Jello with booze

1. Soak the gelatin sheets in cold water for about 10 minutes.

2. Meanwhile dissolve the confectioners sugar in the mineral water and bring to a boil, then remove syrup from the stove and let cool down for 5 to 10 minutes. Add the Prosecco (or other alcoholic liquid) as well as the two sheets of gelatin (squeeze well), stir and make sure the gelatin fully dissolves. The amount of gelatin is pretty small compared to this recipe, expect the final result to be on the soft end, but cutting of accurate shapes is neither needed nor really possible.

3. Now pour the mix into a flat container, chill in the fridge for about 2 hours or until firm, then scoop with a spoon and fill into a glass or dessert dish. Enjoy - and do *not* get tipsy ;)

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Recipe source: own creation
Required time: prep. 15 min., chilling: at least 2h

Ingredients (serves 2-3):

* 2 sheets of gelatin
* 30ml mineral water, non sparkling
* 40g confectioners sugar (or to your liking)
* 120ml of your favorite alcoholic drink (try ice wine, Prosecco, Campari or other)