

Champagne Mandarin Jelly Desserts

A fun boozy dessert for the Holidays

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INGREDIENTS

(makes 2 portions)

- 4 mandarins
- 9g gelatine + 6tbsp cold water
- 20g sugar
- about 400ml champagne
- 100ml whipping cream
- 10g sugar
- 1tsp vanilla paste
- sprinkles (optional)

DIRECTIONS

1. Peel two of the mandarins and remove the skins from the slices (see video).
2. Add the slices from one mandarin into each dessert glass.
3. In a small bowl mix gelatine with cold water and allow to bloom for 5 minutes.
4. Press the juice from two mandarins and strain through a sieve.
5. Measure the juice into a 500ml measuring cup and fill the rest (up to 500ml) with the champagne. Add into a small saucepan along with the sugar and heat over medium heat until the sugar has completely dissolved and the liquid has warmed up. Don't boil, just allow the sugar to dissolve and remove from heat when the liquid starts steaming.
6. Add the gelatine to the warm champagne and mix until completely dissolved. Allow to cool a little. Once slightly cooled pour into the dessert glasses. Allow to come to room temperature and then store in the fridge until the jelly has completely set.
7. Once the jelly has set, whip the cream with the sugar and the vanilla paste until stiff peaks. Transfer the cream into a piping bag with a piping tip of your choice and pipe over the jelly.
8. Decorate with some golden sprinkles (optional).
9. Best enjoyed cold.

