

You're all invited



*C*hampagne and Ginger Jelly

A gorgeous, golden jelly with a subtle hint of ginger, topped with slivers of stem ginger.

Preparation time: 15min;

cooking time: 20min

**150cals, 0g fat, 20g carbohydrate per
serving; serves 10**

8 gelatine leaves – around 25g (1oz)

175g (6oz) golden caster sugar

Pared zest of 2 unwaxed lemons (use a
vegetable peeler to remove zest in long strips)

75cl bottle champagne or sparkling wine

6–8tbsp ginger wine

4 pieces stem ginger, drained of syrup and
cut into slivers

1 Pour 600ml (1 pint) cold water into a bowl. Break up and add the gelatine. Soak for 5min.

2 Put sugar in a pan. Add lemon rind and 400ml (14fl oz) cold water. Heat gently to dissolve sugar, then simmer for 2–3min. Take off the heat and cool a little, then remove the lemon rind.

3 Lift the soaked gelatine out of the water and add it to the pan. Stir until melted.

4 Stir in the champagne and ginger wine. Ladle the jelly into 10 wine glasses and chill until set.

5 Just before serving, decorate with stem ginger. Serve with Ginger Cream (see below).

Ginger Cream

Empty a 284ml carton of double cream into a bowl and whip until soft peaks form. Chop three pieces of stem ginger and fold into the cream with 2tsp of the ginger syrup. Spoon into a serving dish and chill until ready to serve. This goes really well with the Gooey Chocolate Puddings, too.

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