

Coconut Jelly

Ingredients

- 1 T Gelatin Powder (or 1 envelope)
- 2 T Water
- 1 c Coconut Water
- 6 T Coconut Milk
- 1/2 c Milk (plus 2 tablespoons)
- 1/8 t Salt
- 2 T Sugar

Instructions

1. In a small bowl add cold water, then sprinkle the gelatin on top of the water, gently stir and let it absorb the water for about 5 minutes.
2. In a medium saucepan, mix together the coconut water, coconut milk, milk, salt and sugar on medium heat until the sugar dissolves and the mixture is hot and reaches a gentle simmer along the edges. Do not boil!
3. Once the mixture reaches a simmer, turn off the heat and add the bloomed gelatin. Mix until the gelatin dissolves and there are no lumps. Pour the mixture through a fine mesh sieve into a large mixing bowl. Skim off any bubbles on the surface.
4. Divide the coconut mixture into small cups or jars of your choice. Chill in the refrigerator uncovered for 1 hour and then cover and

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refrigerate for 3-4 more hours or until solid. Top with fresh fruit and enjoy!