

JELLY AND CHOCOLATE MOUSSE DESSERTS WITH A KICK

Serves 4 of each flavour

INGREDIENTS

For the mango jelly:

- 8 sheets leaf gelatine
- 2 bottles (275ml each) Esprit Mango with a chilli twist
- 1 mango, diced neatly + extra to garnish

For the blueberry jelly:

- 8 sheets leaf gelatine
- 2 bottles (275ml each) Esprit Blueberry, Basil and Hibiscus
- ½ cup blueberries + extra to garnish

For the strawberry jelly:

- 8 sheets leaf gelatine
- 2 bottles (275ml each) Esprit Strawberry & Watermelon with Lime
- 8 strawberries, sliced vertically + extra to garnish

For the white chocolate mousse:

- 2 cups cream
- 2 cups chopped white chocolate

Serving suggestion:

Sprig of mint

METHOD

For the fruity jelly:

1. Submerge the gelatine leaves in water and let it stand for 10 minutes.
2. Squeeze out the water and place the gelatine leaves in a jug. Pour over ¼ cup of hot water and stir to dissolve.
3. Pour the chosen Esprit flavoured drink over the gelatine mixture and stir well before pouring this mixture evenly into tumbler glasses.
4. Place the tumbler glasses at a slant in the muffin holes of a giant 6-hole muffin tray.
5. Chill the jelly filled glasses in the fridge for half an hour before pushing the cut fruit pieces through the mixture so that it is suspended in the jelly.
6. Return the muffin tin to the fridge for a further half an hour, or until the jelly has set.

