
Kona Coffee Chocolate Crème

Total time: 7 hrs 30 min Yield: 4 portions

Ingredients

3 cup heavy cream, divided
1/2 cup dark chocolate, chopped
1 1/2 Tbsp honey
1/3 cup cocoa powder
2 tsp Kahlua liqueur
3/4 cup whole milk, divided
2 tsp gelatin powder
2 Tbsp 100% Kona coffee, dark roast and very fine ground
1/2 cup brown sugar
1/4 cup mascarpone
2 Tbsp powdered sugar
3/4 cup Kona coffee glazed macadamia nuts
Kona coffee beans for decoration

Prep Time: 7 hrs 10 min Cooking Time: 20 min Total Time: 7 hrs 30 min

Instructions

Making the Chocolate Crème: In a small pan melt 1 ¼ cup of heavy cream, chocolate and honey over medium heat; stir frequently. Whisk in cocoa powder and Kahlua liqueur. Place glasses slanted in loaf pan and fill with cream (the size of the glasses determines how many portions you will get. When using wine glasses, you may get 4 portions) Chill for 3 hours.

Making the Coffee Crème: Pour ½ cup whole milk in shallow bowl and place in larger bowl filled with hot water. Sprinkle gelatin over milk and let melt. In saucepan bring ¼ cup milk to a boil and add 1¼ cup of heavy cream, Kona Coffee, brown sugar and vanilla on low boil, simmer for 5 minutes. Remove from heat and whisk in gelatin milk. Cool to room temperature, slant the glasses with the chocolate crème to the opposite side and pour into glasses. Chill for 4 hours.

Making the Mascarpone Crème: Place ½ cup heavy cream, mascarpone, powdered sugar and 1 tsp. of vanilla into a bowl and mix with a hand mixer until peaks form. Take the glasses out of the fridge and sprinkle some Kona Coffee glazed macadamia nuts on top and pipe Mascarpone crème in every glass. Decorate with Kona Coffee beans if desired.

The dessert can be served either right out of the fridge or at room temperature. When served at room temperature both the Chocolate Crème and the Coffee Crème will be softer.

Source:

Sabine Andresen, Kona Coffee Recipe Contest Winner: Amateur Sweet – 2nd Place