

Blancmange with Acerola Jelly

A blancmange made with milk and cream, served with jelly from gelatinized acerola syrup on top. The acerola jelly is then crushed for a beautiful finish.



Ingredients

Four 80cc containers

★ Blancmange

milk	200cc
sugar	30g
gelatin	4g
cold water	20cc
fresh cream	100cc
vanilla essence or armond essence	a little amount

★ Acerola Jelly

acerola syrup	40g
water	100cc
*and use 140 cc for acerola juice	
gelatin	3g
cold water	15cc
mint	as needed
*chervil may also be used	

Instructions

Prepping

- Sprinkle the gelatin from the acerola jelly and the blancmange in cold water, mix, and set aside.
- Let the cream come to room temperature.

Cooking Time
about **30 min.**
(excluding time for refrigeration)

Blancmange

- 1 Heat the milk and sugar in a saucepan over medium heat to dissolve the sugar.
- 2 When the mixture begins to steam, turn off the heat, add the gelatin, and let it dissolve.
- 3 Let it cool off, add cream and vanilla essence, pour into a bowl, then chill it until it hardens (about 2 hours in the refrigerator).

Finishing touches

- 1 Break up the acerola jelly with a fork, place it on top of the blancmange, and garnish with mint.

Acerola Jelly

- 1 Put acerola syrup and water in a pan and heat over medium heat.
- 2 When the water starts to steam, turn off the heat, add the gelatin from before and let it dissolve.
- 3 Pour the mixture into a flat container, such as a stainless steel tray, and chill for at least 1 hour in the refrigerator.

Cooking Tips

- The acerola syrup can be substituted with store-bought acerola juice.
- When cooling off, do so by using a bowl or pan that is a size larger than the bowl filled with cold water.