



GELATINA AL CAFFELATTE

A delightful coffee gelatin dessert with just a hint of cinnamon and sweetened with pure stevia and topped with a little whipped crème for service.

YIELD: about 7, ½ cup servings

Equipment

- Kitchen scale with 1 gram increments
- Assorted mixing bowls and measuring utensils
- Pans to boil water and warm the plant based milk
- Measuring utensils
- Mixing spoons or silicone spatulas
- Wire Whisk
- Serving containers of choice

Ingredients	Volume	Mass
Gelatin, powdered	2 packets	14 grams
Cold water	¼ cup or 60 milliliters	
Boiling water	¼ cup or 60 milliliters	
Instant Coffee Granules	2 tbsp	14 grams
Plant based milk of your choice. Recommend coconut or almond milk	3 cups or 710 milliliters	
Sweetener: Pure Stevia powder	½ tsp	
Pure Allulose powder	1 ⅓ cup	
<i>(Note: If you would like to use a different sweetener, follow the manufacturers sugar to sweetener conversions table. You will need to adjust for ¾ cup of sugar.)</i>		
Cinnamon, ground—heaping ¼ tsp	⅓ tsp	
Whipped topping—dairy or plant based	1 can	

Cooking Instructions

- In a heavy bottom pot over medium heat, warm the plant based milk to about 110°F or 43°C.
- Put the ¼ cup cold water in a ¾ to 1 quart bowl. Sprinkle the gelatin over the water and allow it to bloom.
- While the gelatine blooms, bring a small amount of water to a boil. Measure off ¼ cup, add the instant coffee crystals and stir to dissolve.
- Add the hot coffee solution and cinnamon to the bloomed gelatin and stir until the gelatin is dissolved.
- Whisk into the gelatin mixture about 1 cup of the warmed milk, then add the tempered gelatin into the pan of warmed milk. Whisk to blend well.
- Pour into desired serving containers and refrigerate until set. **Portioning hint:** Use a beverage pitcher to pour the gelatine mixture into small molds or cups.
- Garnish with a dollop of whipped topping just before service.