

Almond Jelly Recipe

(Jelly Desserts Recipes)

Ingredients:

1 packet (12 g) white agar-agar (jelly) powder
200 g sugar
500 ml water
3 pandan (screwpine) leaves, tied in a knot
500 ml evaporated milk (for a less milky flavor, use 600 ml water and 400 ml evaporated milk)
½ to 1 teaspoon almond essence
1 can lychees, chilled
1 can fruit cocktail, chilled
2 red glaze cherries

Method:

Mix agar-agar powder with sugar, water and pandan leaves in a medium-sized saucepan. Bring to the boil over medium heat, stirring constantly. Remove from heat, add evaporated milk and almond essence. Remove and discard pandan leaves. Pour mixture into a jelly mould (enough for 1 large mould or 8 to 10 small moulds). When mixture is cool, place mould in the fridge to set. When Almond Jelly is set, remove from mould and place in a shallow bowl. Surround jelly with lychees and fruit cocktail. Decorate the top of each jelly with half a glaze cherry.

Note: Canned fruit was considered very elegant in the post World War II years when it represented something imported from Britain, and so befits a Chinese gourmet meal.

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