

blueberry and elderflower jellies

Serves 2

2½ leaves of gelatine
75ml cold water
290ml sparkling white wine
2 tbs elderflower cordial
55g caster sugar
55g blueberries, washed and picked over

You will also need 2 champagne flutes to set the jellies in.

- Soak the gelatine in the cold water for 5 minutes until it has softened.
- Put the wine, elderflower cordial and caster sugar into a saucepan and heat gently until the sugar has dissolved. Remove from the heat.
- Remove the softened gelatine from the water and squeeze out excess liquid. Discard the soaking water.
- Add the gelatine to the warm wine mixture and stir until dissolved. Allow to cool slightly.
- Divide the blueberries between the glasses, pour the wine mixture over the fruit and chill in the fridge for at least 4 hours or overnight if possible.
- Remove the jellies from the fridge half an hour before they are to be eaten.