

Raspberry and Blueberry Jelly

Looks stunning, used to be made with fresh fruit but frozen works surprisingly well if you don't grow your own

You'll need:

- 1 packet frozen raspberries
- 1 packet frozen blueberries
- Extra strawberries, peaches or other fruit
- 1 cup white wine
- 1 cup caster sugar
- Juice of 2 lemons
- ½ cup water
- 2 sachets gelatine

Method:

Use a no-stick cake tin or line a cake tin with plastic wrap. Place sliced strawberries or peaches in the bottom; empty in the blueberries and raspberries.

Heat all other ingredients except the gelatine till nearly boiling; take off the heat; add gelatine. (Mix a little with some of the liquid first so you don't get lumps). Pour liquid into the cake tin. Leave till set...it will take several hours.

Turn it out onto a plate. If it won't come out easily dip the base of the tin in hot water in the sink for about 30 seconds- make sure no liquid gets into the tin though! This will loosen the jelly enough for it to slide out.

Serve slices with cream, or ice cream.

Note: if that amount of gelatine doesn't form a well-set jelly, the whole thing can be slightly warmed and more gelatine (mixed with a little of the warmed liquid first) can be added. For some reason sometimes more is needed – possibly this depends on the ripeness and juiciness of the berries.