

More than 1 hour

Makes 15-20

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Ingredients:

- 1 cup (250ml) puréed strawberries
- $\frac{1}{3}$ cup (80ml) water
- 2 Tbsp (30ml) lemon juice
- 1 Tbsp (15ml) honey
- $\frac{1}{6}$ cup (60ml) gelatine powder

Method:

1. Whisk together all ingredients except gelatine in a small saucepan over low-medium heat.
2. When warm mixture comes to a simmer, gradually sprinkle in gelatine, stirring constantly until smooth and glossy.
3. Remove from heat and pass through a sieve to remove any fruit pieces. If there are bubbles, remove with a spoon.
4. Pour mixture into 15ml to 20ml silicone moulds.
5. Refrigerate for 4-6 hours or until set.