



BLACKCURRANT AND PINOT NOIR JELLY

(Makes 8 x 125ml sundae glasses or 24 shot glasses)

This refreshing dessert is enjoyed because it isn't rich or overly sweet.

INGREDIENTS

350g (1 + 1/2 cups) castor sugar
500ml (2 cups) pinot noir
3 star anise

If you are using fresh berries

14g (3 tsp) gelatine
360g blackcurrants

If you are using frozen berries

20g (6 tsp) gelatine
540g frozen blackcurrants

METHOD

1. To make pinot noir syrup: Place sugar, pinot noir and star anise into a saucepan set over a gentle heat. Stir till sugar is dissolved. Increase heat and heat to just below boiling.
2. Strain pinot noir syrup to remove star anise. Place 125ml (1/2 cup) pinot noir syrup in a small bowl and sprinkle gelatine onto syrup. Stir to dissolve.
3. Pour into remaining pinot noir syrup and stir till combined. Leave to cool.
4. Divide blackcurrants between serving glasses and add pinot noir syrup to come up to top of glasses.
5. Refrigerate for at least 2 hours, preferably overnight, or till set.

