



Mandarin Orange Jelly



Serves
4



Ingredients

- 1 x 298g can of Princes Mandarin Segments with Juice, drained but reserving the juice
- 400 mls Princes Orange Juice
- 1 orange jelly tablet
- Vanilla ice-cream
- Chocolate sauce to serve, optional

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	187kcal	42.2g	0g	0g	0g
RI%	9%	47%			

Method

1. Place the jelly cubes in a medium-sized microwaveable bowl, add the reserved juice from the mandarin segments and heat in the microwave for approximately 1 minute (based on a 750 watt oven). Stir until completely dissolved, then add the orange juice. Stir to combine.
2. Alternatively, heat 250 mls of the orange juice in a saucepan until piping hot, add the jelly cubes and stir until dissolved. Add the remaining orange juice and the reserved juice from the mandarin segments. Stir to combine.
3. Pour into a trifle bowl; add the mandarin segments, reserving some for decoration, and place in the fridge overnight to set.
4. Once set, top with reserved mandarins and serve with ice-cream. Add chocolate sauce if desired.