

## SATSUMA / FRUIT JELLY RECIPE

### WHAT YOU NEED

- Excess satsumas or other citrus fruit - one pile thereof
- 1 x 12g sachet of Dr Oetker's Powdered Gelatine

### WHAT YOU DO

- Juice all of the fruit you have available.
- Put it in a measuring jug to work out how much you have by volume.
- Prepare the gelatine as per instructions on the packet - one sachet does 1 pint of liquid, so if you have half a pint of liquid, use half the packet and so on. You just dissolve the gelatine powder in warm water.
- Mix the gelatine and the juice.
- Pour the mixture into a bowl or individual bowls with whatever accompanying fruit you like!
- Wait for it to set! Approx 12 hours usually to be sure.



*Note: You can in fact use this method with bought fruit juice as well, including apple juice, pineapple juice, or anything you like really. It always tastes a great deal more fruity than conventional jelly, and is of course, far more healthy!*

**For more Resourceful Recipes from  
Waste Not Want Not go to  
[www.wnwn.org.uk](http://www.wnwn.org.uk)**