

Japon Kahve Jölesi (Coffee Jelly)

Learn to make authentic Japanese Coffee Jelly (Kahve Jölesi) with this easy recipe. A refreshing caffeinated dessert perfect with whipped cream.

5 min

HAZIRLIK

5 min

PIRME

10 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Japon Kahve Jölesi (Coffee Jelly)

Malzemeler

- 1 tbsp gelatin powder
- 1 cube water
- 2 cup coffee
- 2 tbsp granulated sugar
- 1 cup heavy cream
- 1 tbsp powdered sugar

Yapılış

- Bloom the gelatin**

Sprinkle 1 tablespoon gelatin powder over 2 cups cold water in a small bowl. Stir gently and let stand for 5 minutes until the gelatin swells and becomes spongy.
- Prepare the coffee mixture**

Dissolve 2 tablespoons sugar in 1 cup hot, freshly brewed strong coffee, stirring until completely dissolved.
- Heat and combine**

Pour the sweetened coffee into a small saucepan and bring to a gentle boil over medium-high heat, about 2-3 minutes. Remove from heat immediately once bubbling begins.
- Add the bloomed gelatin mixture to the hot coffee and whisk vigorously for 1-2 minutes until the gelatin completely dissolves and no lumps remain.**
- Let the coffee mixture cool at room temperature for 15 minutes, stirring occasionally to prevent a skin from forming.**
- Set the jelly**

Pour the cooled coffee mixture into a flat 8x8 inch baking dish, ensuring it spreads evenly. Refrigerate for 4-6 hours until completely set and firm when gently pressed with your finger.
- Prepare whipped cream**

Using an electric mixer, whip 1 tablespoon heavy cream on medium speed until it begins to thicken, then increase to high speed until soft peaks form, about 2-3 minutes total.
- Serve**

Cut the set coffee jelly into 1.5cm cubes using a sharp knife. Divide the cubes among 4 serving bowls and top each portion with a dollop

of whipped cream before serving immediately.

?puçlar?

Use strong, high-quality coffee such as espresso or cold brew concentrate for the most intense flavor, as the gelatin and other ingredients will dilute the coffee taste.

Bloom the gelatin properly by sprinkling it over cold water and letting it sit for 5 minutes until it swells and becomes spongy before dissolving.

Keep sugar to a minimum in the jelly itself, as coffee jelly is typically served with sweet accompaniments like whipped cream or condensed milk.

Pour the mixture into a shallow, flat-bottomed pan to ensure even setting and easier cutting into uniform cubes.

Allow the mixture to cool to room temperature before refrigerating to prevent condensation from forming on the surface.

Use a sharp knife dipped in warm water between cuts to achieve clean, professional-looking jelly cubes.

For vegetarian-friendly version, substitute gelatin with agar-agar powder, using about half the amount called for in the recipe.

Make coffee jelly up to a week ahead and store covered in the refrigerator, cutting into cubes just before serving for the best presentation.