

# Strawberries & cream jellies

*The classic summer combo in jelly form. It doesn't need adornment but, if you're in the mood, a scattering of fresh mint leaves makes a nice contrast.*

**Makes** 6

**Prepare** 40 minutes + setting + overnight chilling + macerating

**Cook** 15 minutes

• 5½ platinum-grade gelatine leaves

• 425g strawberries

• 30ml lemon juice (about ½ lemon)

• 180g caster sugar

• 200ml whole milk

• 2 tsp vanilla extract

• 200ml double cream

**1** To prepare the jelly layer, soak 3 gelatine leaves in cold water for 10 minutes, until soft. Meanwhile, put 300g strawberries in a pan with the lemon juice, 100g sugar and 125ml water. Bring to the boil and cook for 10 minutes, or until the strawberries are very soft and pale. Pass the mixture through a fine sieve into a large jug, pressing the fruit firmly to extract as much juice as possible. Save the pulp to enjoy over rice pudding or yogurt, or stir into your next batch of strawberry jam. Squeeze the excess water out of the gelatine, then whisk it into the hot strawberry liquid until fully dissolved. Add enough water to bring it up to 400ml, then divide between 6 pudding moulds (about 150ml each in volume) and put in the fridge for about 1½ hours to set.

**2** When the strawberry jelly is almost set, prepare the cream layer. Soak the remaining 2½ gelatine leaves in cold water for 10 minutes. Put the milk, vanilla extract and 60g sugar in a pan over a medium-low heat until it reaches the boil; take off the heat. Squeeze the excess water out of the gelatine and whisk it into the hot milk mixture until completely dissolved. Whisk in the cream, then leave to cool for around 30 minutes until just warm to the touch, stirring occasionally to prevent a skin from forming. Pour the warm cream mixture over the set strawberry jellies. Put in the fridge overnight to set completely.

**3** To unmould, prepare a large bowl of hot (not boiling) water. Dip a jelly mould in the hot water for about 5 seconds, then remove and briefly dry. Put a plate on top of the mould, then invert and shake or wobble the mould to help it release. If it doesn't, repeat the dipping process. To finish, halve the remaining 125g strawberries and mix them with the remaining 20g sugar in a bowl. Leave for 15-20 minutes to macerate. Decorate each jelly with a strawberry half, then either drizzle over the syrup or serve alongside, with any remaining strawberries.

**Per serving** 1416kJ/339kcal/18g fat/11g saturated fat/36g carbs/35.9g sugars/2.7g fibre/4.8g protein/0.1g salt/gluten free »