



Gidneywallum Jelly with Wattle Flower Custard

PRESERVED FRUIT

4 cups sugar
4 cups gidneywallum fruit
(separate seeds off)
150 ml water

Place sugar, fruit and water in a saucepan and slowly bring to the boil. Boil for five minutes, put fruit in sterile jars, cover with this fruit syrup and seal jars. Keep for use in jams, cakes or cheesecake toppings. Use left-over syrup to make jelly.

JELLY

Place 1 cup water and 1 cup fruit syrup in a saucepan with 1 tablespoon of gelatine powder. Dissolve gelatine in cold liquid, bring to the boil and then place in a bowl or pour into ice-cube trays. Cool thoroughly in fridge overnight. Gives a rich dark purple red jelly.

CUSTARD

80 grams or more of wattle flowers (from Zig Zag Wattle, *Acacia macradenia*)
1 Litre full-cream milk
100 grams raw sugar
4 eggs
1 Tbs potato flour (stops crust forming)

Leave wattle flowers in milk for about 10 minutes and stir vigorously; strain milk through pantyhose (preferably clean ones) or cheesecloth into a saucepan. To dissolve sugar, whip sugar and eggs and potato flour together. Combine with milk and whip again. Place custard in top of a double boiler and stir and cook till thick. Allow to cool slightly then pour into glasses. When cold and set, place jelly on top of custard. Place in fridge and serve cold, decorated with the preserved Gidneywallum fruit.

RECIPE & Image by John King

Gidneywallum Jelly with Wattle Flower Custard decorated with edible Arrowhead Violet (*Viola betonicifolia*) and Scurvy Weed (*Commelina diffusa*).



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