

## HOMEMADE WINE GUMS



### INGREDIENTS:

|                                |                                     |                         |
|--------------------------------|-------------------------------------|-------------------------|
| <p>200 ML<br/>ORANGE JUICE</p> | <p>120 GR.<br/>NEUTRAL GELATINE</p> | <p>80 GR.<br/>SUGAR</p> |
|--------------------------------|-------------------------------------|-------------------------|

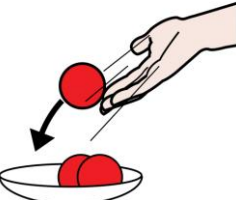
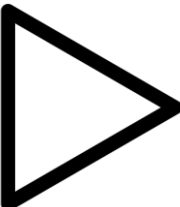

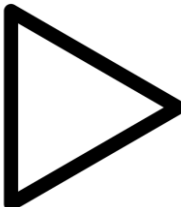


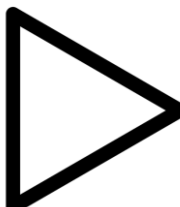


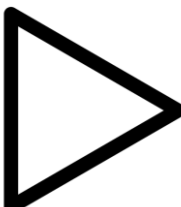





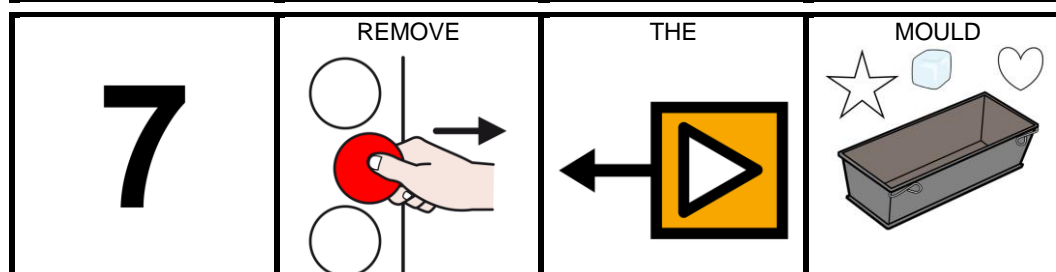
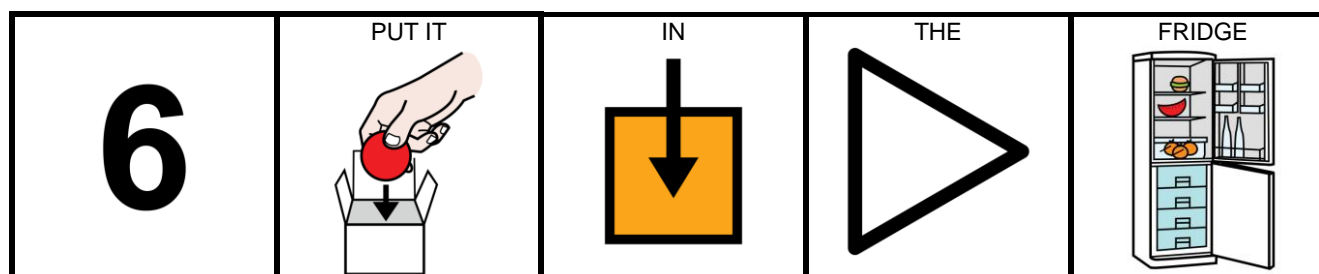
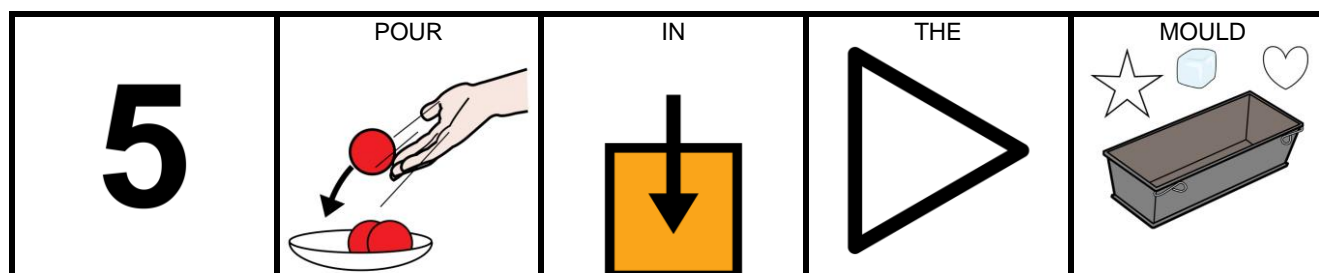
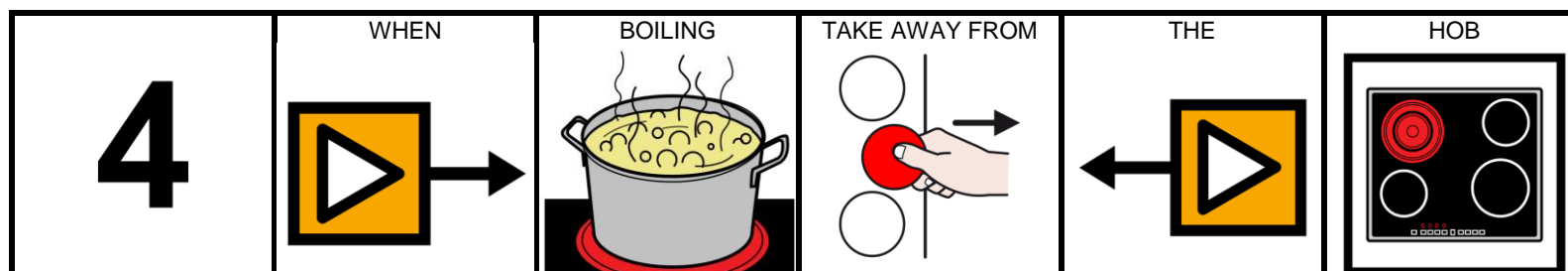
### KITCHEN EQUIPMENT:

