

Almond Jello

<http://userealbutter.com/2012/04/30/almond-jello-recipe/>

from Chef Chu's Distinctive Cuisine of China by Lawrence C. C. Chu

2 quarts water

1 oz agar-agar (I measured this to just shy of 1/4 cup)

1/2 cup sugar

1 1/2 cups milk (you can use almond milk, but I found it to have an inferior texture)

1 oz (2 tbsps) almond extract

fruit of your choice, peeled and/or diced

light syrup (either homemade simple syrup or light syrup from canned fruit)

In a large saucepan, bring the water to a boil and stir in the agar-agar until it has completely dissolved. Add sugar and stir until dissolved. Remove the pan from heat and pour in the milk and the almond extract. Pour the almond jello liquid into a shallow pan, mold, or glasses. Refrigerate until they are firm. To serve, cut the jello into cubes or unmold from molds. Place jello in a dish and top with your choice of fruit and some light sugar syrup. I like an assortment of fresh fruits if possible (in this recipe I used raspberries, kiwi, grapes, pears, oranges), but like to add canned lychees and spoon the lychee light syrup from the can over each bowl. I have traditionally seen almond jello served with fruit cocktail. Serves 8-10.