

Almond Jelly with Cocktail Fruit

(雜果杏仁豆腐)

Ingredients:

Agar-agra	7 g
Sugar	2 tbsp
Water	400 ml
Evaporated Milk	100 ml
Almond essence	1/2 tsp
Canned cocktail fruit	3 tbsp

Method:

1. Wash agar-agar and cut into short pieces. Add sugar and water, simmer for 10-15 minutes until the ingredients are dissolved.
2. Rinse a baking tin with cold water.
3. Strain the solution, add in evaporated milk and almond essence to the agar-agar solution.
4. Stir well and pour into the baking tin. Leave it to cool and put it into the refrigerator to form almond jelly.
5. Cut the chilled almond jelly into small cubes. Put them in a glass bowl.
6. Add cocktail fruit and syrup.