

PREP: 10 min + chilling
COOK:
SERVES: 12-24

Pink Jelly Diamonds

Jiggly, pink, geometric and scented with rosewater - these jelly diamonds have a hint of the exotic about them, along with a bright 80's charm!

Ingredients

1 sachet Queen Jel-it-in

1 cup (250ml) full-cream milk

a few drops of Queen Rose Pink Food Colour

1-2 tbsp sugar to taste

1 tsp Queen Natural Rosewater Essence

Method

STEP 1

Dissolve one sachet Queen Jel-it-in in 200ml of milk and then pour into a saucepan.

STEP 2

Add the rest of the ingredients and heat, stirring, until the sugar has dissolved and the mixture begins to bubble.

STEP 3

Pour into a wide, shallow container and leave to cool to room temperature and then chill for at least 3 hours.

STEP 4

Cut into diamonds and dust with icing sugar to serve.

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