

Recipe: Craig Cormack

Blueberry and Grape Jelly

Use Feast-de-rennaissance Blueberry and Grape Relish

Jelly:

3 g gelatine or 1 leaf
465 ml relish
200ml for the topping

Take 465ml Blueberry and Grape relish, heat in a saucepan. Once warm, purée the contents of the jar. Strain off through a fine sieve. Using the strained liquid, set with 3 g of gelatine. Allow to set in a square or rectangular container lined with cling film.

*If using leaf gelatine, use 1 leaf which equals 3 g of powdered gelatine.

Just before serving, cut jelly into cubes and serve as an accompaniment to cheeses, carpaccio, duck, terrine or desserts.