

## 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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