

Champagne Berry Jellies

Servings: 4

Prep time: 30 minutes

Ingredients:

*50g caster sugar

*100 ml water

*4 gelatin leaves

*500 ml Champagne or dry sparkling wine

*100g each raspberries, blueberries, redcurrants or to choice

*extra redcurrant sprigs to decorate

Directions:

1. For the sugar syrup, place sugar in a pan and add water.
2. Place over low heat stirring until sugar is dissolved.
3. Bring to bubbling for 1 minute, then remove from heat.
4. At the same time soak gelatin in a little water.
5. When gelatin has softened, transfer to sugar syrup and stir to dissolve completely.
6. Add Champagne or sparkling wine to top up to 600 ml
7. Place fruit in 4 cocktail glasses and fill with Champagne syrup.
8. Chill until set.
9. Serve decorated with sprigs of redcurrants.