

CAPPUCCINO CREME CARAMEL POTS

Serves 2 small cups

INGREDIENTS

- 1½ tsp gelatine powder
- 1½ tsp NESCAFÉ Classic Instant Coffee
- 4 tsp NESTLÉ Cremora Vanilla Flavoured Liquid Creamer
- 2 tsp sugar
- 2 tsp NESTLÉ Cremora Hazelnut Flavoured Liquid Creamer

Serving suggestions:

A cup of coffee, prepared with NESTLÉ Cremora Vanilla Flavoured Liquid Creamer

METHOD

1. Add 2 tablespoons of cold water into a small bowl (ramekin). Sprinkle the gelatine powder evenly over the water and stir with a fork. Set aside for about 5 minutes to absorb.
2. Prepare the coffee by adding half a cup of boiling water to ½ a teaspoon of NESCAFÉ Classic Instant Coffee and stir until dissolved.
3. Pour 4 teaspoons of NESTLÉ Cremora Vanilla Flavoured Liquid Creamer into the coffee, stirring until creamy.
4. Add 1 teaspoon sugar and the sponged gelatine to the still hot liquid and stir until dissolved. **Chef's Tip: If the liquid has cooled too much, melt the gelatine in the microwave until liquid form but ensure it does not boil as then it will lose its setting ability.*
5. Divide the creamy coffee between two small glass cups. For a unique serving suggestion, place the two cups in a muffin tin, at a slight slant. Carefully, place the tray in the fridge to set, for about 5 hours.
6. In the meantime, prepare the hazelnut coffee syrup. In a large microwave-safe cup, prepare the coffee by adding quarter of a cup of hot water to the remaining 1 teaspoon of ground coffee.
7. Add 2 teaspoons of NESTLÉ Cremora Hazelnut Liquid Creamer and 1 teaspoon sugar to the prepared coffee and stir to mix. Microwave on high for about 4 minutes until reduced to a syrupy consistency. Allow to cool.
8. When the coffee dessert cups have set, serve them with a drizzle of cooled hazelnut-coffee syrup.
9. Serve with a cup of delicious coffee with NESTLÉ Cremora Vanilla Liquid Creamer and ENJOY!