

Kumquat & Lillet Gelatin

Ingredients

Instructions

1. Sprinkle gelatin over the cold orange in a small bowl. Add 1 drop each of red and yellow food dye. Let this mixture stand about 5 minutes. Then whisk the ingredients to dissolve the gelatin as much as possible.
2. Add the Lillet, Prosecco, kumquacello, sparkling water, and sugar to a microwave safe bowl. Heat on high for 3 minutes, until almost to a boiling point. Remove the bowl carefully and whisk the mixture well, until sugar dissolves. Pour this over the softened gelatin, and whisk until gelatin dissolves.
3. Pour mixture into an 8-inch square baking dish, or individual sized clear glass bowls. Refrigerate

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until set, at least 3 hours . Cut into 4 portions if you like, and garnish with fruit slices and mint.