



Coffee Jelly

Write up

Coffee foodies, your friends will wonder which Italian café you went to get this indulgent looking dessert. Meaning ‘drowned’ in Italian, affogato is ice cream that has been ‘drowned’ in coffee. We’ve taken this one step further with coffee jelly - perfect for cooling off in hot Singapore weather.



Ingredients

- 2 scoops
 - 2 sachets
 - 5g
 - 3 tea spoons
- Vanilla ice cream
 - 2-in-1 black coffee
 - Agar powder
 - Sugar

Step

1. Steep 2 sachets of 2-in-1 black coffee for 2 mins
2. Pour 5g of Agar powder, 3 tea spoons and the coffee into a pot and stir to mix well and bring to boil.
3. Cool down to room temperature or chill in fridge.
4. Cut the coffee jelly into cube
5. Add 2 scoops of ice cream on the chill coffee jelly.
6. Add mint for decoration

Enjoy your jelly!

