



Coconut Pudding with Mango & Elderflower Compote



Rezept für 4

Ingredients for the pudding

400 ml milk
400 ml coconut milk
80 g sugar
4 sheets of gelatine,
soaked in cold water

Ingredients for the mango compote

1 mango, flesh cut into 1
× 1 cm cubes
200 ml elderflower syrup
1 vanilla pod, seeds
scraped out
1 lime, finely grated zest
2 tbsp lime juice

To prepare the pudding

Bring the milk and coconut milk to the boil along with the sugar. Remove from the heat, dissolve the squeezed gelatine in the liquid. Transfer to glasses and refrigerate for at least 4 hours.

To prepare the mango compote

Bring all the ingredients to the boil and simmer gently for 2 mins. Leave to cool and spread on top of the coconut pudding. Garnish with fresh elderflowers.