



Dark-Roast Coffee Gelée

 Gluten Free

READY IN



300 min.

SERVINGS



3

CALORIES



483 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.3 teaspoon curry powder
- ☐ 0.3 cup brown sugar dark packed
- ☐ 1.5 teaspoons gelatin powder unflavored (from one)
- ☐ 0.5 cup granulated sugar
- ☐ 6 tablespoons ground dark-roast coffee finely (for filter)
- ☐ 1 cup heavy cream chilled
- ☐ 2 teaspoons vanilla
- ☐ 2.3 cups boiling-hot water plus 1 tablespoon water cold

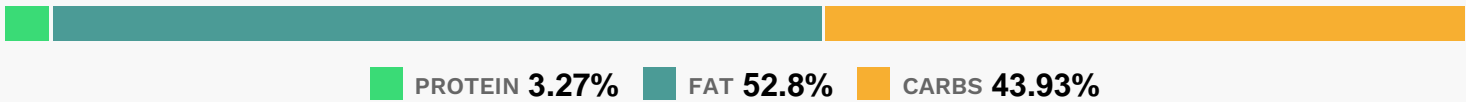
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ whisk
- ☐ sieve
- ☐ hand mixer

Directions

- ☐ Brew ground coffee in a filter-style coffeemaker (not electric) or a sieve lined with a paper filter using 2 cups boiling-hot water.
- ☐ Meanwhile, bring granulated sugar and remaining 1/4 cup hot water to a boil in a small saucepan, stirring until sugar is dissolved, then remove from heat.
- ☐ Sprinkle gelatin over 1 tablespoon cold water and let soften 1 minute. Stir together hot coffee, sugar syrup, and vanilla in a metal bowl, then add gelatin mixture, stirring until dissolved. Chill, covered, until softly set, at least 8 hours.
- ☐ Force brown sugar through a sieve into a bowl, then add cream and curry powder and beat with an electric mixer or a whisk until it just holds soft peaks.
- ☐ Divide gelée among 10 (2- to 4-ounce) cups (such as espresso cups) and top with dollops of whipped cream.
- ☐ Gelée can be chilled up to 1 day.

Nutrition Facts



Properties

Glycemic Index:25.03, Glycemic Load:23.27, Inflammation Score:-6, Nutrition Score:3.9743478466635%

Nutrients (% of daily need)

Calories: 482.65kcal (24.13%), Fat: 28.77g (44.27%), Saturated Fat: 18.25g (114.08%), Carbohydrates: 53.87g (17.96%), Net Carbohydrates: 53.82g (19.57%), Sugar: 53.71g (59.68%), Cholesterol: 89.65mg (29.88%), Sodium: 40.01mg (1.74%), Alcohol: 0.92g (100%), Alcohol %: 0.36% (100%), Caffeine: 20.02mg (6.67%), Protein: 4.01g

(8.02%), Vitamin A: 1167.84IU (23.36%), Vitamin B2: 0.16mg (9.59%), Vitamin D: 1.27µg (8.46%), Calcium: 75.42mg (7.54%), Selenium: 3.62µg (5.17%), Vitamin E: 0.77mg (5.11%), Phosphorus: 48.27mg (4.83%), Copper: 0.09mg (4.73%), Potassium: 107.25mg (3.06%), Vitamin K: 2.7µg (2.58%), Magnesium: 10.16mg (2.54%), Vitamin B5: 0.23mg (2.3%), Vitamin B12: 0.13µg (2.12%), Vitamin B6: 0.04mg (1.9%), Iron: 0.3mg (1.67%), Zinc: 0.23mg (1.53%), Manganese: 0.03mg (1.46%), Vitamin B1: 0.02mg (1.14%), Folate: 4.21µg (1.05%)