



RASPBERRY JELLY

INGREDIENTS

- 1 kg Country Range Frozen Raspberries
- 100 g sugar
- 1 lemon (juice only)
- 4 gelatine leaves

METHOD

1. Simmer the fruit, sugar and lemon juice over a low heat.
2. Place in a sieve over a pan to separate the juice.
3. Keep the fruit pulp aside for a purée.
4. Soften the gelatine leaves and add to the juice until it melts.
5. Pour the fruit juice into a mould and allow to set in the refrigerator.
6. Serve with fruit, whipped cream and a white chocolate sauce.