



The Kitchen Café Takeaway

Strawberry and Elderflower Jelly with Marinated Strawberries

By Claire MacDonald

Prep time: 20 mins

Cooking time: 15 mins

Serves 4



Ingredients

For the Jelly

5 leaves of gelatine, soaked in cold water for 10 minutes

½ pint /300mls cold water

6 oz. /175g granulated sugar

3 tablespoons elderflower cordial

½ pint / 300 mls lemon juice

½ lb. / 220g strawberries, hulled and neatly chopped quite small

For Marinated strawberries

1 lb. / 450g strawberries, hulled and halved

2 tablespoons elderflower cordial and

Juice of ½ lemon

Wednesday lunchtime from 1315-1400

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Preparation method

For the Jelly

- Put the water and sugar into a saucepan and stir over moderately high heat until every grain of sugar has dissolved.
- Then boil fast for 3-4 minutes.
- Lift the gelatine leaves from their cold water bath, dripping off excess water, and drop the gelatine into the hot syrup.
- Swirl the saucepan and the gelatine will dissolve almost instantly.
- Take the pan away from the heat, and stir in the elderflower cordial and the lemon juice, stirring well. Leave till cold.
- While that cools, line a small bowl with clingfilm. Pour the cold lemon syrup jelly liquid into the bowl. Add the finely chopped strawberries and stir, with a fork.
- Leave in a cold place – a fridge – and stir when you remember, to distribute the chopped strawberries evenly through the setting jelly. This is best made a day in advance.

For the Marinated strawberries

- Put the halved strawberries into a serving bowl and mix the elderflower cordial and lemon juice thoroughly through the strawberries.
- If you have any time left, then leave the strawberries to soak before garnishing around your jelly just as you serve.



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