



Peacock Hill Vineyard

HUNTER VALLEY NSW

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Good Company Jelly (serves 4-6)

Ingredients

500ml water & 220g caster sugar
1 cinnamon stick
1 star anise
5 strips lemon zest
500ml (1 bottle) Good Company
12 sheets gelatine

Method

1 - Line a 20x30cm baking tray with overlapping clingwrap. Press down well so that liquid doesn't seep between layers.

2 - Put water, sugar, cinnamon, star anise and lemon zest into a small saucepan. Stir and bring to the boil. When sugar has dissolved, reduce the heat and simmer for 10 minutes. Cool slightly, strain and add the Good Company.

3 - Meanwhile, soak the gelatine sheets in cold water till soft, squeeze out excess water and add to the warm mixture. Stir until dissolved. Do not reheat as this might cause a failure to set.

4 - Pour into tray and refrigerate overnight to set. Cut into small squares and carefully lift off.

Enjoy with vanilla ice-cream or just a naughty square or two on its own.