



Pomegranate and Rose Jellies

4 Portions    Easy  up to 40 Min.



Ingredients:

For the Jellies:

175 g Strawberries (6 oz)
250 ml Fresh Pomegranate Juice
(9 fl.oz)
1 Dr. Oetker Vege-Gel Sachet
50 g Caster Sugar (2 oz)
5 ml Rose Flavour (1 tsp)
20 g Pomegranate Seeds to
decorate
Rose Petals to decorate

- 1 Pomegranate and Rose Jellies:**
Remove the green hulls from the strawberries, wash and pat dry. Roughly chop the strawberries and put in a blender or food processor with 50ml (2fl.oz) pomegranate juice and blend for a few seconds until smooth.
- 2** Put the Vege-Gel in a bowl and blend with 250ml (9fl.oz) cold water and pour into a clean saucepan.
- 3** Push the strawberry mixture through a fine sieve into the Vege-Gel. Add the remaining pomegranate juice and mix well.
- 4** Add the sugar. Heat while stirring, until the sugar has dissolved. Raise the heat and bring to the boil. Remove from the heat, mix in the rose flavour.
- 5** Working quickly, pour the mixture equally into 4 x 150ml (¼ pt) pudding basins or jelly moulds. Allow to cool completely then chill for at least 2 hours.
- 6** 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 pomegranate seeds and rose petals to decorate.



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