

COLD BREW COFFEE PANNA COTTA WITH CARDAMOM SNAPS

PROOF & STOCK

ingredients & directions

For the Cold Brew Coffee Panna Cotta

- ½ cup **freshly ground coffee**
- 1 ½ cups **filtered water**
- 4 **gold grade gelatin leaves**
- ½ cup **cold brew coffee**
- 1 ¼ cups **cream**
- 1 ¼ cups **milk**
- 4 tablespoons **sugar**

Step 1. Put the ground coffee and the water into a jar, cover and leave on the bench overnight for up to 24 hours.

Step 2. Pour the coffee through coffee filter paper or through a sieve lined with muslin. Discard the coffee grounds.

Step 3. Tear the gelatin leaves into a dish of cold water and set aside for 10 minutes or so to soften.

Step 4. Put ½ cup of the cold brew coffee into a small pot along with the cream, milk and sugar. Heat until almost boiling (*do not let boil*) then remove from the heat.

Step 5. Squeeze the water from the gelatin leaves and whisk into the hot panna cotta mixture. Divide between 6 ramekins and put in the fridge to set for at least 4 hours or overnight.

For the Cardamom Coffee Syrup

- ½ cup **cold brew coffee**
- 1 tablespoon **sugar**
- 1 **cardamom pod**

Step 1. Put the remaining ½ cup of cold brew coffee into a small saucepan along with the sugar.

Step 2. Bruise the cardamom pod with the back of a knife and add this to the saucepan also.

Step 3. Bring to the boil then reduce the heat and simmer for 5-10 minutes or until the syrup has thickened. Remove from the heat and set aside.

For the Cardamom Snaps

- 50g **butter**
- 50g **sugar**
- 50g **maple syrup**
- 50g **flour**
- ½ teaspoon **ground cardamom**

Step 1. Preheat the oven to 180°C and line 2 baking trays with baking paper.

Step 2. Put the butter, sugar and maple syrup into a small saucepan. Bring to the boil then reduce the heat and simmer for 2 minutes, stirring continuously. Remove from the heat and whisk in the flour, cardamom and a pinch of salt. Set aside for 10 minutes to cool.

Step 3. Spoon tablespoons of the mixture out onto the baking trays, leaving plenty of room for them to spread. Bake for 8 minutes or until golden and bubbling. Rotate the trays in the oven at the 4 minute mark and keep a good eye on them as they will turn and burn quickly.

Step 4. Remove from the oven and set aside to cool. Cut the baking paper that lined the tray up into pieces to layer between the snaps and store in an airtight container.

To assemble

Step 1. Carefully slide a sharp knife around the edge of the panna cotta then dip the ramekins into hot water for about a minute or so or until you can see that they have come away from the sides.

Step 2. Put a plate over the top of the ramekin then quickly tip upside down onto the plate.

Step 3. Drizzle with the coffee syrup and serve with a cardamom.

enjoy