

SAKURA JELLY

INGREDIENTS

SAKURA JELLY:

10g sugar
4g agar
160ml water
40ml Sakura Syrup
10g salted cherry blossoms

STRAWBERRY MILK JELLY:

300ml milk
40g sugar
6g gelatin sheet
100ml *DLA Fruit Nectar Strawberry*

METHOD

1. Rinse the salted cherry blossoms with water and soak them in clean water to remove the salt. Cut off the branches.
2. Make the Sakura jelly. Mix sugar and agar in a small saucepan. Add water, mix

and heat until just before boiling. Turn off the heat, transfer to a bowl, add cherry syrup and mix.

3. Pour the cherry blossom jelly up to 1/3 of the mold and add the cherry blossoms from step #1. Let cool and harden in the refrigerator.

4. Make the strawberry milk jelly. Soak the gelatin sheets in cold water. Put milk and sugar in a heat-resistant container and heat to 60 degrees in the microwave. Squeeze the water out of the softened gelatin sheets well, add them, and mix to dissolve. Add DLA Fruit Nectar Strawberry and mix well.

5. Pour the strawberry milk jelly on top of the cherry jelly in step #3 and chill in the refrigerator until it sets.

Recipe makes 6pcs x 90ml.

FEATURED PRODUCT



Fruit Nectar
Strawberry