



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

RAINBOW CLOTTED CREAM JELLY

DESCRIPTION

This quivery pudding is an explosion of colour - the perfect showstopper when the guest of honour is young at heart. Who doesn't love a dancing, wibbly-wobbly jelly? When guests ask you how it's made, there's only one response.

"Magic."

INGREDIENTS

Vegetable Oil for greasing
3 Packets Fruit Jelly
200g Trewithen Dairy Cornish Clotted Cream
200g Double Cream
3tbsp Caster Sugar
1 tsp Vanilla Extract
1 Sachet (12g) Powdered Gelatine

METHOD

You'll need a 1 litre jelly mould and a separate cup. The cup works well for you to gently prod to check if the layers are set enough and to use as a testing ground for pouring in the next layer. Grease both with a thin layer of vegetable oil.

Make your first jelly up in a jug. Use 100ml less water than the packet instructions so it sets a little firmer. Pour a layer into the jelly mould and cup, ensuring you pour directly into the bottom of the vessels - always keep the sides clean so you end up with clear stripes.

Place the vessels carefully in the fridge and set a timer to check them in 20 minutes. You want them to be set just enough to hold the next liquid - not firm. In the meantime, make your next layer up allowing time to cool slightly.

While the jelly is setting, make up your clotted cream layer. In a saucepan, gently heat the double cream, sugar and vanilla. When the sugar has dissolved, spoon in the clotted cream and combine until smooth. Add the powdered gelatin and stir through. Remove from the heat and allow to cool - you can speed this up by pouring the mixture into a jug, then placing the jug in a saucepan of cool water.

When the jelly is firm enough to support the next liquid, it's ready. Always pour over the jelly in the cup to check the colours don't seep through - the cup is your test pad.

Gently pour some of the clotted cream mixture over, taking care not to touch the sides.
TOP TIP: Pouring the jelly down the back of a spoon helps to lessen the impact when you pour it.

Allow to chill until it is set just enough to support the next layer - checking the cup first each time.

Repeat the process, separating the jelly colours with a layer of clotted cream mixture. If your jug of clotted cream starts to set in between, place the jug in a saucepan full of tepid water to keep it loose enough.

When you've finished, allow the jelly moulds to completely set in the fridge. When you're ready to turn them out, fill a saucepan with boiling water. Carefully dip the jelly moulds into the water three times, before placing a plate on top of the mould and flipping it upside down. If the jelly doesn't slide out easily, continue to dip the mould into boiling water and squeeze the mould until it comes out.

Magic.