



## Grape Juice Jelly:

Grape juice jelly in my house has become synonymous with pesach, I used to use it to make non-alcoholic jelly shots for my kids to have their four cups of wine during the seder, and then we would cut them into cubes to use as 'blood' for the plague.



### INGREDIENTS:

470 ml (2 cups) grape juice, divided

1 tablespoon kosher gelatine

### METHOD:

To begin, you'll want to "bloom" the gelatine in a bit of room-temperature fruit juice, to ensure a smooth and even end result. In a medium mixing bowl, sprinkle the tablespoon of gelatine over  $\frac{1}{4}$  cup of the fruit juice and whisk well until the mixture starts to thicken.

Once the mixture is nice and thick, bring the rest of the juice to the boil in a small sauce pan, pour the about  $\frac{1}{4}$  cup of hot (just boiled) juice over the gelatine mixture, and whisk well to dissolve evenly. When the mixture is smooth, add in the remaining  $1\frac{1}{2}$  cups of fruit juice, and mix well to combine.

Pour the mixture into a standard loaf pan for 'blood cubes', greased or lined with parchment paper to prevent sticking, or into small shot glasses for the 'four cups' and place in the fridge to set for at least 2 hours. You'll know it's done when the top is firm to the touch.



## Grape Juice Jelly:

Published on Kosher London Beth Din - KLBD (<https://www.kosher.org.uk>)

---

**Date Uploaded:** Tuesday 28th February 2017

---

**Source URL:** <https://www.kosher.org.uk/article/grape-juice-jelly>