

Gelee De Fruits Marbre

Ingredients	Cooking Utensils	Serving Utensils
1 envelope gelatin	knife and cutting board	serving plate
1 cup water	measuring cup	serving spoon
sunflower oil	mixing bowl	dessert plates
fruit	teakettle	dessert spoons
2/3 cup fruit liqueur (maraschino was a favorite)		
Bavarian Cream (see recipe above)	weights	
	spoon or ladle	
	double mold or 2 mixing bowls, one smaller than the other	

Make half of the Bavarian cream recipe above . Slice the fruit very thin. Oil the outside of the smaller mold or mixing bowl and the inside of the large mold or mixing bowl. The dish can be prepared up to this point in advance. Heat the water in the teakettle and pour it into a bowl. Melt half the gelatin in the water. Gradually add the remaining gelatin and 1/4 cup fruit liqueur. Let the mixture cool. Pour the jelly mixture into the larger mold or mixing bowl. Place the smaller mold or smaller mixing bowl inside the larger, jelly filled one. Place weights inside the smaller mold or mixing bowl to hold it in place. Try to achieve a thin and equal layer of jelly all around between the bowls. Place the bowls in the refrigerator, being careful not to shift the bowls within each other as they are carried. Allow the jelly to completely set.

When this is done remove the weights and add a little boiling water to the inner bowl. Swish the water around and discard it. This should be sufficient to loosen the inner bowl. If not, repeat the process. A knife may be needed to help pry out the bowl. Place the larger bowl back in the refrigerator to re chill for a few minutes. Decorate the inside of the jelly with the sliced fruit. Do this in as an ornate a pattern as can be imagined. Spoon or ladle the cold Bavarian custard into the center of the jelly, being careful not to dislodge the fruit from its pattern. Place in the refrigerator for at least 2 hours to set. This dish must be prepared in advance of the dinner. When ready to serve, dip the outside of the bowl in hot water and unmold onto the serving plate. The oil should make this quite easy. Serve chilled.