

30 minutes (plus chilling time)

Serves 6-8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 1 packet (80g) red berry jelly
- 200g fresh berries + extra for serving (we used raspberries and strawberries)
- ½ sachet (5g) gelatine powder
- 2 Tbsp (30ml) cold water
- 2 large slabs (150g each) milk chocolate
- 1⅔ cups (400ml) cream
- ¼ cup (60ml) castor sugar
- 1 tsp (5ml) vanilla essence
- 2 Tbsp (30ml) strong coffee
- Fresh mint, for serving (optional)

Method

1. Prepare jelly according to packet instructions.
2. Pour into a 30cm wide x 16cm deep bundt tin or jelly mould.
3. Set in the fridge for 30-40 minutes, until slightly thickened but not completely set.
4. Add berries to jelly. (Adding at this stage ensures they will “float” in the jelly and not drop to the bottom.)
5. Set jelly until firm, about 1-2 hours.
6. Sprinkle gelatine powder over cold water. Set aside.
7. Melt chocolate in a glass bowl over a pot of boiling water.
8. Whisk cream and sugar until stiff peaks form and add vanilla essence.
9. Heat gelatine “jelly” in the microwave at 30-second intervals (or in another bowl over boiling water).
10. Mix melted gelatine and coffee into the chocolate.
11. Fold cream into chocolate mixture until evenly combined.

12. Pour over jelly base and chill for 1-2 hours until set.
13. Run a hot cloth over the outside of the bundt tin or mould, or quickly dip in lukewarm water to unmould.
14. Serve with extra berries and mint leaves.

[Browse more dessert recipes here.](#)