

Hibiscus Gelée

The term gelée, in the restaurant world, is used to describe a liquid set with gelatin. Sound familiar? That's right: It's a more refined term for Jell-O. Gelées are trendy in the dessert world today and used not as the star of the dessert, but as a garnish. You can finely chop it (called an *hachée*) and use it to garnish a dessert plate to give it some pop, or use it to top a panna cotta (see [this photo](#) and [Chocolate Panna Cotta](#)). The chopped gelée catches the light and looks like little crystals. This is the perfect opportunity for swap-outs: See some suggestions below.

5½ teaspoons unflavored powdered gelatin (2 envelopes + ½ teaspoon)

2½ cups water

2 cups sugar

3 hibiscus teabags

In a small bowl, sprinkle the gelatin over ½ cup of the water to soften.

In a saucepan, combine the remaining 2 cups water and the sugar. Bring to a boil. Cook until the sugar dissolves. (This is the simple syrup.)

Add the hibiscus teabags to the simple syrup and bring it back to a boil. Take it off the heat. Add the gelatin to the hot syrup and stir to dissolve the gelatin. Cool to room temperature. Discard the teabags and pour the liquid into a 1-quart container. Refrigerate for 4 hours to set.

Invert onto a cutting board and roughly cut into little crystal shapes.

Coffee Gelée: Use 2¹/₂ cups brewed coffee in place of the water and hibiscus tea.

Apple Gelée: Use 2¹/₂ cups unsweetened apple juice or apple cider in place of the water and hibiscus tea. Reduce the sugar to ¹/₂ cup.

Mango Gelée: Use 2¹/₂ cups mango nectar in place of the water and hibiscus tea. Reduce the sugar to ¹/₂ cup.