

# Grapefruit Jelly



You find the **video** of making the Grapefruit Jelly here:

<http://pastryfriends.com/grapefruit-jelly>

**VIDEO**

## Ingredients

### Grapefruit Jelly

Grapefruit juice 500 ml

Sugar 40-50 g (1.4-1.5 oz.)

Gelatine 10 g (0.35 oz.)  
(6 leafs)

500 ml juice is enough for about three grapefruit desserts. However, grapefruits come in different sizes and you may need less or more for your grapefruits. If you are unsure, fill the grapefruits with water and measure the volume (in ml) with a measuring cup. You can then „scale“ the basic recipe up or down. 😊

If you need extra grapefruit juice for the jelly, use 100% grapefruit juice from the supermarket.



You can substitute the grapefruits with oranges to make **orange jelly**. If so, use less sugar or otherwise it will be too sweet... 😊



Wash the grapefruits and cut the top quarter.

Keep the tops... we'll need them later.

Squeeze the grapefruits.





Clean the inside of the grapefruits with a table spoon.

Pour the juice in a large bowl.





Fillet one grapefruit.

Fill the prepared grapefruits with the fillets.







Soak the gelatine leafs in cold water.

Fill 1/3 of the grapefruit juice into a saucepan, add the sugar, and put on heat.

**TIP:**

If you're using **gelatine powder** instead of gelatine leafs, use the same amount (weight) of gelatine and dissolve it in water. Use five parts of water for one part of gelatine, i.e. 50 ml water for 10 g of gelatine powder.





When the juice starts boiling, take it away from the heat.

Squeeze the gelatine and mix it into the hot juice.

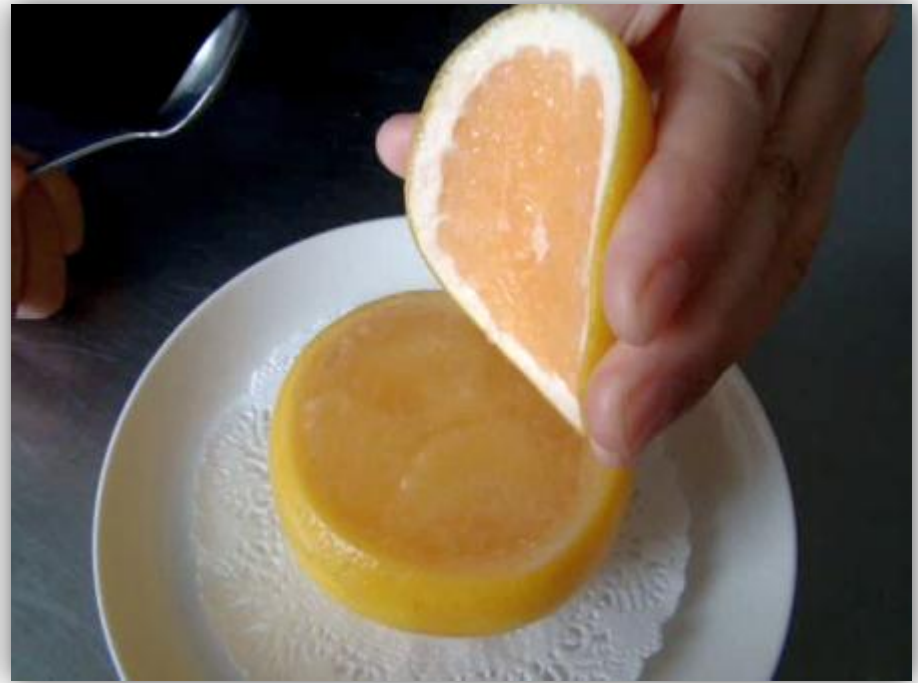




Return the hot juice to the remaining juice in the bowl and set aside for a few minutes.

Fill the grapefruits with the liquid and put them in the fridge.





After a few hours, the juice turned into jelly.

Serve as shown in the picture.

Squeeze the top for some fresh grapefruit juice and enjoy the jelly. 😊



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"I recently started baking and honestly some of the recipes you find on the internet can go terribly wrong! When I joined Keikos I was a little skeptical but I decided to try a recipe of my favorite cake. I must say it was OUT OF THIS WORLD! 😊 I've tried about 8 recipes so far and it all turned out fabulously! What i really appreciate about this website is that whatever questions I posted in the forum, Keiko would take the time to explain it to me in detail. I mean the chance to have your questions answered by a top professional doesn't come every so often!! Thanks keiko and keep the recipes coming!!!"

**Rukiah, United Kingdom**

"I'm very happy to join keikos-cake! With the videos and recipes, my ever failures at sponge cake making turned into success overnight. Family and friends commented on the delicious cakes and was surprised it was of such high standard! No regrets joining keikos-cake and I will be a member for a very long time. 😊 Thanks keikos-cakes! Looking forward to more creations! 😊 "

**Sujun, Singapore**

"It's a great web site, the information given is very practical not only for professionals but also for housewives and those who want to get started trying to put delicious deserts on the table . As a professional cake baker and Konditor I enjoy this web site"

**Guenter Franke, Fleming Island, Fl. USA**

"Whether you're a beginner or a pastry chef, keikos-cake.com is the perfect site to join. So far I have only tried out a few of Keiko's recipes and all turned out to be very successful. I received heaps of compliments from my families and relatives, not only the look but also the taste to each was delicious. The cakes that I made was beyond my ability as a hobby baker. Thanks to Keiko's easy step-by-step clear instructions ebook and video to all her recipes."

**K Ng, Perth, Australia**

Happy  
Baking!

Keiko