

Milk Jelly Surprise

Milk Jelly that didn't end up the way it should have been

Why surprise? Well, the above description pretty much says it all. I remember making milk jellies in the old days, but didn't quite recall how I made them. Can't be hard, I thought – it's not exactly rocket science. How wrong could I be? Having found a suitable dish that would shape the finished product, I put in the jelly crystals and added 200ml of boiling water, then stirred it for a while to dissolve the crystals. Next came 200ml of skim milk which I began to stir in, noticing it had separated and looked grainy. Checking after a few minutes the milk seemed to have disappeared, so I gave it another stir and up it came. I guessed for some reason it had settled in the bottom of the dish. I tried stirring again and the same thing happened. Believing this was as good as it was going to get I left it, eventually transferring to the fridge when it had cooled down. You can see the result in the photo; and we had another surprise when we tried it and it tasted good. We plan to experiment further...



85g jelly crystals

200ml boiling water

200ml skim milk

Put the jelly crystals in the dish, add 200ml of boiling water and stir a minute or so until dissolved. Add 200ml of milk (you can try full cream or any other milk if you like. I can't guarantee the outcome, though) and repeat the stirring. Allow to cool before refrigerating.

To serve, place the jelly dish in a container of hot water for about a minute to free off the outside of the jelly. Remove from the water and place an upturned plate over the top; then carefully turn it over and lift off the dish. Surprise !!!

Serves 2-4, maybe with fruit?

Tip: before starting test the size of the container or dish using 400ml of water.

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