

**Miele**

# Sparkling ruby cabernet jelly with candied lime

By Maggie Beer

**24 hours**

Preparation Time

**4 hours**

Cooking Time

**8 servings**

Serves



## INGREDIENTS

### Sparkling ruby cabernet jelly

750 ml Maggie Beer Sparkling  
Ruby Cabernet  
250 g caster sugar  
8 x 2 g gold strength gelatine leaves  
500 g raspberries

### Lime jelly

125 ml fresh lime juice, strained  
125 ml sugar syrup  
3 x 2 g gold strength gelatine leaves

### Candied lime

150 g water  
150 g caster sugar  
2 limes

## **METHOD**

### **Candied limes**

1. Bring the water and sugar to a boil in a saucepan over high heat, Induction setting 9. Simmer for 2 minutes to form a syrup. Set aside to cool.
2. Slice the limes into paper-thin rounds, approximately 1 mm thick. Dip the lime slices into the sugar syrup then arrange onto paper-lined Perforated baking trays. Reserve the sugar syrup for the lime jelly.
3. Place the trays into the Warming drawer on Cup setting 1, approximately 40°C and dehydrate for 8 hours. Alternatively, place into a pre-heated Oven on Fan Plus at 60°C for approximately 4 hours.
4. Cool on the Baking trays then store in an airtight container until required.

### **Sparkling ruby cabernet jelly**

1. Bring the Sparkling Ruby Cabernet and sugar to the boil in a stainless steel saucepan over high heat, Induction setting 8. Simmer until the sugar has dissolved. Remove from the heat and set aside to cool.
2. Meanwhile, soak the gelatine in cold water until softened.
3. Squeeze the excess water from the gelatine then add to the Ruby Cabernet. Warm over low heat, Induction setting 3. Stir gently until the gelatine is dissolved. Remove from heat and allow to cool.
4. Pour a small amount of jelly into your chosen bowl or mould, approximately 1 cm deep. Refrigerate for 15-20 minutes and allow to set.
5. Remove from the Refrigerator and top with raspberries. Pour over the remaining jelly mixture and Refrigerate for 3-4 hours to set.

### **Lime jelly**

1. Once the Ruby Cabernet jelly has set, prepare the lime jelly.
2. Heat the sugar syrup and lime juice in a stainless steel saucepan over medium to high heat, Induction 8, until simmering. Remove from heat and allow to cool.
3. Soak the gelatine in cold water until softened.
4. Squeeze the excess water from the gelatine then add to the lime syrup. Warm over low heat, Induction setting 3 and stir gently until the gelatine is dissolved. Remove from heat and allow to cool.
5. Pour cooled jelly on top of the already set Ruby Cabernet jelly. Refrigerate for 1-2 hours until set.

### **To serve**

1. Remove mould/bowl from the Refrigerator. Fill a sink with luke-warm water, approximately 35°C.
2. Place moulds into the sink for 1-2 minutes until the jelly pulls away from the mould.
3. Remove the mould from the water and dry on a cloth before inverting onto a serving plate.
4. Serve with candied lime and biscotti.