

## Meyer Lemon Fluff

- by Healing Family Eats

*I am addicted to the light, fluffy and cloud-like texture of this dessert but if you would prefer something a bit more panna cotta like, add an extra teaspoon of gelatine.*

*(serves 6)*

2 tsp [gelatine](#)

zest and juice two large (or 3-4 smaller) meyer lemons (to yield 2 tbsp zest, 1/2 cup (120ml) juice)

2 cups (500ml) [coconut milk](#)

pinch [salt](#)

2 tbsp honey

Put 1/2 cup of filtered water into a pan, sprinkle over the gelatine and set aside for 5 mins or so, till softened and spongy. Meanwhile, put the lemon zest and juice, coconut milk and salt into a large jug. Heat the gelatine very gently, just until dissolved and no more. Remove from the heat, stir in the honey and whisk into the lemon coconut mixture.

Divide between 6 ramekins or small glasses and chill until set.

