



Orange jelly

Blood oranges are available from early January to March. The jelly is just as delicious made with any oranges, but the colour will be less vivid.

Use freshly squeezed juice for an amazing flavour.

Orange jelly

Ingredients

750ml freshly squeezed blood orange juice, strained
125g golden caster sugar
8 sheets of gelatine

Preparation time: 15 minutes
Chilling time: overnight
Serves: 12

Shortcut: buy a carton of fresh orange juice

Method

Submerge the gelatine in water and leave to soften for approximately 5 minutes. Then remove the gelatine and squeeze out any water.

Combine the sugar and 375ml juice in a saucepan. Heat gently over a low-medium heat until all the sugar is dissolved.

Add the gelatine to the pan and stir until completely incorporated. Remove from the heat and combine with the remaining juice.

Strain through a fine mesh and sieve into a bowl. Place this inside a larger bowl filled with ice and water so that it cools quickly; stirring will help.

Once cool to the touch, pour into a 1.5l jelly mould. Place in the fridge to set. It will take several hours to set; leave it overnight ideally.