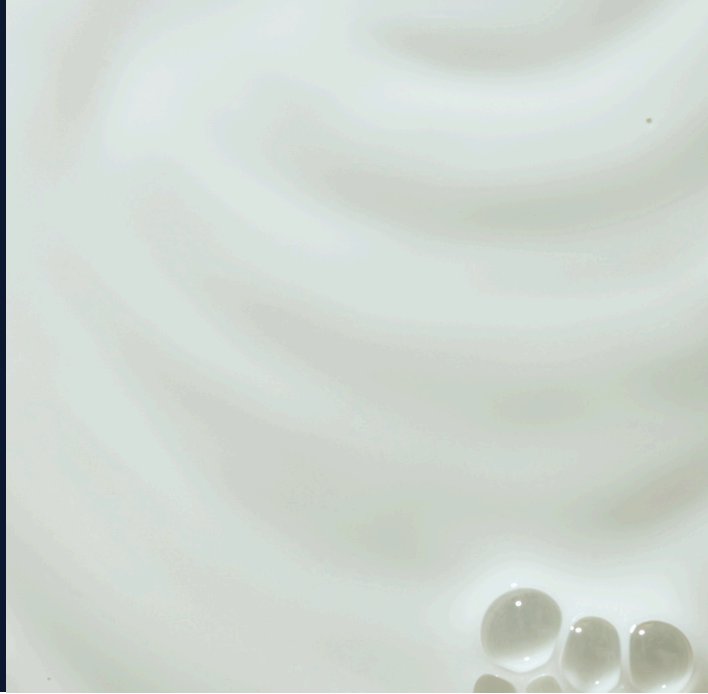


# Jungbunzlauer

## Vegan coconut panna cotta

with TayaGel® LA



### Ingredients

	Ingredients	Supplier	Quantity
1	Coconut milk		73.85%
2	Oat cream cuisine		18.00%
3	Sugar, fine		5.00%
4	Vanillin sugar		3.00%
5	<b>TayaGel® LA (Low Acyl Gellan Gum)</b>	<b>Jungbunzlauer</b>	<b>0.105%</b>
6	<b>TayaGel® HA (High Acyl Gellan Gum)</b>	<b>Jungbunzlauer</b>	<b>0.045%</b>
	<b>Total</b>		<b>100%</b>

### Directions

1. Dry mix sugar, vanillin sugar, TayaGel® LA and TayaGel® HA
2. Blend coconut milk and oat cream
3. Add dry mix to liquids while stirring
4. Heat to boil
5. Allow to simmer for 3 minutes
6. Fill into forms and allow to set in the fridge



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