

## **Champagne Jelly with Blueberries & Pomegranate**

### Ingredients:

2 cups of champagne or sparkling white wine  
1 Tbsp of powdered gelatine  
3/4 cup of castor (berry) sugar  
1/2 cup of pomegranate arils (seeds)  
1/2 cup of blueberries

Boil some water. Place gelatine powder in a small bowl. Add 2 1/2 tablespoons of boiling water to the powder and stir to dissolve completely. Heat castor sugar and champagne in a small saucepan over a low heat. Stir with a wooden spoon to dissolve sugar completely. Remove from heat and set aside. Stir dissolved gelatine into the champagne mixture. Stir over a low heat for 30 seconds. Remove from heat and leave mixture to cool for 5 minutes. Divide half of the blueberries and pomegranates amongst 4 serving glasses. Pour a little of the jelly mixture over the berries in each glass. Place in the fridge and set for 1 1/2 hours. Make sure you keep the remaining jelly mixture at room temperature while the jelly glasses set. This is a dessert that can be made the day before and should be served chilled. Please note that it takes 3 1/2 hours for the jelly to set. Once jelly glasses are set, pour remaining jelly mixture evenly into each serving glass and set for a further 2 hours. Serve chilled. Serves 4.