



South African Recipes

"cooking with confidence"

Frozen delight

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Ingredients

- 100 g Sugar
- 140 g Custard powder
- 1 Packet red jelly 80 g

Method

- In a pot bring 1 liter water to the boil.
- Mix Custard powder and sugar with a little water.
- Mix the dissolved Custard powder with the boiling water to make custard.
- Whisk immediately to prevent lumps.
- Dissolve the Jelly powder in 200 ml hot water.
- Boil the custard for 30 second stirring continually to ensure it doesn't burn.
- Add the Jelly to the custard.
- Mix well until all is one color.
- Pour into moulds and allow to set in freezer for 6 hours depending how cold your freezer is.

DO NOT FREEZE SOLID.

Turn out and serve with Savoy sauce.

Serve 8 portions depending on the size of your moulds.