

Red and Black Currant Parfaits

3 1/2 teaspoons unflavored gelatin (substitute black raspberry or black cherry gelatin mix for a similar result)

3 cups black currant juice, cold

8 tablespoons sugar

1 cup heavy cream, cold

2 3/4 cups fresh red currants, stemmed, rinsed, and patted dry

Stir the gelatin and 1 cup of the chilled juice together in a medium bowl and let sit for 2 minutes. Bring remaining 2 cups of juice and 6 tablespoons of sugar to a boil in a small saucepan. Stir into the gelatin mixture and refrigerate until set. Beat the remaining 2 tablespoons sugar and heavy cream to soft peaks. Layer the gelatin, whipped cream and fresh currants in six 8-ounce parfait glasses. Serve immediately.