

COCONUT PANNA COTTA WITH BC STRAWBERRY AND LIME COULIS AND LIME SHORTBREAD COOKIE



Yields:

8 - 125 ml portions

INGREDIENTS

For the Panna Cotta

30 ml	Cold Water
6 g	Gelatin
400 ml	Coconut Milk
400 ml	Heavy Cream
150 ml	Sugar
Pinch	Sea Salt
1	Vanilla Bean

DIRECTIONS

1. Combine cold water and gelatin and set aside to bloom.
2. Meanwhile, in a pan, combine coconut milk, cream, sugar, salt and scraped vanilla beans and pod.
3. Place the pot over medium heat and bring to a simmer, do not boil.
4. Remove from the heat and whisk in softened gelatin.
5. Strain and carefully pour into desired glasses or ramekins.
6. Cover with plastic wrap and place in the refrigerator for 4 hours or overnight.



INGREDIENTS

For the BC Strawberry Lime Coulis

400 g	Whole BC Strawberries (frozen)
2	Limes, juiced (reserve zest)
160 ml	Granulated Sugar

DIRECTIONS

1. Place BC strawberries, lime juice and sugar in a pot.
2. Heat over low heat until strawberries are soft.
3. Puree and cool in the refrigerator.

INGREDIENTS

For the Lime Short Bread Cookies

250 ml	Butter, Unsalted and room temperature
125 ml	Powdered Sugar
	Zest of 2 limes
500ml	All Purpose Flour

DIRECTIONS

1. Preheat oven to 350F
2. Whip together butter and sugar.
3. Add the reserved lime zest and combine.
4. Add the flour and mix until just combined. Be sure not to overmix.
5. Remove the dough from the bowl and tightly cover it with plastic wrap.
6. Cool in the refrigerator for at least an hour.
7. When cooled, roll out the dough to ¼ inch thickness.
8. Cut into desired shapes and place on a lined cookie sheet.
9. Bake for 8 - 10 minutes or until lightly brown around the edges.