



Gin and Tonic Jelly

4 servings



Medium

up to 20 Min.



Ingredients:

For the Desserts:

100 g Caster Sugar (4 oz)

110 ml Gin (4 fl.oz)

150 ml Indian Tonic Water (5 fl.oz)

Dr. Oetker Platinum Grade Leaf

Gelatine x 4

1 Gin and Tonic Jellies:

Put the sugar in a saucepan with 250ml (8fl.oz) water and heat, stirring until dissolved.

2 Bring to the boil and simmer for 5 minutes. Remove from the heat and leave to cool.

3 Place 45ml (3 tbsp) water in a small heatproof bowl. Using a pair of scissors, snip the Fine Leaf Gelatine into the water. Leave to soak for about 10 minutes. Stand the bowl over a saucepan of simmering water and heat gently until dissolved. Alternatively, heat in the microwave for about 25 seconds on High. Do not allow to boil as this prevents a proper set taking place.

4 Mix the gin, tonic water and Gelatine together with the sugar syrup, and pour into 4 drink tumblers.

5 Chill for about an hour until just beginning to set, but still soft in texture. Garnish with Gin and Tonic accompaniments. Serve straight from the tumbler.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. 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