

## INGREDIENTS

- 4 × packs of jelly in assorted colours
- 1 litre of boiling water
- 12g sachet of unflavoured gelatine
- 500ml of hot water
- 397 g can of sweetened condensed milk

## FALCON PRODUCTS USEFUL FOR THIS RECIPE

- 1 × Square Bake Tray
- Serving Trays

# TERRAZZO JELLO

1. You will need to start preparing this dessert the day before the birthday party, picnic, or event that you are making it for.
2. Begin by dissolving each pack of jelly into 250ml of boiling water. Ensure that you do not follow the instructions on the jelly packet as the terrazzo jello needs to be more concentrated to create a firmer texture.
3. Pour each mixture into a separate tray with the jelly no more than 2.5 cm deep. Our enamel Serving Trays or Square Bake Trays are a great size for the jelly to set in.
4. Place the trays of jelly into the fridge and allow to set for 2-3 hours.
5. Carefully cut the jelly into small cubes using a sharp knife.
6. Next, dissolve the packet of unflavoured gelatine in 500ml of hot water. Allow this mixture to cool and then whisk in the can of sweetened condensed milk.
7. Leave this mixture until it is completely cool to the touch.
8. Spritz the Square Bake Tray with non-stick oil.
9. Place the colourful cubes of jelly in an even layer in the Square Bake Tray and then pour over the condensed milk mixture. This is a child-friendly step and allows your children to use their creativity to design a colourful pattern.
10. Cover your enamel Square Bake Tray and leave it to chill in the fridge overnight.
11. Cut into squares and serve to your party guests.

