



## 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

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

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