



Jostaberry Jelly

A jostaberry (pronounced “yostaberry”) is a generic cross between the blackcurrent and the gooseberry. They are ideal eaten fresh and in sweet or savoury cooking and are rich in vitamin C.



Ingredients

1 kg jostaberries
Approx. 2 cups sugar
Wards gelatine

Method

- 1 In a pot with 2 cups of water, simmer berries and sugar for 5 mins. Stir, and then strain syrup into a large bowl. Re-boil the berry pulp again with more water, then drain and combine syrups in a large jug. Amount of liquid will vary.
- 2 Calculate gelatine requirement. For every 500ml of juice measure 8g of gelatine and mix gelatine in a microwave-safe jug that contains 1 cup of cold water. Taste syrup and if still not sweet enough add extra sugar to gelatine mix and dissolve gelatine and any extra sugar in microwave.
- 3 Add gelatine mix to syrup, taste test, then refrigerate until set.



Jostaberry fruit from Kaydale's veggie garden is a popular addition to their dessert menu.

Kaydale Lodge Gardens

Two hectares of garden present a visual delight. It features masses of daffodils, fritillaria and trilliums, a grand-scale rockery, waterfalls and much more. Approximately 30 minutes' drive from Ulverstone (on the way to the Leven Canyon), visit for the day and enjoy the friendly hospitality.



Morning and afternoon teas and light lunches available daily. A large organic vegetable garden supplies an abundance of fruit and vegetables for the dining room. Good country food is a specialty, with homemade cake, biscuits, bread, preserves and desserts to enjoy.



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