



Fiesta Fruit Jelly Recipe

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