

Espresso Panna Cotta

By: Susie Fishbein of *Kosher by Design* cookbook series
exclusively for Kolatin[®] Real Kosher Gelatin

Dairy or parve

Makes 6 servings

Hands-on time: 5 minutes

Chill time: 3-4 hours

This classic, silky Italian dessert will wow your friends and family. It is a cold, smooth, refreshing burst of cream and coffee and can be whipped up in 5 minutes. Sophisticated yet simple, this is a great dessert when you are cooking a full menu. It can be made up to two days in advance, making it the perfect ending to a meal.



Ingredients:

1 $\frac{3}{4}$ cups water, divided

3 $\frac{1}{2}$ teaspoons (1 envelope + 1 tsp) unflavored Kolatin[®] Real Kosher Gelatin

$\frac{1}{4}$ cup sugar

2 tablespoons instant espresso coffee

2 cups heavy cream or liquid non-dairy whipping topping, cold

Whipped cream, cocoa powder and chocolate covered espresso beans (optional garnish)

- 1) Pour 1 cup cold water into a medium bowl. Sprinkle gelatin over the cold water.
 - 2) Bring the remaining $\frac{3}{4}$ cup water and sugar to a boil and pour into the gelatin mix. Stir for 2 minutes until completely dissolved. Be sure to scrape bowl sides as needed.
 - 3) Add the espresso powder and pour in the liquid non-dairy whip topping. Whisk for 2 minutes until espresso is completely dissolved. Pour into Pyrex dessert cups or ramekins. Chill for 3-4 hours or overnight.
 - 4) To unmold, allow the cups to sit in hot water for 10 seconds. Run a knife around the edges and turn out each Panna Cotta onto a plate.
 - 5) Garnish with cocoa powder, a dollop of whipped cream, and chocolate covered espresso beans.
- Serve and enjoy immediately or chill until ready to serve, up to two days in advance.