

## Yuzu Honey Jelly with Lime Granita Recipe

### Ingredients

#### Ingredients (A)

Fresh Orange — 1

#### Ingredients (B)

MUJI Instant Yuzu & Honey — 14gm

Ice Jelly Powder — 15gm

Water — 140ml

#### Ingredients (C)

Water — 350ml

Lime Juice — 30gm

Fine Sugar — 64gm

Serves: 5



### Directions

#### Orange Segment (Ingredient A)



1. Start to deskin by cutting off both ends of the orange.
2. Place the orange on its flat surface on the chopping board, then using downward stroke, slice the skin away from the flesh and discard.
3. Remove any remaining white pith. Cut between the membranes to segment the orange into wedges, then cut the wedges into smaller pieces and set aside.

#### Yuzu Honey Jelly (Ingredient B)



1. Mix a packet of MUJI Instant Yuzu & Honey with Ice Jelly powder and set aside.



2. Bring a pot of water to boil, then stir in the powder mixture. Let it boil for about 2-3 minutes while stirring.



3. Switch off the flame and portion 100g into each glass. Allow the jelly to be completely set.

#### Lime Granita (Ingredient C)



1. Mix lime juice, sugar and water in a pot and bring mixture to boil.



2. Pour mixture into a shallow container and let it set inside freezer.
3. After about 2 hours, use a fork to scrape the frozen lime mixture to form Lime Granita.

**Assembling:** Scoop the lime granita onto the jelly just before serving. Top it off with mint leaf and calamansi.