



# Cola Cherry Gelee

amount	ingredients
650 g	Coco Cola
350 g	Cherry nectar
1 piece	Vanillapod (mark)
½ piece	Lemon (juice )
350 g	sugar
25 g	Gelfix Super 3:1
5 pieces	Marmelad glases (225g)

## Preparation:

1

*Cola and sour cherry nectar in a pot. Mix sugar with Gelfix Super 3: 1. Add to the liquid in the pot, together with the vanilla mark (you can also use vanilla flavor or vanilla sugar) and the lemon juice. Mix well and bring to a boil while stirring.*

2

*Let bubbling boil for a few minutes. Then make a gelling sample (1-2 teaspoon of the finished, hot food on a plate), when it is cold, it should be firm.*

4

3

*Immediately fill the jelly with hot jars and seal well. I always have the glasses turned over for 5 minutes, D.H. on the lid, stand. Then I turn it over again.*

***Do well and have fun!***



## Lucina's tips:



Instead of the vanilla pod you can use the vanilla flavored cola.



*I wish good luck and*

*buon appetito !!*

*your Lucina Cucina*