



## Sponge jelly

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## Ingredients

- 1 Packet Jelly 80g
- 1 Tin evaporated milk

## Method

- Chill the tin of milk in refrigerator over night.
- Dissolve the jelly in just enough hot water to dissolve.
- Whisk the chilled milk until foamy.
- Add the dissolved cold jelly in a thin stream.
- Mix until Jelly is well incorporated.
- Chill in refrigerator until set.
- To remove from mould. Wrap a few seconds in a warmed cloth.
- Serve as is or with Savoy sauce.

Serve 6 portions