

## Hawaiian Coffee Kanten (Jelly) with Coconut Whipped Creme

*Makes 4 servings*

Agar flakes, a form of kanten, is a natural ingredients for making jelly. Here, just a drizzle of agave syrup sweetens an entire dessert. Alter the flavor by the type of coffee used — a stronger or mellower roast or even a flavored coffee.

- 2 cups      Freshly brewed coffee
- 1 T.        Agar Flakes
- 2 – 4 T.    Agave (or maple) syrup, or to taste

1. In a small saucepan, whisk together the coffee and agar.
2. Bring to a boil and cover. Reduce to a simmer and cook 10 minutes, whisking occasionally to help dissolve the agar flakes.
3. Whisk in the agave and pour into a serving bowl or individual serving cups. Hold at room temperature a few hours or until firm.
4. Cover and chill, if desired. Serve with a dollop of coconut cream (recipe follows).

Variation:

5. Pour agar mixture into a flat dish.
6. When gelled, cut into cube shapes.
7. Roll cubes in kinako (toasted soybean powder).

Coconut Whipped Creme:

1. Chill 1 can coconut milk overnight.
2. Chill a medium bowl.
3. Pierce bottom of can and drain out liquid (reserve for other uses).
4. Open top of can and scoop out coconut cream and place in chilled mixing bowl.
5. Whip with electric mixer until peaks form. Incorporate 2 tablespoons agave syrup (more or less, to taste).
6. Chill 2 hours or until ready to serve.

