



Consejo del chef

When ready, take the cava jelly from the fridge and sprinkle the gold dust all over to make it shine even more on New Year's Eve.

Raciones para 4

500 ml Cava (high-quality Spanish sparkling wine)

60 ml Water

60 gr Sugar

15 gr Unflavoured gelatin powder

Edible gold dust

Grapes

- 1 Heat the water and the sugar in a saucepan until you make a syrup. Set aside to cool.
- 2 Add the jelly and stir until well-combined.
- 3 Pour the cava into the mix, then incorporate some edible gold dust.
- 4 Thread the grapes on a skewer stick, fill the cocktail glasses with the cava mix, and place the grapes inside. Try to leave one of them out of the cava.
- 5 Place it in the fridge for a few hours until ready.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/gelatina-cava-uvas/>

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