



JELLY & TEA

cherry blossom
& jujube

Ingredients:

- 6 sheets of gelatin
- 9 teaspoons of tea
(Item No. 11193 FT
Cherry
Blossom-Jujube)
- 4 teaspoons of sugar
(adjust to taste)

Preparation:

Soak the gelatin in cold water for 10 minutes. Brew the fruit tea with 450 ml of boiling water and let it steep, covered, for 8 minutes. Strain the tea. Add 4 teaspoons of sugar and the squeezed-out gelatin sheets (6 per batch), then stir until dissolved. Pour the mixture into Gugelhupf molds and refrigerate for 3-4 hours. To serve, remove the jelly from the molds and place it on plates. Vanilla sauce makes a great accompaniment.