

# Coconut Panna Cotta with Red Wine Syrup

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*For the panna cotta*

500 ml coconut milk  
4.5 tablespoons of liquid coconut sugar (or honey)  
3 sheets of gelatin

*For the topping*

1 cup roselle wine (or any red wine)  
6 Tbsp sugar

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*For the panna cotta*

Measure out your coconut milk, then pour it into a saucepan. Next, stir in the coconut sugar.

Slowly heat your sugary milk. If it gets too hot to touch, then you've gone too far.

While your saucepan is warming, soak your gelatin sheets in cold water, flipping them over occasionally.

By the time your milk is warm, the sheets should be ready. Wring them out with your hands, then add them to the milk. Stir until the gelatin is dissolved

Pour your mixture into four receptacles, and stick 'em in the fridge. The panna cotta takes 4-5 hours to set.

*For the topping (after your panna cotta has set)*

Measure out your wine. Add the sugar and stir constantly over a low heat.

Reduce it by half

Pour it on over your (already set) panna cotta, and proceed to gorge upon it.

