

MANGO LEMONGRASS PANNA COTTA

INGREDIENTS

1 ¼ cup	coconut milk
3 tbs	coconut palm sugar
2 tbs	agar agar
1 cup	greek yogurt
1 cup	diced mango
1 stalk	lemongrass
1	vanilla bean, sliced in half



PREPARATION

In a saucepan combine milk, sugar, lemongrass, vanilla and agar agar.

Let stand for 5 minutes.

Bring to a simmer then reduce heat and cook for 7 minutes until agar agar is dissolved.

Puree the mango and add the milk mixture and mix well.

Add the yogurt and mix until combined.

Divide into ramekins and cover with plastic wrap and set for at least one hour in refrigerator.

Top with diced mango and mint.