



I Can Cook **Jelly Boats**

Recipe by Kate Morris and
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You will need

- 6** seedless red grapes, cut in half
- 1** orange, cut in half, flesh removed, skin shell reserved
- 50ml** warm, boiled water
- 1tsp** gelatine granules
- 100ml** orange juice
- 2** large fresh mint leaves



**Remember to ask
a grown-up for help**

1

Place six grape halves into each half of the empty orange skin. Place the skins into cups, a muffin-tray or similar, so that they cannot tip over.

3

Add the orange juice and stir well.

5

Fold each mint leaf in half and pierce with a cocktail stick to make sails for the boats. Just before serving, push one sail into each set jelly.

2

In a bowl, mix together the warm water and gelatine granules and stir until the gelatine has completely dissolved.

4

Pour the jelly mixture into each half of orange skin, almost filling the skins. Carefully transfer to the fridge and chill for 2-3 hours, or until the jellies have set.