

Coffee Souffle

Written by Bhavesh Zaveri

Ingredients

	Quantity:	Measure:	Ingredients:	Descript
	1, 1/2	Teacup	Coffee, Brewed	
3		Nos	Eggs	separated
1		Tablespoon	Gelatin	
1/2		Teacup	Milk	
1/4		Teaspoon	Salt	divided
1/2		Teacup	Sugar, powdered	White sugar divi
1/2		Teaspoon	Vanilla Essence	

Method

" A refreshingly cool dessert that is souffle and gelatin in one. Old recipe from my Grandmother. When chilled, the gelatin will separate. Serve with whipped topping. "

1

In the top of a double boiler over simmering water, combine coffee, milk, half the sugar, half the salt and gelatin. Stir until solids are dissolved. Stir in remaining sugar and salt and the egg yolks. Cook and stir until thick and creamy, and mixture coats the back of a metal spoon. Remove from heat.

2

Whip the egg whites (with a pinch of salt, if desired) until stiff peaks form. Fold egg whites and vanilla into slightly cooled custard. Pour into a serving dish or mold and chill until set.