

Espresso Panna Cotta

Serves: 6 | **Prep Time:** 25 Min | **Cook Time:** 25 Min | **Difficulty:** Easy



INGREDIENTS

- 8 ounces (230 ml) of Espresso Coffee
- 1 pint (16 oz or 500 ml) of Heavy Cream
- 1 Vanilla Bean Pod
- 3.5 ounces (100 g) of granulated Sugar
- 1/4 ounce (8 g) of Gelatin sheets
- 4 ounces of Dark Chocolate

NOTES

Try other toppings like milk chocolate or a caramel sauce, but stay away from the fruit toppings on this version.

DIRECTIONS

1. Brew 8 ounces of your favorite espresso coffee.
2. Add the gelatin to cold water and allow it to bloom for 15 minutes.
3. Slice the vanilla bean lengthwise and scrape out the seeds with a knife.
4. Add the cream, sugar, vanilla bean seeds and the pod itself to a pan and bring to a boil.
5. Continue to stir the cream mixture to ensure it doesn't scald or burn. When it is lightly boiling and the sugar has dissolved completely.
6. Remove the gelatin from the cold water and squeeze any water out of it. Add it to the cream mixture and stir to dissolve the gelatin. Add 2/3 of the brewed espresso to the cream mixture.
7. When the gelatin has dissolved, pour the mixture through a fine mesh sieve and return it to the pan off the heat.
8. Pour the mixture into the forms you chose. I used a silicone muffin pan, but any tapered cup will work.
9. Chill the cups in the refrigerator for at least 8 hours or overnight. While it is chilling, add the remaining 1/3 of the espresso to the dark chocolate and make a sauce.
10. Once it is firm, remove the panna cotta from the form, put on a plate and pour your coffee and chocolate topping all over it.