

# real strawberry jelly

Serves 4

- 3 × 250g punnets ripe strawberries, hulled
- 180g caster sugar
- 1 tbs lemon juice
- 3 tsp powdered gelatine
- 300ml thickened cream, lightly whipped

Halve 500g strawberries. Place the sugar and 1½ cups (375 ml) water in a large pan over high heat, stirring to dissolve sugar. Bring to the boil, then reduce heat to medium and simmer for 5 minutes until slightly reduced. Add lemon juice and halved berries to the pan, then reduce heat to medium-low and simmer, stirring occasionally, for 10 minutes until berries are soft. Carefully transfer berry mixture to a fine sieve set over a bowl, and stand for 40 minutes, until most of the liquid has drained from the berries. (Don't push down on the berries or the jelly will be cloudy.) Discard solids.

Return the berry syrup to the pan over medium heat for 2-3 minutes until hot but not boiling. Transfer ½ cup (125ml) hot syrup to a large bowl, then sprinkle over gelatine and stand for 2 minutes. Whisk to completely dissolve gelatine, then stir in the remaining syrup. Transfer to a jug and chill for 20-30 minutes, stirring regularly, until the jelly is thick but not set.

Pour the jelly into four 150ml serving glasses and return to fridge for a further 10-15 minutes until starting to firm up.

Meanwhile, slice the remaining berries.

Gently press most of the berry slices into the jelly - being careful not to disturb the jelly too much. Return to the fridge for 6 hours to set. (Jellies can be kept in the fridge for up to 2 days at this point.)

Just before serving, spoon a dollop of whipped cream over each jelly, then top with remaining berries and serve.

*Belinda Jeffery in [delicious](#). February 2011*