

Halloween Lemon & Peach Potion Pots

HONOURING MARO TAPINOS - CHRYSTALLA'S AUNTY IN CYPRUS

INGREDIENTS

170g or 2 packets
of lemon
flavoured jelly
crystals
500g boiling water
825g peaches in
syrup
250g [thick pot set
Greek yoghurt](#)
50g icing sugar

STEPS

- 1 In a separate bowl, mix the lemon jelly crystals (170g) and boiling water (500g) together with a spoon until the crystals have dissolved. Set aside.
- 2 Add canned peaches and syrup (825g) to the bowl and blend **30 seconds/speed 8**.
- 3 Add yoghurt (250g) and icing sugar (50g) and blend **10 seconds/speed 5**.
- 4 Add the jelly mixture and blend again **10 seconds/speed 5**.
- 5 Pour the lemon and peach potion into a setting container. This can be a large jelly dish, small cups, individual pots or something similar. Refrigerate the potion pots for at least 4 hours or until they have set.
- 6 Serve with a spoon and enjoy.



✓ notes

- ✗ It is best to leave the potion to set in the fridge overnight.
- ✗ Decorate the potion pots with liquorice or candy of choice for Halloween.
- ✗ Serve the potion in small pots or in cups as you would normally do for jelly or custard.
- ✗ Make your own thick pot set Greek yoghurt with the recipe from the [MEZZE cookbook](#).

DIFFICULTY **easy**
MAKES 6 - 10 pots

TOTAL TIME **4 hours 2 minutes**
PREPARATION **2 minutes**
SETTING **4 hours**



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