

# MRIDULA'S ALTERNATIVE CHRISTMAS

## Brandy and Port Jelly with Exotic Fruits (Serves 6)

*This deliciously intoxicating dessert comes from Imperial India. Teamed with fresh exotic fruits this will make a fantastic end to your spicy Christmas lunch*

### INGREDIENTS

125 ml of brandy  
250 ml water  
50 ml port  
5 cm piece of cinnamon stick  
6 cloves  
1 teaspoon whole allspice berries  
50 g caster sugar  
1 packet orange flavoured jelly  
150 ml fresh whole milk  
150 ml double cream

To garnish:

450g diced mixed fruits such as mango, papaya and kiwi.  
The seeds of half a pomegranate

### METHOD

Cut the jelly into cubes and add to the spiced liquid.

Stir until dissolved. Cover and set aside for 10-15 minutes.

Strain the punch into a bowl and stand the bowl in iced water.

When the mixture is lukewarm, stir in the milk. Whisk the cream until it is thick, but not stiff. Gradually add the punch whilst still whisking.

Line out a 600 ml ring mould with cold water (this makes it easier to turn out the jelly). If you do not have a ring mould use a pudding basin.

Pour in the punch and refrigerate for 6-7 hours or until set.

Turn out onto a serving plate and fill the centre of the ring mould with the fruits. Scatter the pomegranate seeds on top.