



PREP: 10 min
COOK: 10 min
SERVES: 4

Vanilla Jelly Jars

This simple vegetarian Vanilla jelly is so easy to make. It's the perfect thing to do ahead of time and serve after dinner.

Ingredients

2 cups (500ml) milk
1/2 cup (110g) white sugar
1/4 cup (40g) corn flour
1/4 tsp salt
1 tsp Queen Organic Vanilla Bean Paste
20g (1 tbs) butter

Method

STEP 1

In a medium saucepan, over medium heat, heat the milk, stirring and scraping the bottom, until bubbles start to form at the edges.

STEP 2

In a separate bowl, whisk together sugar, corn flour and salt together. With the pot still over the heat, whisk in sugar mixture a little at a time (constantly scraping the bottom), until it has all dissolved.

STEP 3

Keep cooking and whisking until mixture thickens. You will know it is ready if you dip in a metal spoon and the mixture coats the back of the spoon.

STEP 4

Remove from heat and stir in the vanilla bean paste and butter. Divide between jars and leave to cool to room temperature then refrigerate for at least three hours. Serve chilled.

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.