



APPLE 8 GELATIN

Serves: 24

Prep Time: 5 min

Cooking Time: 1hr 5 min



APPLE8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre

Apple 8 is apple cider vinegar that tastes like fresh pressed apple cider. Amazing in cocktails, savoury foods, and desserts.

- Ingredients:**
- 1 ½ cups fresh pressed apple juice
 - ½ cup Apple 8 vinegar
 - ½ cup water
 - 5 tablespoons gelatin powder



Method:

- Combine the apple juice, Apple 8 vinegar and water in a large saucepan (no heat) and stir well.
- Sprinkle the gelatin powder over the liquid and mix, letting it sit for two minutes.
- Switch on the heat to medium-low stir with a wooden spoon for five minutes until the gelatin is fully dissolved.
- Pour the gelatin mixture into a mold of your choice and chill in the refrigerator for at least 1 hour before serving.

Tip: Any molds can be used. Or, pour the gelatin liquid mixture into a deep dish, and then slice into pieces once solid.