Mandarin & Jasmine Tea Cup Jellies



www.stirtea.co.nz

A delightful recipe for a hot summer's day, and one which is sure to go down a treat with the whole family!

Ingredients

(makes approximately 4 tea cup jellies)

Juice of 2-3 fresh mandarins (about 1/3 cup) plus extra mandarin to decorate (can be replaced with fresh orange juice)

1 tbsp powdered gelatine (can be replaced with agar)

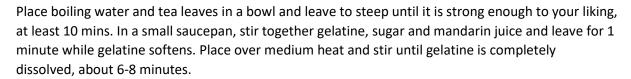
1 tbsp sugar

400ml (approx 1 & 2/3 cups) boiling water

1 tsp jasmine tea leaves (Stir Jasmine Pearl Green Tea, or Earl Grey)

1 punnet fresh raspberries (can be replaced with other berries)





Strain tea to remove leaves and stir in gelatine mixture. (Feel free to adjust the balance of flavours to taste at this point). Pour mixture into tea cup, add a few rasberries to each tea cup. Chill in the refrigerator until set, at least 2 hours or overnight. When ready to serve, remove from the fridge and top with extra mandarin slices and raspberries. Can be stored in the fridge for a couple days.

Recipe and image from http://www.raspberricupcakes.com/

