



# Superstar Jellies

6 Portions



Easy

up to 30 Min.



## Ingredients:

### For the Superstar Jellies:

150 g Raspberries  
25 g Icing Sugar  
1 Dr. Oetker Vege-Gel Sachet  
125 ml Whole Milk  
50 g Dr. Oetker White Chocolate Chips  
2.5 ml Dr. Oetker Madagascar Vanilla Extract  
Dr. Oetker Blue Extra Strong Food Colour Gel  
Dr. Oetker Giant Chocolate Stars  
Dr. Oetker Giant Chocolate Stars  
100 ml Berry Juice  
175 ml White Grape Juice

- 1 Arrange 6 x 150ml (1/4pt) heatproof clear beakers, tumblers or dessert dishes on a tray. Put the raspberries, berry juice and icing sugar in a blender or food processor and blitz for a few seconds until well blended. Push through a nylon sieve to remove the seeds.
- 2 Pour 300ml (1/2pt) cold water into a bowl and sprinkle over the Vege-Gel powder. Stir until dissolved.
- 3 Pour one third into a saucepan and heat through, stirring, until just boiling. Remove from the heat and stir in the raspberry mixture. Divide equally between the beakers. Leave aside to cool - they will set quickly as it cools - then chill the jellies for 30 minutes.
- 4 Meanwhile, pour the milk into a saucepan and add the Chocolate Chips and Vanilla Extract. Heat gently, stirring occasionally, until hot and thoroughly melted. Remove from the heat and put to one side.
- 5 Once the raspberry jelly has set, pour half the remaining Vege-Gel into a saucepan and heat as above. Mix into the Chocolate milk and then divide between the 6 beakers and leave to cool and chill as before.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. [www.oetker.co.uk](http://www.oetker.co.uk) Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: [crt@oetker.co.uk](mailto:crt@oetker.co.uk)



- 6 For the final layer, squeeze 40 drops Blue Gel Food colour into a jug and blend with a little of the grape juice until dissolved. Stir in the remaining juice.
- 7 Once the Chocolate layer is set, repeat the preparation of the remaining Vege-Gel, and mix into the blue grape juice. Pour into the beakers and leave to cool. Chill the jellies for at least 1 hour before serving. Top with Chocolate Stars to decorate.

