

## **Traditional Lemonade and Primrose Flower Jelly Pots**

Serves six

*You will need six white ramekins to make this light pudding of zesty jelly, garnished with my Granny's favourite flower the delicate Primrose.*

### **Ingredients:**

4 lemons (ideally organic if possible as we want to blend the lemons whole)  
80 g of white sugar lumps  
1 pint of cold water  
18 Primrose flowers

### **Method:**

Quite simply blend the lemon, sugar and water until they are mashed up nicely.

Strain this through a clean tea towel overnight; ideally covered in cling film and left out in the kitchen to drain gently.

Soak 8 leaves of gelatine in cold water.

Heat up a quarter of the lemonade with the squeezed gelatine leaves until they are melted.

Then add the rest of the cold lemonade mixture and stir well.

Pour into the clean ramekins.

Gently push 3 Primrose flowers into the top of each lemonade jelly pot and they will float on the top just above the surface of the jelly. Set in the fridge for two hours until the liquid forms a jelly like substance.

Serve with some ice-cream or some fresh fruits. Orange segments are great at the moment.