



## Raspberry jelly dessert

1 hour 

1-2 

6 

2h 30 min 

### Ingredients

300 g (10 oz.) raspberries, 30 g (1 oz.) Schär Frollini, 700 ml (2 3/4 cups) unsweetened raspberry juice, 15 g (1/2 oz.) leaf gelatine, 1 tablespoon sugar

### Method

Put a large pudding mould in the freezer. In the meantime, soften the gelatine leaves in cold water and then dissolve them in a double boiler. In a pot, heat the raspberry juice and the sugar over low heat, then remove from the burner to cool. Add 4/5 of the gelatine and briefly mix with a hand mixer. Take the mould out of the freezer. Pour in 2/3 of the mass, then add the raspberries, and then pour in the remaining mass. Put into the freezer for 25-30 minutes. Remove from the freezer and mix in the finely crushed Schär Frollini or Biscottini. Put into the freezer for another 2 hours. Before serving, briefly place the mould in lukewarm water and then turn upside-down on a serving plate.



### Oscar's tip

Serve with vanilla custard and fresh mint.

