



Melba's Berry Jelly

(serves 6)

There is nothing like a moulded jelly to deliver maximum impact for minimum input - especially a gloriously-rubied fruit tea jelly full of beautiful summer fruit.

Ingredients

5 tsp Melba's Oranges & Berries Tea
8 gelatine leaves (titanium strength)
300ml elderflower cordial
125g punnet raspberries
125g punnet blackberries
2 small peaches, peeled, stoned, and cut into 8 slices

Edible flowers and good quality vanilla ice cream or custard to serve (optional)

Method

Brew Melba's Oranges & Berries Tea in 800ml boiling water. Steep for 8 minutes before straining and allowing tea to cool.

When tea has cooled, soak gelatine sheets in a bowl of cold water for a couple of minutes to soften. Whilst gelatine is soaking, heat elderflower cordial in a small saucepan until nearly simmering. Squeeze out soaked gelatine leaves to remove excess water and stir gently into the hot cordial until completely dissolved.



Pour elderflower cordial and gelatine mixture into a large jug with the cooled tea, stirring well. Refrigerate mixture until jelly is starting to set but is still pourable (2-3 hours).

Pour a quarter of the jelly mixture into a 1.25L jelly mould or bundt tin. Gently press a mixture of raspberries, blackberries and peach slices into the jelly (about a third of the fruit) - they should stay suspended, rather than float as the jelly is partially set.

Add another quarter of the jelly mixture, pressing another layer of fruit into the jelly. Repeat as above with another quarter of the jelly, and remaining fruit. Finish with a final

layer of jelly, smoothing the top gently. Cover with plastic wrap and refrigerate for another 3 hours or until jelly is properly set.

To unmould jelly, fill a bowl slightly bigger than your jelly mould or tin with very hot water. Dip jelly mould briefly into the water, then use your fingertips to gently pull the jelly away from the edges of the mould. Place a serving plate on top of the jelly mould and then quickly invert the jelly mould and plate. All going well, the jelly will gently plop out of the mould onto the plate! If not, dip the mould back into the bowl of hot water for another couple of seconds and try again as above.

Top with edible flowers, if using, and serve jelly in generous scoops with vanilla ice cream or custard. Any leftover jelly will keep happily in the fridge for a day or two.

Enjoy!