

# FIXATE RECIPES

## MATCHA LIME PANNA COTTA

Serves: 4 (approx. ½ cup each)

GF

Total Time: 4 hr. 15 min.

Prep Time: 15 min.

Cooking Time: None + 4 hr. chilling time

½ cup	canned lite coconut milk, well-stirred	½ tsp.	powdered stevia
½ cup	canned coconut milk, well-stirred	1½ tsp.	matcha powder
1 cup	unsweetened organic soy milk	1½ tsp.	pure vanilla extract
1½ tsp.	unflavored gelatin	2 tsp.	fresh lime juice
3 Tbsp.	raw sugar	1 tsp.	finely grated lime peel (lime zest)

1. Add lite coconut milk, coconut milk, soy milk, gelatin, sugar, stevia, matcha powder, and extract to a blender; pulse until completely smooth. Let stand for 5 minutes, to allow gelatin to hydrate.
2. Heat coconut mixture in a medium sauce pot over medium heat.
3. Bring to just below a gentle boil, whisking occasionally; remove from heat. Add lime juice and zest; stir to combine. Evenly divide mixture among 4 heatproof ramekins.
4. Cover ramekins; chill for 4 hours, or until fully set.

### RECIPE NOTE:

For a vegan version of this dessert, you can use agar in place of gelatin.

### Nutritional Information (per serving):

Calories:	139	Cholesterol:	0 mg	Fiber:	0.5 g
Total Fat:	8.5 g	Sodium:	35 mg	Sugars:	10 g
Saturated Fat:	7 g	Carbohydrates:	13 g	Protein:	4 g

### Container Equivalents (per serving)



Recipes containing the GF icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.