

Coconut Panna Cotta with Grilled Rice Cakes & Lychees



Allow 2-3 hours extra for setting panna cotta.

Recipe supplied by Pandaroo.

Ingredients

400ml Pandaroo Coconut Milk

Pandaroo Sesame Oil

1 ¼ cup of Pandaroo Sushi Rice (cooked)

400g lychees

60g caster sugar, with 20g extra sugar

3-4 kaffir lime leaves or lemon grass, torn or finely shredded

1 tbsp black or white sesame seeds

1 tsp arrowroot or cornflour

1 cup of pure cream

10g powdered gelatin

Ice cubes or crushed ice

Red food colouring

Method:

1. Pour coconut milk, cream and 60g sugar into a saucepan, and add kaffir lime leaves or lemon grass.
2. Bring barely to the boil, cover and remove from the heat. Let sit for 10 minutes to infuse.
3. Mix gelatin with 2 tablespoons very hot water. Stir to dissolve.
4. Strain on the coconut liquid and slowly stir over ice until the mixture begins to thicken.
5. Brush 4-8 small dishes lightly with sesame oil, fill with the mixture and refrigerate for 2-3 hours.
6. Strain lychee syrup into a small saucepan, add a drop of red food colouring and the arrowroot or cornflour, and stir over medium heat until thickened. Set aside to cool.
7. Stir extra sugar into rice. Oil hands with sesame oil and shape rice.
8. Roll in sesame seeds and grill lightly in a non-stick pan, turning several times.
9. Unmould panna cottas onto plates, add rice balls, lychees and a drizzle of syrup.
10. Finish with finely shredded lime or mint leaves.