

RECIPE | CUCUMBERS



CUCUMBER LIME PANNA COTTA



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Recipe created by *Lauren Brittain*



6hr 30 min

25 min | **5 min**
PREP | COOKING



4



medium

INGREDIENTS

For the candied cucumbers:

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers
- ½ cup** honey
- ¼ cup** lime juice
- ¼ cup** stevia

For the panna cotta:

- ½ dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, grated
- 1 13 oz can** coconut cream
- ⅓ cup** maple syrup
- ¼ cup** water
- 2 tbsp** gelatin
- 1 tsp** lime juice
- 1 tsp** lime zest
- 1 tsp** vanilla
- Watermelon, diced, for garnish
- Mint, for garnish

DIRECTIONS

- To make the candied cucumbers, slice the cucumbers into thin circles and add to a medium sized mixing bowl. Add honey, lime juice and stevia, then mix well until thoroughly combined. Place in the fridge while you prepare the panna cotta.
- Next, in a small bowl, whisk together water and gelatin. Set aside for 5 minutes.
- In a small saucepan over medium heat, add the coconut cream, maple syrup, lime juice and vanilla, and mix well. Bring to a boil, then immediately remove from heat.
- Pour the bloomed gelatin into the hot coconut cream mixture and whisk well until completely combined.
- Add the grated cucumbers to the coconut cream and gently mix.
- Carefully pour the coconut cream mixture into 4 small, oiled ramekins and place the ramekins in the fridge to chill and set for 6 hours or overnight to settle.
- To serve, top with coconut whipped cream, candied cucumbers, watermelon, mint and enjoy!