

# Melon & Raspberries in a Champagne Jelly

- 1 Galia Melon
- 1 Cantaloupe melon
- 1 Punnet raspberries
- 1/2 pint Champagne or sparkling wine
- 75g Castor sugar
- 5 Leaves of gelatine
- Mint to garnish
- Fruit coulis



- Fruit chopping board
- Mixing bowl
- Saucepan
- Cooks knife
- 1cm melon baller
- 4 dariole moulds
- Metal spoon



Place the gelatine in a bowl of cold water for 5 mins. In a pan bring to the boil the champagne and sugar making sure the sugar is dissolved. Add the soft gelatine, after squeezing out any water and stir until dissolved. Leave to cool.

Cut in half both melons and discard seeds. Using the melon baller scoop out the flesh in the shape of balls. Add to the champagne, draining off any melon juice first.

Put 6 raspberries into the bottom of each dariole mould and then fill up with the melon balls. Top each mould up with the champagne jelly liquor. Put in the fridge for 6-12 hours to set.

To turn out, dip into hot water for 3-4 seconds to loosen the jelly and turn onto plates. Garnish with fruit coulis and mint.