

# コーヒーゼリー

Kōhizerī

SERVES  
3-4

Coffee Jelly

In Japan, sweet coffee jelly became a popular coffee-shop food from the *Taishō* era, when Western food and culture were in vogue. It is modeled after the set jellies of Europe, and Japan's obsession with coffee jelly continues to this day. You can find it cubed and added to iced coffee or served in a parfait with whipped cream and red bean jam.

*1 tsp kanten or agar powder*  
(see Notes, below)

*3 tbsp granulated sugar*

*175 ml (¾ cup) water*

*295 ml (1¼ cups) double-strength brewed coffee* (see Notes, below)

*You will also need:*

*Small shallow glass dish or jelly mold*

Mix the agar powder and ¾ cup water in a small saucepan and place over high heat. Bring to a boil, then immediately reduce to low and simmer for 5 minutes while stirring.

Add the sugar and stir through until dissolved. Remove from heat. Pour in the brewed coffee.

Pour the liquid into the dish or mold and leave to cool. Once cooled, place into the refrigerator until set.

*Notes:*

Both kanten and agar are setting agents made from algae, but they are made from different algae and produce slightly different results. You could also use regular gelatin. The setting strength of agar can also vary between brands. If you'd like to test yours before making this jelly, you can simmer ¼ teaspoon agar in ½ cup water for 5 minutes, and then leave to cool and set. The consistency should be such that you can slice it into cubes. If it's too soft or doesn't set, you could double the agar in the recipe. As we are diluting the coffee with the agar water, you'll need to make it double strength. If you like, you can make this with instant coffee. Replace the brewed coffee volume with water and add 2–3 tablespoons of instant coffee when you add the sugar.

