



Recipe from: [My Catholic Tradition](#)

Rhubarb and Ginger Jellies

SERVES FIVE TO SIX

2 1/4 lb young rhubarb

1 cup caster (superfine) sugar

2 oz fresh root ginger, finely chopped

1 tbsp powdered gelatin

Cut the rhubarb into 3/4-inch chunks.

Place them in a pan with the sugar and ginger.

Pour in 2 cups water and bring to the boil.

Reduce the heat and cover.

Simmer gently for 10 minutes, until the rhubarb is very soft and pulpy.

Meanwhile, sprinkle the gelatin over 2 tbsp cold water in a small heat-proof bowl.

Leave to stand, without stirring, for 5 minutes, until the gelatin has become sponge-like in texture.

Set the bowl over a small pan of hot water.

Simmer, stirring occasionally, until the gelatin has dissolved completely into a clear liquid.

Remove from the heat.

Strain the cooked rhubarb through a fine sieve into a bowl.

Stir in the dissolved gelatin until thoroughly mixed.

Leave to cool slightly before pouring into serving glasses.

Chill for at least 4 hours or overnight, until set.

Top it with spoonfuls of lightly whipped cream to serve.