

Place the desiccated coconut on a baking tray and cook in the oven for 2-3 minutes until golden brown, then set aside.

Using a fine sieve, drain the cream mixture into a bowl discarding of the ginger and mint pieces. Place the gelatine sheets into a bowl with warm water for 5 minutes. Once soft, squeeze the water off and add to the bowl with the cream, mix well and let it cool.

4

Place Panna Cotta mixture in a deep dish and into the fridge. Set for at least 6 hours or preferably overnight. Place the pineapple slices into the fridge and roughly chop the amaretti biscuits before serving.

Serve cold and garnish with chopped amaretti biscuits, toasted coconut, lime chilli pineapple pieces and drizzled with honey.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- You could serve the Panna Cottas as individual glasses.
- Use leftover ginger in a freshly squeezed juice or a curry dish.
- Use leftover gelatine sheets for any homemade fruit jelly's or in another flavour Panna Cotta.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au