

Natural Orange Jelly



Easy

Makes: 4 x 150ml (1/4 pint) moulds

Ingredients

4 x 5ml tsp Dr. Oetker Gelatine
250ml (9fl.oz) water
250ml (9fl.oz) pure orange juice
75g (3oz) granulated sugar.

To decorate

blueberries, raspberries & mint leaves

Method:

1. Place the water and sugar in a saucepan over a low heat and stir until the sugar dissolves.
2. Sprinkle the gelatine over the surface of the water one sachet at a time and stir in until dissolved.
3. Remove from the heat and add the orange juice.
Pour into individual moulds and place in the fridge until set.
4. Decorate with blueberries, raspberries and mint leaves.



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