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# MEET THE OCEANS

## Edible Coral Reef Jellies

Make your own EDIBLE Coral Reef!

### You will need:

4 glasses, a rolling pin and a grown-up to help you.

### Ingredients:

- 10 Malted Milk or Nice biscuits
- 30g butter (melted)
- 4 sheets leaf gelatine or pack of jelly cubes
- 300ml water
- 70g caster sugar
- 350ml lemonade (we used sugar-free)
- A few drops blue food colouring
- Fruit of your choice (eg raspberries, strawberries, melon)
- Fish jelly sweets (optional)
- 150ml single cream

### Method:

1. Using the end of the rolling pin, smash 8 of the biscuits to crumbs. Pour the melted butter over, and mix to coat the biscuit crumbs. Divide into the 4 glasses and press down firmly with the end of the rolling pin. Pop into the fridge to chill thoroughly.
2. Pour your lemonade into a jug and add the leaves of gelatine. Set aside.
3. Pour the water into a saucepan and add the caster sugar. Ask a grown up to help you stir over a low heat until the sugar has dissolved. Bring this to a simmer for a couple of minutes then take off the heat. TAKE CARE! It will be HOT!
4. Take the gelatine leaves out of the lemonade and add to the saucepan. Mix well until the leaves have dissolved.
5. Pour the water mixture back into the jug with the lemonade. Add a few drops of blue food colouring and give it a good stir. Set aside to until reasonably cool but not set..
6. Arrange your fruit in whichever way you fancy. We made raspberry jellyfish by adding a few sticks of melon to raspberries and chopped our strawberries into angles to resemble the coral reefs. Arrange into the glasses along with the fish sweets if using.
7. When the jelly has cooled to room temperature, pour evenly into the glasses. Pop the glasses back into the fridge for 4 hours or until set.
8. To serve, top with the single cream and the remaining crushed biscuits.

