



# Fresh As Jellies

## Ingredients

35g Fresh As Raspberry Powder  
30g caster sugar  
300ml water  
4 leaves gelatine, soaked in ice cold water

## Method

Stir the sugar and raspberry powder together to combine. Place water into a pot. Add the sugar and raspberry mixture to the water and bring to the boil, stirring continuously. Remove from the heat and add drained gelatine leaves. Pour into moulds and refrigerate for 2 hours or until set. To remove from the moulds, dip mould into warm water and turn out jellies.

## Variation

Fresh As Raspberry Powder can be substituted with either Fresh As Blackcurrant Powder or Fresh As Plum Powder.

## Serves 4

**FRESH AS<sup>°</sup>**  
EVERYDAY GOURMET RECIPE

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[www.fresh-as.com](http://www.fresh-as.com)

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