

# Japanese Coffee Jelly

Easy Japanese Coffee Jelly recipe with gelatin. A refreshing caffeinated dessert perfect with whipped cream or ice cream. Ready in 4-6 hours!

5	5	10	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Japanese Coffee Jelly

## Ingredients

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

## Instructions

- 1 Bloom the gelatin**

Sprinkle 1 tablespoon of gelatin powder evenly over 3 tablespoons of cold water in a small bowl. Stir gently and let sit for 5 minutes until the gelatin absorbs the water and becomes thick and spongy.
- 2 Prepare the coffee mixture**

Dissolve 2 tablespoons of sugar in 2 cups of hot brewed coffee, stirring until the sugar completely disappears. Pour the sweetened coffee into a small saucepan.
- 3** Heat the coffee mixture over medium heat until it reaches a gentle simmer, about 2-3 minutes. Remove the saucepan from heat immediately when small bubbles appear around the edges.
- 4** Add the bloomed gelatin to the hot coffee and whisk continuously for 1-2 minutes until the gelatin completely dissolves and no lumps remain.
- 5** Pour the coffee-gelatin mixture through a fine mesh strainer into a shallow 8x8 inch dish to remove any remaining lumps. Let cool at room temperature for 15 minutes.
- 6 Set the jelly**

Cover the dish with plastic wrap and refrigerate for 4-6 hours until the jelly is completely firm and doesn't wobble when gently shaken.
- 7 Make whipped cream**

Beat 1 cup of heavy cream and 1 tablespoon of powdered sugar in a large bowl with an electric mixer on medium-high speed for 2-3 minutes until soft peaks form that hold their shape but bend at the tips.
- 8 Serve**

Cut the coffee jelly into 1/2-inch cubes with a sharp knife, dipping the knife in warm water between cuts for clean edges. Spoon the jelly cubes into serving glasses and top each with a dollop of whipped cream.

## Tips

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Use strong, high-quality coffee for the best flavor. Espresso or cold brew concentrate work exceptionally well, as the gelatin and other ingredients can dilute the coffee taste.

Always bloom your gelatin properly by sprinkling it over cold water and letting it sit for 5 minutes. This ensures even distribution and prevents lumps in your final product.

Let your coffee cool slightly before adding the bloomed gelatin. Coffee that's too hot can break down the gelatin proteins, resulting in a jelly that won't set properly.

Keep sugar to a minimum since Coffee Jelly is often served with sweet accompaniments like whipped cream or ice cream. The jelly itself should have a balanced, not overly sweet flavor.

For vegetarian or vegan versions, substitute gelatin with agar-agar powder. Use about 1 teaspoon of agar-agar for every tablespoon of gelatin called for in the recipe.

Ensure your dish is completely level when setting the jelly in the refrigerator. This creates an even thickness and makes cutting into uniform cubes much easier.

Cut the jelly with a sharp knife dipped in warm water between cuts. This prevents the blade from dragging and creates clean, professional-looking cubes.

Make individual portions by setting the jelly in small cups or ramekins for elegant presentation at dinner parties or special occasions.