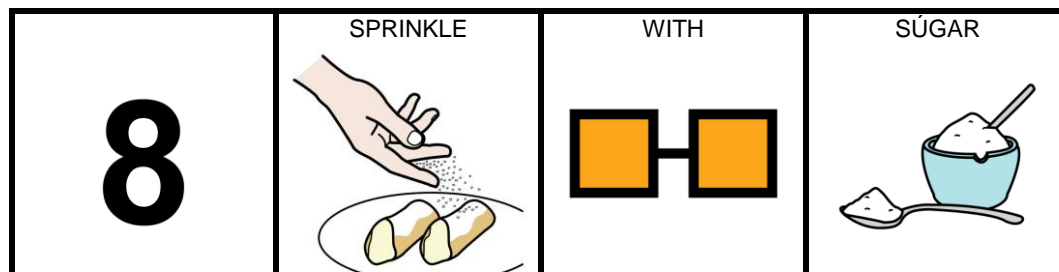
|                 |              |                                 |            |               |
|-----------------|--------------|---------------------------------|------------|---------------|
| <p>SAUCEPAN</p> | <p>WHISK</p> | <p>MOULDS OF THE<br/>SHAPES</p> | <p>HOB</p> | <p>FRIDGE</p> |
|-----------------|--------------|---------------------------------|------------|---------------|



# THE PREPARATION:

|   |                                                                                                |                                                                                            |                                                                                                     |                                                                                            |                                                                                                 |                                                                                            |
|---|------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|
| 1 | POUR<br>      | THE<br>   | ORANGE JUICE<br> | THE<br> | GELATIN<br>  | AND<br> |
|   | THE<br>       | SÚGAR<br> | IN<br>           | THE<br> | SAUCEPAN<br> |                                                                                            |
| 2 | HEAT UP<br>  |                                                                                            |                                                                                                     |                                                                                            |                                                                                                 |                                                                                            |
| 3 | STIR UP<br> |                                                                                            |                                                                                                     |                                                                                            |                                                                                                 |                                                                                            |



**ELABORATION:**

In a saucepan, add the juice, gelatin and sugar. Put on a gentle fire. It will thicken and we will stir with a beater so that no lumps are made.

When the first boil and has already thickened we can remove it from the fire. We put in molds of silicone forms (if we use plastic molds it is necessary to apply them with sunflower oil). Let it cool and put it in the fridge until the next day or eight hours. Unmold and sprinkle with sugar.

**SUGGESTIONS:**

You can change the orange juice for other juices. If it is natural much better.

You can replace the juice with water and change the neutral gelatin for one with flavors.