

How to Make 3D Lotus Jello

Neville Lambourne
healthylifechiroandwellness@gmail.com

Ingredient:

Seaweed extract powder 100%
Prepare: 10 grams (1 bag of Dragon Jelly Powder)
200 - 250 grams of white sugar
500 ML coconut juice
500 ML water
1 beet
1 can of coconut cream
1 syringe
Needle/ needles depend on the style of the flowers



Step 1:

Mix 10 grams of Jelly Powder and 200 grams of sugar using the stainless steel French plano whip to avoid the jelly powder turn into small or big chunk.

Step 2:

Use the tablespoon to get the mixed powder and sugar from step 1 to pour slowly into the mixed of 500 ML coconut juice and 500 ML water using the stainless steel French plano whip. Mixed in 1 direction only.
Boil it until it is completely clear
Check on the level of sweat before turning off the stove.

Step 3:

Pouring into the glass or clear container and let it solidified.

Step 4:

Peel off the outer layer of beet, wash beet, and cut into small piece.
Using the kitchen blender to make the natural food color, extract and save the color from beet



Step 5:

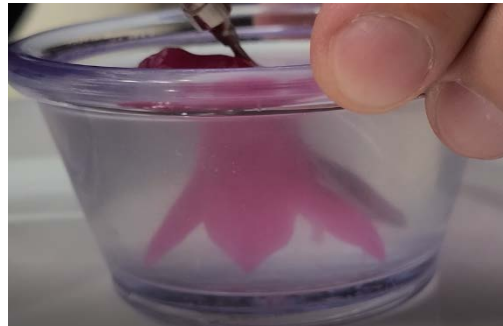
Repeat step 2, boil it until it is completely clear.
Add several spoons of coconut cream to make it cloudy
Remove the cloudy hot jello from the stove, and add immediately several teaspoons of beet extract to have the pink color jello
Use the syringe to get the pink jello color inside, and then close it with the needle tip



Step 6:

Inject the needle perpendicular to the solidified jello for the inner pedals of the flower. Inject the needle with an angle toward the container surround from the same spot for the inner pedal, to have the second layer of the pedals. And the pedals should be alternated to have the fully look of the flower.

Keep doing like that for several layers depend on how many layers of the flower you want.



Step 7:

Repeat step 2 and add coconut cream to make it cloudy.

Pour on top of the container so that it covers everything.

Let it solidified, and put the container in the fridge to keep it cold (not frozen)

When ready to eat, you can use toothpick and flip the jello from the container into the plate. It will show the whole flower.



The more artistic you are, the better the jello will be.