

## SWEET ASPIC

Transparent sweet



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With Mamma è Mia! you can create transparent jellies in just a few simple steps.

## **PREPARATION METHOD:**

700 gr **Mamma è Mia!** 300 gr water

Blend all the ingredients together and bring the mixture to a boil. Pour on the fruit at +60°C and stabilize in the fridge to obtain a complete solidification. In case of multiple layers or tastes, keep Mamma è Mia! at the temperature indicated with a stove or microwave.



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