

Ingrediënten

800 ml clementine juice , (from about 30 clementines)

White sugar , to taste

Small piece of fresh ginger , peeled

2 gelatine sachets , (23g in total, see note)

2 fresh clementines , peeled and sliced into thin rounds

1 big tsp vanilla syrup , (see note) or a few drops of vanilla extract

200g plain yoghurt

Good-quality dark chocolate



SERVES 6

COOKS IN 10 MINUTES PLUS COOLING TIME

DIFFICULTY SUPER EASY

Recept

Pour the clementine juice into a pan on a high heat to warm through – don't let it boil. Add a little sugar to sweeten – not too much, you still want that zippy clementine flavour.

Grate in a tiny bit of ginger, then grate a bit more onto a chopping board then squeeze it over the pan of juice so you get a few drips of ginger juice in there. Take the juice off the heat. Sprinkle gelatine over the juice, then whisk in quickly.

Arrange 6 small serving glasses on a tray and put 2 clementine rounds in each. Sieve the juice mix into each glass, allow to cool, then refrigerate for about 3 hours, or until set.

To serve, mix the vanilla syrup into the yoghurt and dollop a spoonful on top of each jelly, then grate or shave a few pretty bits of chocolate on top. Note: The amount of gelatine you'll need will vary depending according to the type, so check packet instructions and adjust accordingly. Buy vanilla syrup at good supermarkets and delis.

NUTRITION PER SERVING

Calories	Fat	Saturates	Protein	Carbs	Sugar
91	1.4g	0.9g	5.7g	14.5g	14.4g
5%	2%	5%	13%	6%	16%

Bron



Info Martine Lycke

1 bakje van 2.3 kg clementines van Lidl
Totaal 35 clementines, 30 sap en 3 in glaasjes
Opgewarmd met :
2 kl suiker
¼ kl gembersiroop
23 g gelatine blaadjes

Goed voor 12 glaasjes.

Griekse yoghurt, 1sl per glaasje genomen – 418 g
Vanille uit flesje
En nog een zakje vanillesuiker toegevoegd

Fotos

