

COCONUT-TROPICANA FROZEN TERRINE





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Preparation time: 10 minutes

Cooking time: 5 minutes

Serves: 10

250ml coconut cream

75g caster sugar

2 tsp agar-agar powder

300ml pineapple juice

½ cup strained passionfruit pulp

440g can crushed pineapple in juice

300g fresh mango pieces

1 Stir the coconut cream and caster sugar together, then warm ½ cup of the mixture in a small saucepan until bubbling. Mix the agar-agar with ¾ cup water, stand for 2 minutes, then add half of the mixture to the saucepan and simmer for 1 minute. Stir into the remaining coconut cream. Purée with a stick blender, then pour into a 1.2L loaf pan. Freeze until firm.

2 Pour the pineapple juice into a small saucepan and bring to a simmer. Add the remaining agar and simmer for 1 minutes. Mix with the passionfruit, crushed pineapple and mango. Purée with a stick blender, then pour over the coconut layer and freeze until firm.