

Japanese Green Plum Liquor Jelly Recipe

Ingredients:

¾ cup green plum (ume) liquor
½ cup water
4½ tablespoons sugar
1½ tablespoons gelatin powder
3 tablespoons water
4 plums preserved in green plum liquor

Method:

Sprinkle gelatin over 3 tablespoons of water. Stir quickly and leave to soak for 5 minutes. Put water and sugar in a saucepan. Simmer until sugar dissolves, stirring with a wooden spatula. Mix in green plum liquor. Place the bowl of gelatin over a bowl of hot water (at 60 - 70°C), and stir until dissolved. Mix into the sugar mixture, then place the saucepan over a bowl of ice water, stirring until cooled. Cover the inside of 4 small teacups, or similar containers, with plastic wrap. Pour the jelly mixture into the cups and add a green plum to each. Close by twisting the top of the plastic wrap, securing with a rubber band. Chill for about 1 hour until set.

Note: To avoid the jellies having flatten bottoms, hang them from the racks inside the refrigerator. To remove the plastic wrap easily, briefly dip the jellies in a little hot water.

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