

APPLE & RASPBERRY FRUIT JELLIES



INGREDIENTS

1 x 300g can of **Princes Raspberries in Light Syrup**


450ml **Princes 100% Pure Apple & Raspberry Juice**

1 x 11g sachet powdered gelatine

100ml double or whipping cream

Mint leaves, to decorate

 Serves
4

 Prep
15 minutes

 Cooking
2-3 minutes

Never underestimate just how good jelly and cream is especially when made with two lovely raspberry ingredients from Princes.

METHOD

1. Strain the syrup from the can of Princes Raspberries in Light Syrup into a measuring jug and add the Princes 100% Pure Apple & Raspberry Juice. Reserve 4 raspberries for decoration, then share the rest between 4 attractive serving glasses.
2. Pour 90ml of just-boiled water into a bowl and sprinkle in the powdered gelatine. Stir to disperse, then leave for 10 minutes to dissolve to a clear liquid, stirring occasionally.
3. Pour the gelatine liquid into the juice mixture, stirring thoroughly. Share between the glasses, then transfer to the fridge for 2-3 hours to set.
4. Whip the cream in a chilled bowl until it holds its shape. Spoon on top of the jellies, then serve, decorated with the reserved raspberries and mint leaves.