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# Kona Coffee Panna Cotta

## Description

Panna Cotta is an Italian dessert made by simmering together cream, milk and sugar, mixing this with gelatin, and letting it cool until set. This recipe is accompanied with a Coffee Blueberry Sauce which makes for an exceptional and elegant finish to your meal. An ideal dessert for any coffee lover!

Total time: 3 hrs 30 min   Yield: 10 Servings

## Ingredients

- 1 cup heavy cream
- 2 Tbsp 100% Kona Coffee (ground)
- 1/2 cup sugar
- 1 Tbsp vanilla extract
- water
- 1 envelope unflavored gelatin (2¼ teaspoons)
- 1 cup non-fat Greek yogurt
- 1 cup unsweetened coconut milk
- 1 Tbsp Grand Marnier (orange liqueur)
- 10 pieces foil baking cups
- 1 cinnamon stick
- 1 pkg frozen blueberries (16 oz.)
- 1 Tbsp cornstarch

Prep Time: 3 hrs 30 min   Total Time: 3 hrs 30 min

## Instructions

In a small saucepan, add the cream, 1/3 cup of 100% Kona Coffee, 1/3 cup plus 2 tablespoons sugar and vanilla extract and simmer for 5 minutes. In a small bowl add 2 tablespoons cold water then sprinkle in the gelatin. Let the mixture sit until the gelatin has absorbed the water, about 2 to 3 minutes. Once the gelatin has set, add it to the coffee cream mixture and stir until gelatin has completely dissolved. With a fine mesh strainer pour coffee cream mixture into a medium bowl, straining out the coffee grinds. Whisk in the yogurt, coconut milk and Grand Marnier until smooth. Line a muffin pan with foil cups and equally pour the mixture into 10 muffin tins and place them into the refrigerator for at least 3 hours. Once the mixture has set it will be firm to touch.

Meanwhile, in a small saucepan simmer 1 cup water, ½ cup sugar, 2 tablespoons coffee and cinnamon stick on low heat until the mixture has reduced its size by 50%, about 20 minutes. With the fine mesh strainer pour coffee syrup into another small saucepan, making sure to strain out all the coffee grinds and cinnamon stick. Next add the blueberries and simmer the contents for another 10 minutes. Set aside

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to cool. Then add the cornstarch and 1 teaspoon water and mix well to thicken sauce.

To assemble the dessert peel off the foil baking cup gently from the panna cotta and place it onto a plate. Next add a few spoonfuls of blueberry sauce and enjoy!

**Recipe brought to you by:**

Chef Ryan Covert

**Source:**

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