

W I L D E

CREATIVE
COMMUNICATIONS

SUNSHINE SUPER BERRY JELLIES

SERVES: 6



METHOD:

Break the jelly into cubes in a measuring jug. Dissolve the cubes in 45ml (3tbsp) of boiling water. Add 3 x 15mlsp (3 tbsp) of orange juice and the orange zest. Top up to 570ml (1pt) with cold water.

Pack half of the fruit tightly into 6 individual jelly moulds. Pour over sufficient of the jelly mixture to just cover the fruit. Place in a fridge and chill until the jelly begins to set.

When slightly set cover the jellies with the rest of the fruit and the remaining jelly. Chill again until the jellies are completely set.

To serve, stand each jelly mould briefly in hot water to loosen the jelly from the mould. Turn out upside down on to a serving plate and decorate with cream, crème fraîche or natural yogurt and some extra berries.

Tip: to add a little 'St Tropez zing' for adults, replace 1tbsp of orange juice with 1 tbsp of Crème de Cassis.

INGREDIENTS:

1

Raspberry jelly

1

Orange, zest and juice

85g (3oz)

Strawberries, hulled, and slice

85g (3oz)

Blueberries

85g (3oz)

Raspberries

Additional berries and cream, crème fraîche or natural yogurt to serve

MAKING PEOPLE HUNGRY...