

Fruit Jelly

Serves 4



INGREDIENTS

4 g Fiberagar® (1 packet)
500 ml orange and pineapple juice, with additional sugar if required
1 lemon
Various chopped fruit (eg. kiwi, peaches, strawberries, pineapples, apples...)



PREPARATION

1. Cut the fruit into small pieces and place in a mold.
2. Combine juices and heat to boiling. Add the packet of Fiberagar® and stir for 2 minutes until dissolved. Cool but do not allow it to set completely.
3. Pour the agar/juice mixture over the fruit and refrigerate for at least 30 minutes.
4. Flip mold onto plate and serve.