

Yuzu jelly with fruit



Ingredients

(Makes 2-3 serves)

- Agar agar 10g
- Sugar 60g
- Water 520ml
- YUZU juice 30ml
- Fruits (anything you like to put)

*Optional - yuzu peel, mint, etc

Method

1. Put the agar agar, sugar and water into large pot and mix well. (add the yuzu peel in this step if you're using it)
2. Boil the mixture with a medium heat. After the mixture comes to a boil, continuously mix it for 2 minutes.
3. Remove from the heat let it cool down a little bit. Add yuzu juice into the mixture.
4. Pour the mixture into cups and put the fruits you chose into the mixture. Let it cool and set in the fridge until you are ready to serve.