

[Pumpkin Coconut Panna Cottas](#)

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The subtle taste of pumpkin merges effortlessly with coconut milk in this classic Italian dessert that provides a taste of fall flavors. For more seasonal recipes, [download the free *Gourmet Live* app](#) and stay tuned to the [Gourmet Live blog](#) for the latest updates.

Yield: Makes 8 servings

Active Time: 15 minutes

Total Time: 6 1/4 hours

ingredients

2 1/2 teaspoons unflavored gelatin (more than 1 (1/4 ounce) packet)

1/4 cup water

1 cup heavy cream

1 3/4 cups unsweetened coconut milk (a 13.5 ounce can)

1 cup canned pure pumpkin

1/2 cup sugar

3/4 cup sweetened flaked coconut

1/2 cup mild honey, heated to liquefy if solid

Equipment:

eight (8-ounce) dessert bowls

preparation

Sprinkle gelatin over water in a very small saucepan and let stand 1 minute to soften. Heat over medium heat, stirring, until gelatin is dissolved, then remove from heat.

Pulse coconut milk, cream, pumpkin, sugar, and a pinch of salt in a blender to combine, then add gelatin mixture and blend until smooth. Strain mixture through a fine sieve into a bowl with a spout or transfer to a 4-quart measuring cup.

Pour mixture into bowls and chill, covered, until firm, at least 6 hours.

Meanwhile, preheat oven to 350°F with rack in middle. Spread coconut on a rimmed sheet pan and stirring once or twice bake until golden, 8 to 10 minutes, and cool.

Just before serving, sprinkle desserts with coconut and drizzle with honey.

Cooks' Notes:

- Panna Cottas can be chilled up to 2 days.
- If you want to serve your panna cottas unmolded, use 6-oz ramekins or glasses and lightly oil

them before pouring in the pumpkin mixture. To unmold, run a thin sharp knife around side of each ramekin to loosen, then dip ramekin briefly in a small bowl of very warm water, about 10 seconds. Invert panna cotta onto a plate and gently lift off ramekin.

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