



Pimms Jelly

A traditional summer drink with a modern twist.

INGREDIENTS

165ml Pimms No. 1
510ml water
4 leaves of gelatine
2 tbsp Canderel granules
Juice from ½ lemon
45ml orange juice
20g cucumber, diced
18 mint leaves
2 medium oranges, peel & pith removed & cut into segments
6 strawberries, sliced

Garnish:
6 strawberries, halved
6 mint sprigs

BEFORE YOU BEGIN

Serves
6

Time
preparation: 30 minutes + chilling
cooking: 0

Per serving
66kcal

Difficulty level



STEP BY STEP

- 1 Put 4 tbsp of the water in a dish & allow the gelatine to soak.
- 2 Heat the remaining water, when hot but not boiling add the gelatine & liquid & leave to melt.
- 3 When the gelatine has dissolved add Canderel. Mix thoroughly. Add Pimms, Lemon & Orange juice & strain into a bowl. Leave to cool at room temperature.
- 4 Prepare the oranges, slicing away the skin & pith. Segment the oranges & dice the flesh.
- 5 Half fill 6 glasses or bowls of approximately 200ml capacity with the Pimms mixture.
- 6 Add some of the orange pieces, cucumber dice and strawberry slices.
- 7 Put the glasses in the fridge for approximately 1 1/2 hrs or until the jelly sets, then pour on the remaining Pimms mixture.
- 8 Add the rest of the orange, strawberries & cucumber and 3 mint leaves to each glass.
- 9 Allow to set completely in the fridge. Serve topped with ½ a strawberry & mint sprig.