

Watermelon Jelly Slice



A healthy and fun snack for kids that even adults will love.

Ingredients

half a large seedless watermelon or a small whole seedless watermelon

6 tsp gelatine powder

1 punnet (250g) strawberries

300g red or green grapes

1 punnet (125g) blueberries

Method:

1. If using a whole watermelon, cut off the top. Using a large spoon carve out the watermelon flesh and reserve.
2. Fill the watermelon shell with the strawberries, grapes, and blueberries.
3. Using the reserved watermelon flesh, blend and strain to make 2 cups (500ml) of juice.
4. Bloom the gelatin by adding 6 tablespoons of water and whisking it with the gelatine. Let it stand for a minute to bloom.

5. Microwave the bloomed gelatin for 20 seconds or until melted and dissolved. Add the watermelon juice and over a sieve, pour the mix into the prepared watermelon shell.
6. Place in the fridge for 4 hours to set.
7. When set, slice the watermelon to your desired size.