

Catherines Sparkling Wine Jellies with Peach & Basil

Tastes Like Home with Catherine Fulvio

Serves 6-10 in small to medium glasses

Ingredients

250ml sparkling rosé wine (Txakoli)

8 tbsp. sugar

6 large basil leaves

9 leaves gelatine

250ml cold water, to soften the gelatine

500ml very cold rosé (Txakoli)

1 large orange, zest only

2 peaches peeled and sliced

Small sprigs of basil to decorate

Instructions

Place 6-10 champagne or small glasses on a tray and in the fridge to chill.

Heat the rosé and sugar in a medium saucepan.

Add some zest of orange and 3 basil leaves to the wine mix and boil.

Place the gelatine leaves in the cold water and leave to soften, once soft squeeze out the excess water.

Dissolve the gelatine in the warm rosé and stir until melted.

Strain to remove the basil and orange.

Pour into a jug and add 500ml cold rosé.

Refrigerate and stir frequently until the mix just begins to set (this will stop the fruit from floating to the top).

Blanch the peaches, cool off in iced water and peel, then cut into small slices.

Flash cook 3 basil leaves in boiling water and cool off in ice water.

Cut basil leaves into fine strips.

Divide peach slices and basil between the chilled glasses, add in some orange zest and pour over the partially set jelly mixture.

Cover with plastic wrap and place in the fridge overnight.

To serve, place a sprig of basil on the edge of each glass.