LIGHT & SWEET

Elderflower Jelly with Strawberries

PREP	COOK	SERVES
20 min	5 min	6

A delicate, clear jelly of apple juice and elderflower with strawberries suspended inside. Set with gelatine.

Ingredients

- 5 gelatine leaves
- 500 ml clear apple juice
- 100 ml elderflower cordial
- Juice of 1/2 lemon
- 250 g strawberries, hulled and halved
- A few mint leaves

Method

1. Soak the gelatine leaves in cold water for 5 minutes.
2. Warm 150 ml of the apple juice until steaming but not boiling. Squeeze out the gelatine, add to the pan and stir until dissolved.
3. Stir in the rest of the apple juice, the cordial and the lemon juice. Let it cool.
4. Divide the strawberries between six glasses and pour the liquid over them.
5. Chill for at least 4 hours until set. Top with mint to serve.

Cook's tip

Do not let the juice boil when you dissolve the gelatine, or it will not set as firmly.