

Summer berries & Prosecco jelly

This Prosecco jelly makes a beautiful flavour point for serving with strawberries and cream.

Serves	12
Prep time	15 minutes
Setting time	5 hours or overnight
Carb count	2.6 g per serving, including extras

EQUIPMENT

Pot, loaf tin or a plastic container lined with cling wrap, chopping board, knife, whisk, mixing bowls

INGREDIENTS

5 sheets gelatine
200 g (1 cup) Berry purée (see page 162)
500 ml (2⅔ bottle) Prosecco
50 g (½ cup) fresh raspberries
50 g (½ cup) fresh strawberries
50 g (½ cup) fresh blackberries
50 g (½ cup) fresh blueberries

Extras to serve (optional)

15 g (7-8) mint leaves
extra berries
pouring cream

METHOD

Soften the sheets of gelatine in cold water. Heat the berry purée; when the gelatine is soft, squeeze out the excess water and stir it into the hot purée until dissolved. Cool for 30 minutes, until fairly cold to the touch (use the fridge if necessary, but try not to let the jelly set). Add in the Prosecco and then pour the Prosecco jelly to halfway up the loaf tin, reserving some jelly for later. Set in the fridge for 1½ hours, until fairly set.

Remove the tin from the fridge, push some berries into the jelly and leave the rest on the surface. Pour over the rest of the Prosecco jelly and return the tin to the fridge for 3 more hours or overnight. Turn the jelly out and cut into slices. Serve on its own or with mint, extra berries and pouring cream.

