

Tropical Coconut Pudding Parfait

By: Susie Fishbein of *Kosher by Design* cookbook series
exclusively for Kolatin[®] Real Kosher Gelatin

Parve

Makes 4-6 servings

Hands on time: 5-10 minutes

Chill time: 3 hours

A refreshing taste of the tropics, this creamy coconut pudding is complemented by chunks of fresh, sweet mango and crunchy graham cracker crumbs. It comes together in a flash and can be prepared up to a day before serving, so it's the ideal dessert for dinner parties, letting you spend more time with your guests. Make sure to use perfectly ripe mangoes for maximum flavor.

Ingredients:

- 1 can (13.5 -ounce) coconut milk (NOT cream of coconut), shaken & stirred
- 3 tablespoons sugar
- 2 teaspoons unflavored Kolatin gelatin
- Pinch of fine sea salt
- ½ cup boiling water
- ½ teaspoon coconut extract
- 1/3 cup sweetened flaked coconut, divided
- 6 rectangular cinnamon graham cracker sheets
- ½ cup macadamia nuts
- 2-3 ripe mangos, peeled, pitted and cut into small chunks

- 1) In a microwave-safe dish, warm the coconut milk in 30 second intervals, whisking in between, until coconut oil is dissolved and milk is completely smooth, uniform, and creamy, about 1-1 1/2 minutes.
- 2) In a medium bowl combine the sugar, gelatin and salt. Pour ½ cup boiling water into the sugar mix and whisk until dissolved, about 2-3 minutes.
- 3) Add the warm coconut milk and coconut extract and stir until completely mixed, about 2 minutes. Stir in 1/4 cup flaked coconut. Chill 30 minutes to 1 hour, then gently stir. Chill for another 2 hours.
- 4) Place the graham crackers and nuts into the bowl of a food processor fitted with a metal blade and pulse until it forms crumbs.
- 5) Gently stir the pudding to make it smooth and spoonable. In each of 4-6 wine glasses, place about 1 ½ tablespoons of the graham crumbs, and mango chunks. Top with ¼ cup coconut pudding. Repeat.
- 6) Garnish with remaining coconut, graham crumbs and mango. Serve and enjoy immediately or chill until ready to serve, up to one day in advance.



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