Bloody Mary jelly



Ingredients

0,9 kg

- 8 dl tomato juice
- 50 g Bresc Tomato bruschetta
- 1 dl vodka
- 12 leaves gelatin
- 10 g agar
- 20 g Worcestershire sauce
- Tabasco to taste
- salt and black pepper

Preparation method

Soak the leaves of gelatin. Mix the vodka, tomato juice and Worcestershire sauce and season with salt and pepper. Bring to the boil and as soon as the liquid boils, add the agar, stir well and continue to boil briefly (1 minute). Cool a little, so that the gelatin, which is to be added next, does not lose its effect. Squeeze the gelatin and mix it with the liquid while stirring.
Strain the mixture and pour into the required mould. Allow to cool, cover and chill overnight to firm it.

Used bresc products



Bresc Tomato bruschetta 1000g



Bresc Tomato bruschetta 325g

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