



Creamy Raspberry Jellies

4 servings



Medium

up to 40 Min.



Ingredients:

For the Jellies:

350 g Raspberries (12 oz)
2 Dr. Oetker Vege-Gel Sachets
45 g Cornflour (3 tbsp)
350 ml Whole Milk (12 fl.oz)
100 ml Double Cream (3 ½ fl.oz)
75 g Caster Sugar (3 oz)
Dr. Oetker Red Extra Strong Food Colour Gel (optional)
30 - 45 g Icing Sugar (2-3 tbsp)

1 Creamy Raspberry Jellies:

Wash and pat dry the raspberries. Reserving a few for decoration, push the remaining raspberries through a nylon sieve into a jug to make a purée. Set aside.

2 Put the Vege-gel in a bowl and blend with 200ml (7fl.oz) cold water. Set aside.

3 Put the cornflour in a saucepan and blend with a little of the milk to make a paste. Stir in the rest of the milk along with the cream and caster sugar.

4 Heat, stirring, until the mixture comes to the boil and thickens. Cook for 1 minute, then stir in the Vege-Gel mixture and bring back to the boil.

5 Remove from the heat, mix in half of the raspberry purée and a few drops of Red Gel Food Colour, if using.

6 Working quickly, pour the mixture into 4 x 150ml (¼ pt) jelly moulds or ramekins. Allow to cool completely then chill for at least 2 hours.



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- 7 Mix the remaining raspberry purée with icing sugar to taste, then cover and chill until required.
- 8 To serve, dip the moulds in very hot water for a few seconds to loosen the Jellies and invert on to serving plates. Serve with a little raspberry purée spooned over and decorate with the reserved raspberries and mint sprigs.

