



## André Kopp's ASHBOLT Elderflower jelly with cool berry broth & rich King Island Cream

### **Elderflower jelly ( makes 8 x 125ml jelly's )**

500 ml clear apple juice  
300 ml white wine  
200 ml ASHBOLT elderflower syrup  
4.5 leaves of soaked gelatine

Bring to Boil, the juice, wine and elderflower  
Cool till about 45deg C  
Add the gelatine  
Pass through a chinoise to make sure it's clear then pour into greased dariole moulds  
Wrap and set in the fridge

### **Berry broth**

200g sugar  
300ml water  
300g Frozen blackberries  
300g Frozen raspberries  
300g Frozen strawberries  
300g Frozen blueberries

Bring sugar and water up to boiling point, remove from heat and pour over berries, and allow to steep until cool