



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

CORNISH MEAD CHRISTMAS JELLIES WITH CORNISH CLOTTED CREAM

DESCRIPTION

Festive fruit, honeyed mead and warming spices combine in these Christmas jellies. This easy, no-bake dessert is perfect for making in advance and serving at parties - complete with a spoonful of unctuous Cornish Clotted Cream and a twist of orange.

Serves 6

INGREDIENTS

425ml Traditional Mead
425ml Cranberry Juice
150g Cranberries - frozen works well
2 large Oranges
1 Cinnamon Stick
30ml Honey
6 leaves of Gelatine / 18g powdered gelatine
225g Trewithen Dairy Cornish Clotted Cream

METHOD

1. Place a freezer-proof glass jug in the freezer and clear a shelf in your fridge for the jellies to set.
2. In a saucepan, combine the cranberries, zest of 1 orange, 2 tablespoons of orange juice, honey and the cinnamon stick. Simmer over a medium heat for 10 minutes while stirring occasionally before discarding the cinnamon stick. Pour into six serving glasses and set aside.
3. Gently warm the cranberry juice in a small saucepan and stir through the gelatine until completely dissolved. Pour into the frozen glass jug, before adding the mead. Stir gently until combined.
4. Pour the mixture into each glass, allowing space at the top. Chill until the jelly sets.
5. Cut twists of orange peel. To serve, top each glass with a large spoonful of Cornish Clotted Cream and garnish with a twist of orange peel.