

# Jelly Oranges

## Ingredients:

- 1 orange
- 5g gelatin
- 50ml hot water
- 1 tablespoon sugar



## Steps:

1. Cut the orange in half.
2. Scoop out the flesh using a spoon. Be careful not to cut the orange shells.
3. Place the orange shells upright on a tray.
4. Dissolve the gelatin in hot water and add the sugar.
5. Add the gelatin mixture to the orange juice and pour it into the orange shells.
6. Put the tray of filled orange shells into the refrigerator for about an hour or until set.

7. Cut the jelly into orange slices.