



Chocolate Jelly with Coffee Creme Anglaise

15'

Hands on

8 hours'

Hands off

21'

Cook Time

6

Portion(s)

1

Difficulty



Method

- In a bowl, add the gelatin and cold water. Set aside to soak.
- Place a [pot](#) over medium heat. Add the sugar with 560 g water and stir until the sugar dissolves and it comes to a boil.
- Add the chocolate and stir with a wooden spoon until the chocolate melts and is completely incorporated.
- Remove the gelatin from the cold water and squeeze with your hands.
- Add the gelatin to the pot and stir until they dissolve.
- Drain the mixture and pour into 200 ml molds. Set aside to cool.
- Cover and refrigerate for 6-8 hours!

For the crème anglaise

- Combine the milk, heavy cream and vanilla extract into a pot over medium heat.
- Add the coffee and remove from heat.
- Wait 10 minutes until it is absorbed. Mix thoroughly.
- In the meantime, beat the egg yolks until they become fluffy. Add the sugar and a pinch of salt. Continue to beat until they become creamy.
- Add the coffee mixture to the egg mixture. Transfer back to the pot. Stir continuously over medium heat.
- Remove from heat and pour into a bowl. Cover the bowl with plastic wrap. Refrigerate until chilled.
- To serve, remove the chocolate jelly from the molds. Transfer to a plate and pour the crème anglaise over the jelly.

Ingredients

- 15 g gelatin
- 110 g granulated sugar
- 560 g water
- 250 g dark chocolate couverture

For crème anglaise

- 200 ml milk 3.5% fat
- 200 ml heavy cream 35% fat
- ¼ teaspoon vanilla extract
- 2 ½ tablespoons espresso coffee
- 4 egg yolks
- 125 g brown sugar
- 1 pinch salt

Διατροφικός πίνακας

Nutrition information per portion

537 Calories (kcal)	28.0 Total Fat (g)	16.0 Saturated Fat (g)	59.0 Total Carbs (g)
27%	40%	80%	23%
52.0 Sugars (g)	11.0 Protein (g)	2.5 Fibre (g)	0.17 Sodium (g)
58%	22%	10%	3%