



Healthy Fruit Jelly

Recipe Gluten-free, dairy-free (casein-free),
hypotoxic and vegan

By: Cuisine l'Angélique

PORTIONS : 4

PREPARATION: 10 MINUTES

REFRIGERATION: 3 HRS

INGREDIENTS

- 500 ml (2 cups) fruit juice of your choice*
- 3.5 ml (3/4 tsp) agar-agar powder**

PREPARATION

1. In a small saucepan, bring fruit juice to a boil. Add the agar-agar and whisk to loosen the whole thing.
2. Simmer for two minutes, then simply pour the mixture into the desired moulds.
3. Refrigerate for 3 hours or until jelly is cold and firm.



For Halloween parties, I simply use a silicone mould with appropriate shapes for the occasion!

TIP

* I really like to use the organic [Kiju juice](#) for this fruit jelly. The texture is creamy and the taste simply exquisite!

** Agar-agar is a tasteless and odourless seaweed that replaces gelatin in some desserts. It can easily be found in health food stores.