

Blue Peter

Jelly Fruit Slices



You will need

- ✓ 2 large oranges
- ✓ 100g pack of jelly
- ✓ Strawberries
- ✓ Blueberries
- ✓ Half a pint of boiling water

Introduction

These jelly fruit slices are fruity and delicious – perfect for a summer picnic! You can use any fruit you like, and any flavoured jelly.

Instructions

Step 1



Take the two halves of an orange that has already been juiced. This will be used for the jelly mould. Remove any excess pulp with a spoon.

Step 2



Chop up some strawberries in small pieces and place in your orange rind halves.

Step 3



Add in some chopped blueberries. Don't forget you can use any fruit you like.

Step 4



Now we're ready to make our jelly! Dissolve your jelly cubes in a heatproof measuring jug using half a pint of boiling water. Make sure you get an adult to help if you need it. We've used less water than usual to make the jelly firmer.

Step 5



Pour your jelly into your orange rind before it starts to set. Make sure you fill it up as high as you can because the jelly will shrink a bit when it cools. Then carefully transfer these into the fridge to set overnight.

Step 6



Once the jelly is set, place your orange halves open side down onto a chopping board and use a knife to cut them into slices. Ask an adult to help with this if you need.

Step 7



Once you have your halves, they're ready to eat! They look great if you make a few with different flavours and colours. Get creative and enjoy!