



Strawberry Cheesecake Panna Cotta

Author: Amber Gibson

Servings: 3 - 1 panna cotta (about 156 g each)

Protein: 1.9 g

Calories: 337

Ingredients:

- 30 g Cheesecake Pudding, Instant, dry mix only
- 1/3 c (70 g) Sugar, White Granulated
- 2 tsp (6 g) Agar powder
- 13 1/2 fl.oz. (400 g) Full Fat Coconut Milk, canned (Thai Kitchen brand)
- 1 tsp Vanilla Extract
- 32 g Homemade strawberry sauce

Directions

1. Lightly spray three ramekins with cooking spray and set aside.
2. Combine the pudding mix, sugar, and agar powder in a small bowl and lightly whisk to combine. Set aside.
3. Pour coconut milk and vanilla into a small saucepan and place over medium heat. Allow coconut milk to heat up, but not boil. Be sure to stir the coconut milk to avoid burning it. Keep the saucepan over medium heat and slowly add the dry ingredients to the heated coconut milk, using a whisk to stir and avoid any clumping.
4. Continue to cook over medium heat until the coconut milk mixture begins to thicken and coats the back of a spoon, about 2 minutes. Remove from heat and immediately pour into prepared ramekins. Allow to cool to room temperature, then place in the refrigerator to chill for at least four hours.
5. When ready to serve, place strawberry sauce on a small plate. Run a thin knife around the edge of the panna cotta to loosen it from the ramekin. Lightly shake to remove from the ramekin and place on top of the strawberry sauce. Garnish with mint and a strawberry. Enjoy!

Ingredients For Sauce

- 318 g Strawberries, fresh, slices 60mg
- 1/3 c Sugar, Brown, packed 3mg
- 1 tsp Vanilla Extract

Directions:

1. Place all above ingredients in a small sauce pan. Place pan over medium heat and cook while continuing to stir so strawberries won't burn.
2. Cook for about 5-8 minutes, stirring frequently, until the strawberries are cooked and sauce begins to thicken.
3. Remove from heat. Using either a food processor or immersion blender, puree the sauce to desired consistency. Allow to cool. Can be used right away or kept in a glass jar in the refrigerator up to one week.