

# Mandarin & Jasmine Tea Cup Jellies



[www.stirtea.co.nz](http://www.stirtea.co.nz)

A delightful recipe for a hot summer's day, and one which is sure to go down a treat with the whole family!

## *Ingredients*

(makes approximately 4 tea cup jellies)

Juice of 2-3 fresh mandarins (about 1/3 cup) plus extra mandarin to decorate (can be replaced with fresh orange juice)

1 tbsp powdered gelatine (can be replaced with agar)

1 tbsp sugar

400ml (approx 1 & 2/3 cups) boiling water

1 tsp jasmine tea leaves (Stir [Jasmine Pearl Green Tea](#), or [Earl Grey](#))

1 punnet fresh raspberries (can be replaced with other berries)

## *Method*

Place boiling water and tea leaves in a bowl and leave to steep until it is strong enough to your liking, at least 10 mins. In a small saucepan, stir together gelatine, sugar and mandarin juice and leave for 1 minute while gelatine softens. Place over medium heat and stir until gelatine is completely dissolved, about 6-8 minutes.

Strain tea to remove leaves and stir in gelatine mixture. (Feel free to adjust the balance of flavours to taste at this point). Pour mixture into tea cup, add a few raspberries to each tea cup. Chill in the refrigerator until set, at least 2 hours or overnight. When ready to serve, remove from the fridge and top with extra mandarin slices and raspberries. Can be stored in the fridge for a couple days.

Recipe and image from <http://www.raspberrycupcakes.com/>

