

Fruit Terrine

Makes an 8-inch loaf pan



Ingredients

- 2 cups cold white grape juice
- 2 tablespoons gelatin
- 1 tablespoon sugar
- 2 cups strawberries, hulled and quartered
- 1 large banana
- 1 tablespoon lemon juice
- 1 cup blueberries

Steps

1. Prepare an ice bowl - fill a large bowl or pan with ice (one that the loaf pan can fit in).
2. Pour $\frac{1}{2}$ cup cold grape juice in a medium-sized bowl. Sprinkle the gelatin over the juice and let it sit for five minutes to bloom.
3. In a large measuring cup bring the remaining $1\frac{1}{2}$ cups juice and sugar to a boil in the microwave.
4. Once the juice is bubbling, carefully pour it over the bloomed gelatin and stir well insuring all the gelatin is dissolved. Let it cool for a few minutes while you arrange the first layer of fruit.
5. Place the loaf pan in the bowl of ice so that ice is surrounding the pan (but not in the loaf pan). Arrange the strawberries with the seeded side down in the loaf pan. Pour about a third of the gelatin juice over the strawberries and let it set - about 15 minutes.
6. While you wait, slice the banana and brush the slices with lemon juice.
7. Arrange banana slices on top of strawberry layer and pour another one-third of gelatin over the top of the bananas. Let it set - another 15 minutes. Lastly add the blueberries and pour the remaining gelatin juice over them. Leave the pan in the ice bowl for another 20 minutes before removing the pan from the ice bowl and continuing to chill/set up in the refrigerator. Keep refrigerated for 8 hours before serving.
 - *To unmold the terrine, place hot water in a large bowl and quickly dip the gelatin pan in it (making sure water does not go into the pan with the gelatin). Invert the gelatin onto a rectangular plate. If gelatin doesn't move, try dunking it again in the hot water. You may have to run a paring knife alongside the edge to loosen the terrine.
8. Slice and serve cold. Refrigerate leftover gelatin.