**Panna Cotta**

**2 cups coconut milk**

**1 cup coconut cream**

**1 heavy cream**

**1 cup caster sugar**

**2 tsp vanilla extract**

**4 ½ tsp powdered gelatin**

**6 tsp cold water**

**For the Strawberry Sauce:**

**3/4lb strawberries, halved**

**2 tbsp lemon juice**

**2 tbsp, sugar**

**½ cup water**

**2 tsp cornstarch**

**3 tbsp water**

**For Garnish:**

**1 kiwi, diced**

**1 mango, diced**

**Mint sprig**

**2 blackberries**

 **Directions**

**To make the strawberry sauce, preheat oven to 350F. Lightly oil a baking sheet and place strawberries halves on the baking sheet and then place strawberries halves in the oven and bake for about 20 minutes. Remove strawberries from the oven and transfer the baked strawberries to a food processor and lightly puree. In a saucepan over medium heat combine strawberry puree, lemon juice, sugar, water and then stir it and cook to a simmer. Mix cornstarch in the water and then and this cornstarch and water into the saucepan. Stirring constantly, until sauce thickens. Remove strawberry sauce from heat and cool. To make panna cotta mixture, sprinkle the gelatin powdered over the cold water in a small bowl and let stand for 5 to 10 minutes. In a saucepan over medium heat combine coconut milk, coconut cream, heavy cream, caster sugar and vanilla extract. Stir it to dissolve the sugar and bring just to the boil. Then remove saucepan from heat and let steep for 20 minutes. Add the gelatin to the panna cotta mixture and whisk until the gelatin has completely dissolved. Pour the panna cotta into your ramekin bowl and chill for at least 3 hours. Remove panna cotta from the fridge and run a knife around the inside edge of the ramekin bowl and invert panna cotta onto a serving plate and garnish the panna cotta with the kiwi, mango, mini sprig and blackberries.**