

Coconut Creme Brulee



Ingredients:

- 1 can coconut milk
- 10 oz coconut water
- 1 tbsp honey
- 2 tsp arrowroot starch
- 2 tsp Gelatin

Directions:

- Pour coconut milk and honey into a pan and set over medium heat. Whisk 2 tsp of starch slowly. Bloom gelatin with 2 tbsp of water in a glass. When coconut milk starts bubbling, take it off the heat and whisk in gelatin. Pour into dishes and refrigerate for 4-8 hours!