

Turmeric Latte Jellies

By Sally Mauragis at www.sallykeveryday.com
(Inspired by Annwen Candy at www.annwencandy.com)

medium saucepan
whisk or fork
measuring cups
measuring spoons
heatproof stirring spoon
glass rectangular dish
sharp knife

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1. In the saucepan, **whisk** together $\frac{1}{4}$ cup **water**
3 x 15 ml TBS **organic gelatine**

 2. **Leave** for 5 minutes to allow the gelatine to “bloom”.

 3. **Add** 1 cup **water** or brewed **herbal tea**

 4. Gently **heat** while **stirring** until the gelatine just dissolves fully - do not allow it to boil.

 5. **Whisk** in
400 ml **coconut cream**
1 tsp **dried turmeric**
 $\frac{1}{2}$ tsp **dried cinnamon**
 $\frac{1}{4}$ tsp **dried nutmeg**
 $\frac{1}{4}$ tsp **dried ginger**
1 TBS **honey or maple syrup**

 6. **Pour** immediately into the glass dish, **cover**, and **leave** overnight in the refrigerator to set.

 7. **Cut** into squares to **serve**.
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