

Muscat grape and fig jelly (Desserts)



Preparation

Let the gelatin soak in cold water. Warm a little Muscat wine and melt the gelatin in it. Heat the remaining Muscat wine with 50g of sugar making sure the sugar is well dissolved. Incorporate the gelatin mixture and whisk it all together well. Pour the mixture into four small moulds and then put them in the fridge. Separately, prepare a salad with grapes, finely chopped figs, mint and lemongrass. Sprinkle with sugar and drizzle with more wine. Remove the jellies from the refrigerator, turn them out onto four plates and serve with fruit salad.

Tips

To make your Muscat wine jelly, you can choose your favourite dessert grape, perhaps opting for those with a 'strawberry' flavour, characterized by a pleasantly sour taste.

Trivia

Muscat wine jelly with grapes and figs is an interesting revisitation of a typically Mantuan dish, namely that of the dessert grapes.

Information

Preparation 270 minutes

Total Time 5 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Grapes (A bunch of red grapes)

Grapes (A small bunch of white grapes)

Figs (2 green figs and 2 black grapes)

Wine 600 millilitres (Muscat)

Mint (2 sprigs of mint)

Lemongrass (2 sprigs of lemongrass)

Sugar 60 grams

Gelatine 15 grams