

## Berry Sparklers

By: Susie Fishbein of *Kosher by Design* cookbook series  
exclusively for Kolatin<sup>®</sup> Real Kosher Gelatin

Parve

Makes 6 servings

Hands on time: 5 minutes

Chill time: 2 hours

With all the buzz about antioxidants and the power of the “superfoods” which has blueberries and other berries topping its list, this is one dessert you will turn to for a delicious blast of good health. Feel free to use any berry fruit juice for the top layer; from pomegranate, to acai berry to a mix of berries. For a kid-friendlier version, go with a fruit punch for the top layer.

Keep this refreshing fat-free treat in your refrigerator and a fabulous dessert will never be more than a moment away.

### Ingredients:

1<sup>st</sup> layer:

6 ounces fresh blueberries

½ cup cold water

1 tablespoon unflavored Kolatin gelatin

1 cup grape juice

2<sup>nd</sup> layer:

1 tablespoon unflavored Kolatin gelatin

½ cup cold cranberry or any mixed berry juice

1 cup cranberry, pomegranate, or any mixed berry juice

- 1) Reserve 3 blueberries per serving glass for garnish. Divide the remaining blueberries and drop them into the bottom of 6 champagne glasses.
- 2) Place the water in a small cup and sprinkle the gelatin over it. Let the gelatin soften for 5 minutes. Bring the grape juice to a boil and add the softened gelatin. Mix for about 2 minutes until completely dissolved. Pour ¼ cup into each champagne glass. Refrigerate for 2 hours or until firm.
- 3) Prepare the 2<sup>nd</sup> layer: Place the cold pomegranate or berry juice in a medium bowl and sprinkle the gelatin on top. Let the gelatin soften for 5 minutes.
- 4) Bring the other cup of berry juice to a boil and immediately pour into the gelatin mixture. Mix for about 2 minutes until completely dissolved. Pour ¼ cup into each champagne glass, topping the grape layer. Refrigerate for 2 hours or until firm. Garnish with reserved blueberries. Serve and enjoy immediately or chill until ready to serve, up to one day in advance.



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