



## Fiesta Fruit Jelly Recipe

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Preparation Time	10
Cooking Time	44
Serving Size	5

### Ingredients:

#### FOR THE GREEN GELATIN

- 2 pcs pandan leaves
- 1 cup water
- 1 pack unflavored gelatin, green (7g), dissolved in 2 Tbsp water
- 1 Tbsp sugar, white

#### FOR THE ORANGE GELATIN

- 1 pack unflavored gelatin, orange (7g), dissolved in 1/4 cup water

#### FOR THE CREAM GELATIN

- 1 1/2 packs unflavored gelatin (7g), dissolved in 1/2 cup water
- 1 tsp vanilla extract
- 3 Tbsp condensed milk
- 250 g all-purpose cream
  
- 1 can DEL MONTE Fiesta Fruit Cocktail (836g), drained, reserve 1 cup syrup

### Preparation:

1. For Green Gelatin: Boil pandan leaves in water for 5 minutes. Remove pandan. Add gelatin mixture and sugar, stir until dissolved. Pour into small pan. Chill to set. Cut into cubes.
2. For Orange Gelatin: Heat gelatin mixture until just dissolved. Remove from flame. Mix in reserved fruit cocktail syrup. Pour in pan and chill to set. Cut into cubes.
3. For Cream Gelatin: Heat gelatin mixture until dissolved. Remove from flame. Stir in vanilla, milk and cream. Pour into pan and chill to set. Cut into cubes.
4. In a clear bowl or cup, arrange layer of DEL MONTE Fiesta Fruit Cocktail, colored gelatin and another layer of fruits on top. Chill. Serve with whipped cream if desired.

### Chef's Tip

Dissolve the gelatin in water and allow to sit for a few minutes so that it "blooms." This step ensures that the gelatin will melt easily and will not form lumps.

### Lusog Notes

This recipe is high in vitamin C that helps in wound healing and keeps gums healthy. It is also a source of vitamin A which aids in maintaining healthy skin and normal vision.

## **Cooking Skills Needed**

- Mixing
- Slicing
- Boiling

## **Cooking Tools**

- Measuring Spoon
  - Pot
  - Measuring Cups
  - Spatula
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