



Coffee Agar Jelly with Sweet Milk

Serves 2-3.

INGREDIENTS

For the Coffee Jelly:

- 3 shots of espresso plus enough water to make 2 cups of liquid (470ml) – note 1
- ¼ C (45g) sugar
- 1 tsp (3 g) agar agar powder (notes 2 and 3)

For the Sweet Milk:

- ¾ C (180ml) condensed milk – regular or oat/coconut condensed milk for dairy free
- ¾ C (180ml) oat milk or any milk of choice

Optional: scoop of vanilla ice cream

METHOD

1. Into a 2-cup measuring cup, add espresso, sugar, agar agar and enough water to bring it up to the 2-cup level (470ml). Transfer into a small pot and bring mixture to a simmer, whisking constantly to fully dissolve the sugar and agar agar.
2. Simmer gently for 1 minute to activate agar. Check on the back of a metal spoon that no granules remain.
3. Pour into a mold – I used a 7½” x 5” rectangular dish. Let cool at room temperature 30 minutes. Transfer to refrigerator for 3 hrs or until fully set.
4. Meanwhile, mix condensed milk and milk. Chill in fridge.



5. Once coffee jelly is set, use a spatula or small knife to run around the edge and cut jelly into approximately ½” cubes.
6. Serve in glassware and pour chilled sweet milk on top to serve. Optional – top with a scoop of vanilla ice cream.

Enjoy!

RECIPE NOTES:

1. Espresso can be subbed with 2 cups of strong brewed coffee.
2. Agar agar is made from a sea algae and often described as the plant-based version of gelatin which is made of animal collagen. Agar agar must be dissolved and cooked first to activate its gelling properties whereas gelatin does not require cooking as long as it is well dissolved. When compared, a jelly made with agar agar has a slightly firmer and “crisp” mouth feel versus a jelly made with gelatin. Agar agar comes in various forms – powder, flakes and strands. I use powder or flakes. In my experience, the powder form is easiest to find online (or buy at most health food stores) so that is what I call for in this recipe. The different forms can be used interchangeably if measured by weight on a kitchen scale. Without a scale, flakes are fluffier so you must use approximately 3x the volume which, for this recipe, is 3 teaspoons of agar agar flakes.
3. I have not made this recipe with gelatin, but it can definitely be used in place of agar agar. Follow the gelatin package directions for setting. For example, a 7g pouch of Knox gelatin powder sets 2 cups of liquid. Therefore, for this recipe, use one pouch of Knox gelatin. Make sure gelatin is dissolved properly but it does not require cooking so you can skip the 1-minute simmer in step 2.