

Plum Wine Osmanthus Jelly Recipe

Ingredients:

½ teaspoon dried osmanthus (rinsed)
4 dried plums
¾ cup plum wine
3 tablespoons sugar
2 cups hot water
2 tablespoons gelatin

Method:

Soak dried plums in plum wine for ½ hour. Take out the dried plums. Put sugar into the hot water. Pour in the plum wine after the sugar is dissolved. The syrup should not be too hot at this moment. Mix in gelatin gradually. Add dried osmanthus and mix well. Pour the mixture into tall wine glasses. Lastly add the dried plums. Refrigerate for 2 hours or until set. Serve cold.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]