

Fresh Orange Jelly

Season: Winter

Serves: 40 tastes

Recipe source: adapted from Australian Women's Weekly

Fresh from the garden: Oranges, edible flowers, mint

Equipment: Chopping boards Knife Citrus juicers Sieve Measuring jugs, cups and spoons Medium saucepan Fork Whisk Small serving glasses	Ingredients: 2 litres freshly squeezed orange juice 2 cups caster sugar 3 tablespoons gelatine powder 1 cup cold water
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What to do:

1. Cut oranges in half through the middle. Squeeze oranges with a citrus juicer. Strain into a jug.
2. Heat half the orange juice with sugar in a saucepan on medium for about 3 minutes, stirring, until sugar dissolves. Simmer for 2 minutes.
3. In another jug, measure the cold water and sprinkle over the gelatine powder while whisking with a fork. Place in the microwave for 30 seconds. Remove from microwave and stir. Return to the microwave and heat for another 30 seconds. Stir until the gelatine has melted.
4. Add the gelatine mixture to the saucepan and stir until combined and then add remaining fresh juice and stir again.
5. Decant into a heat proof jug and pour a small portion of jelly into each of the serving glasses.
6. Refrigerate until set. Decorate with flowers and mint leaves before serving.