

## **Grownup ‘jelly and cream’ cups**

*Recipe by Angie Boyd*

Serves: 4

Cooking: 1hr

Difficulty: Easy

### **Ingredients :**

*JELLY: BERRY AND CRÈME DE CASSIS JELLY LAYER:*

500ml Blackberry or another berry juice (shop-bought is fine)

125ml Selati White sugar

½ Lemon, juice

15ml Crème de Cassis

4 leaves Gelatine

*CREAM: LEMON POSSET LAYER:*

300ml Double cream

80g Selati Castor snow

1 Lemon, large

*BLUEBERRY COMPOTE TOPPING:*

200g Blueberries

100g Selati Castor Snow

1 cinnamon stick

50ml Crème de Cassis

### **Methods :**

*JELLY: BERRY AND CRÈME DE CASSIS JELLY LAYER:*

1. Heat the sugar, berry juice and lemon juice in a saucepan.
2. Meanwhile, soak the gelatine leaves in a little cold water. Once soft, add to the hot liquor and stir until melted. Stir in the crème de cassis.
3. Pour into 4 dessert glasses and chill in the fridge until set.