

A top-down photograph of several square white ceramic dishes arranged on a white surface with a faint grid pattern. Each dish contains a single, dark, square jelly cube. The lighting is soft, creating subtle shadows and highlights on the edges of the dishes and the surface.

Recipe

# BLACKCURRANT & CASSIS JELLY CUBES

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# BLACKCURRANT & CASSIS JELLY CUBES

Recipe: **CAROLE POIROT**



**CATEGORY**  
Dessert



**ISSUE**  
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- » Makes: 6 jellies
- » You will need a silicone ice cube mould for large (4.5cm) ice cubes

## INGREDIENTS

600 g blackcurrants  
50 ml cassis  
150 g caster sugar  
Juice of 1 lemon  
6 gelatine leaves

- STEP 1** Put the gelatine leaves into cold water and leave to soak for 5 minutes.
- STEP 2** Wash the blackcurrants and put into a saucepan with 250ml water, the sugar and lemon juice.
- STEP 3** Cook for 2-3 minutes over a medium heat until the fruits are softened.
- STEP 4** Put a clean muslin cloth into a sieve and place over a bowl or jug. Pour the fruits into the sieve and leave the juices to drip into the bowl/jug.
- STEP 5** Use a wooden spoon to press some more liquid through if needed. Now take the gelatine out of the water and squeeze the remaining water out.
- STEP 6** Add to the fruit juice and stir until dissolved. Add the cassis and then pour the liquid into the ice cube mould.
- STEP 7** Leave to cool before refrigerating for at least 2 hours. Serve the jellies on their own or garnished with fruits and cream.