

Gooseberry and Elderflower Jelly, Rose Cream and Angel Hair

Rhubarb Jelly Ingredients:

250g	Frozen Gooseberries
250g	Sugar
250ml	Water
50ml	Elderflower Cordial
5 Leaves	Gelatine
250ml	Double Cream
25g	Icing Sugar
5ml	Vanilla with Grains

Plain Angel Hair
Edible Flowers
Micro Fennel

Method:

1. Soak the gelatine in cold water until its soft.
2. Boil the sugar and water, remove from the heat once boiling. Add the soaked gelatine
3. Add the elderflower cordial. Pass through a fine chinois.
4. Set in a individual jelly mould with some of the drained gooseberries.
5. Set in fridge overnight.