

## **Espresso Panna Cotta**

<http://userealbutter.com/2008/03/21/espresso-panna-cotta-recipe/>

### **panna cotta**

1 cup heavy cream  
1 cup whole milk  
1/4 cup sugar  
1/2 envelope powdered gelatin (1/8 oz.)  
1 tsp vanilla extract

### **espresso jello**

4 tsps instant espresso powder  
1/2 envelope powdered gelatin (1/8 oz.)  
10 oz. water  
2 oz. brown sugar

Panna cotta: sprinkle gelatin over 1/2 cup milk in a pan for 3 minutes or until dissolved. Add sugar and remaining milk. Heat over medium flame until sugar and gelatin are dissolved, but take care not to boil. Remove from heat and stir in the cream and the vanilla. Pour into vessels and refrigerate until set (a few hours depending on volume).

Espresso jello: Heat water to a boil. Remove from heat and sprinkle gelatin over the water. Stir until dissolved. Add espresso powder and brown sugar. Stir until dissolved and let cool. Pour over set panna cotta and refrigerate until jello layer is set.