



NEW YEAR'S EVE

Celebrate those last moments of the year!

PROSECCO JELLIES WITH MULLED FRUITS

SERVES 10

	Blueberries	200g
	Strawberries	200g
05377	Mulled wine	120ml
07531	Tate & Lyle Caster Sugar	30g
20569	Dr Oetker Bronze Leaf Gelatine	10g
30235	Conti Neri Prosecco Di Prosecco NV	400ml

- Wash dry the blueberries and strawberries, quarter the strawberries and place fruit in a stainless steel bowl with the mulled wine and castor sugar, cover and chill for at least 1 hour - preferably overnight.
- Drain the fruit well and reserve 30ml of the mulled wine. Place the fruit evenly into 10 jelly moulds - silicon moulds are best for decanting. Place moulds on a tray for easy moving.
- Place the gelatine in a little water in a bowl to soak for 3 minutes until soft, remove from the water and squeeze excess moisture out.
- Heat the reserved mulled wine and add the soft gelatine allow to simmer until the gelatine has dissolved, then pour in the very cold Prosecco wine, pour into a jug.
- Pour the prosecco mix over the fruit allowing the bubbles to settle and top the moulds up.
- Chill in fridge for at least 3 hours until set well.
- Turn out once fully chilled and garnish simply with a sprig of fresh mint.





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