



RECIPE

COFFEE LAYER

CARAMALIZE 15 Tbsp SUGAR
STIR 100ML BOILING
WATER

BREW 15 g COFFEE USING
METAL FILTER
CAMEL WATER IN A INDIAN
MIX INTO COFFEE - GET IN
BLOOM IN AGAR-AGAR IN 50 ML H_2O
FAIBLE

MILK LAYER

CARAMALIZE 1.5 Tbsp SUGAR
then STIR IN 100ML MILK

BLOOM IN AGAR-AGAR IN 50ML H_2O
STIR IN MILK - LET IT COOL

POUR COOLED MILK OVER SET JELLY
- CHILL UNTIL FIRM.

[illegible]

Since in India we have a lot of sweets which can be a bit like jelly, going from cold halwa to something more flowy

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Which means Nezuko and Tanjiro definitely walked past people eating coffee jelly in Demon Slayer.



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I couldn't just watch Saiki devour bowl after bowl of coffee jelly, and I had to taste it.



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**Brew Kapi
Drink
Repeat**



Jelly

 @m.coffee.luh



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