

Almond Tofu

Ingredients

1 1/2 c Whole Milk
1/2 c Heavy Cream
1/3 c Sugar
1 T Almond Extract
1 T Gelatin (1 packet)
1/2 c Cold Water

Instructions

1. Bloom gelatin by mixing gelatin with cold water.
2. In a small pot on medium heat add milk and stir in sugar until dissolved and remove from stove.
3. Mix in the bloomed gelatin and make sure all gelatin has dissolved.
4. Add heavy cream and almond extract.
5. Pour into ramekins and let it cool to room temperature. Refrigerate at least 6 hours for it to set.