



RECIPE | CUCUMBERS

CUCUMBER LIME PANNA COTTA



25 min
PREP.



4



medium

6hr 30 min

5 min
COOKING



INGREDIENTS

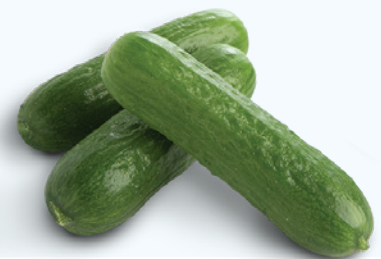
Recipe created by *Lauren Brittain*

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

- 1 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.
- 2 Next, in a small bowl, whisk together water and gelatin. Set aside for 5 minutes.
- 3 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.
- 4 Pour the bloomed gelatin into the hot coconut cream mixture and whisk well until completely combined.
- 5 Add the grated cucumbers to the coconut cream and gently mix.
- 6 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.**
- 7 To serve, top with coconut whipped cream, candied cucumbers, watermelon, mint and enjoy!

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