

JELLY WITH PEACH IN SYRUP



Ingredients (serves 6 slices):

3 boxes of peach or passion fruit or pineapple flavored gelatin dissolved in 250 ml of boiling water

300 ml of ice water

1 can of peaches in syrup 820 g without drain cut in four parts

2 packs of 12g flavorless gelatin each

100 ml of water to hydrate gelatin

2 jars of 170 g natural yogurt each

1 can of 395 g condensed milk

1 can of 300 g reduced cream

Rim shape 22 X 10 cm with hole in the middle

Preparation:

1. Oil the pan.
2. Dissolve the three gelatin boxes dissolved in 250 ml of boiling water and 300 ml of ice water.
3. Place 1/3 of the gelatin in the bottom of the pan and refrigerate for + or - 20 minutes.
4. Arrange the halves of the peaches cut into four pieces with the curved side down over the hardened gelatin and set aside the remaining peaches.
5. Put 1/3 more gelatin on peaches and chill for + or - 20 minutes.
6. After placing the remaining 1/3 of the gelatin and refrigerate for + or - 20 minutes.
7. Moisturize unflavored gelatin in 100 ml of water for a few minutes.
8. Place the gelatin in the microwave for 15 seconds.
9. In the blender put the remaining peach, condensed milk, reduced cream and yogurt.
10. Beat and pour the unflavored gelatin dissolved and beat some more.
11. Pour the mixture gently over the gelatin.
12. Bring the fridge for 6 hours.
13. Drop the edges of the shape and misinform on a plate.
14. Cut into slices and serve immediately.

