KIKKOMAN

Vegan goma panna cotta with black tahini

Total time **140 mins** **10 mins** preparation time **10 mins** cooking time **120 mins** cooling time

Nutritional facts (per portion):
757 kJ / 182 kcal

Fat: **5.7 g** Protein: **6.3 g**
Carbohydrates: **24.7 g**

INGREDIENTS

4 portion(s)

For the cream:

1	vanilla pod
600 ml	soya milk
50 g	brown sugar (or 4 tbsp maple syrup)
2 tbsp	black tahini (from a jar)
1.5 tsp	agar-agar (see tip)

For the syrup:

4 tbsp	maple syrup
2 tbsp	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
2 tsp	black sesame seeds

PREPARATION

Step 1

1 vanilla pod - **600 ml** soya milk - **50 g** brown sugar (or 4 tbsp maple syrup) - **2 tbsp** black tahini (from a jar) - **1.5 tsp** agar-agar (see tip)
Cut the vanilla pod lengthways and scrape out the seeds with a small sharp knife. Mix the soya milk with the vanilla pod, seeds, sugar, sesame tahini and agar-agar, and bring to the boil in a small saucepan. Remove the vanilla pod, leave to cool slightly, divide between four dessert glasses and chill for at least 2 hours.

Step 2

4 tbsp maple syrup - **2 tbsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
Mix the maple syrup with the Kikkoman Gluten free Soy Sauce and warm gently if needed.

Step 3

2 tsp black sesame seeds
Toast the sesame seeds in a small non-stick pan. Garnish the dessert with the seeds and serve with the syrup.