**Cousin Nigel**

**Jelly boats**

**Ingredients**

**8 leaves of leaf gelatine**

**300ml cranberry and raspberry cordial**

**300ml water**

**4 large oranges**

**Rice paper**

**Got everything you need?**

**Then let’s get cooking!**

**1. Soak the gelatine in 250 ml of cold water for 5 minutes**

**until it is soft.**

**2. Measure the cordial and water into a saucepan. Gently**

**warm until hand hot. The gelatine wont set if the liquid is too**

**hot.**

**3. Squeeze the water from the gelatine leaves then add to the**

**warm liquid. Stir until dissolved. Leave to become cold.**

**4. Cut the oranges in half using a sharp knife – be careful of**

**little fingers! Remove the inside flesh of the oranges using a**

**serrated knife and carefully scrape out the membrane take**

**care not to make a hole in the skin.**

**5. Put the empty orange halves into a muffin tin to keep them**

**steady. Pour the jelly into the cases. Refrigerate until set for**

**about 6 hours or overnight.**

**6. Once the jelly is set, cut the oranges in half again to make**

**quarters.**

**7. Cut triangles out of the rice paper to make sails.**

**Cousin Nigel**

**Salmon Lollipops**

**Ingredients**

**Glaze**

**75 ml fresh orange juice (the juice of one large orange)**

**3 tbsp maple syrup**

**2 tsp soy sauce**

**1 tsp rice wine vinegar**

**Lollipops**

**2x 150g salmon fillets, skin removed**

**8 bamboo skewers soaked in water for 30 minutes**

**Got everything you need?**

**Then let’s get cooking!**

**1. Put the orange juice, maple syrup, soy sauce and vinegar**

**into a small saucepan.**

**2. Bring to boil and boil hard for about 3 minutes until syrupy.**

**The bubbles will become quite large in the pan.**

**3. Pour the mixture into a shallow bowl and leave to cool.**

**4. Preheat the grill. cut the salmon into 4 pieces each**

**(total 8 pieces – cut it in half, then each half in half again**

**lengthways).**

**5. Toss the salmon in the glaze to coat, then thread onto**

**skewers. Put on a baking sheet lined with foil and for 2**

**minutes.**

**6. Turn over and spoon over any glaze left in the bowl. Grill**

**for a further 2-3 minutes until cooked through.**

**7. Cool slightly before serving. If you like you can pour over**

**any syrupy juices that have collected on the foil.**