



Ramos Gin Fizz Jelly Shots

 **Gluten Free**

READY IN



180 min.

SERVINGS



54

CALORIES



36 kcal

BEVERAGE

DRINK

Ingredients

- 2 cups seltzer water
- 0.8 ounce gelatin powder unflavored
- 1.5 cups hendrick's gin
- 1.3 cups cup heavy whipping cream
- 0.3 cup juice of lemon freshly squeezed (from 2 medium lemons)
- 0.3 cup juice of lime freshly squeezed (from 4 medium limes)
- 0.3 cup orange-flower water
- 1 medium orange zest finely grated

Equipment

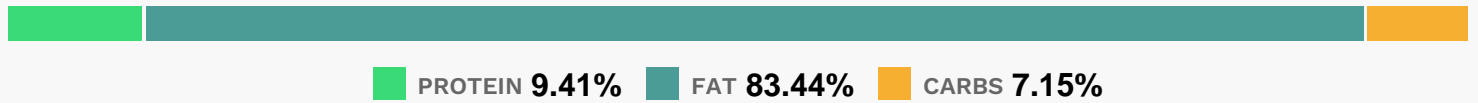
- frying pan
- sauce pan
- knife
- whisk
- blender
- spatula
- cutting board
- serrated knife

Directions

- Pour the simple syrup and orange blossom water into a medium saucepan and sprinkle the gelatin evenly over the surface.
- Let stand undisturbed until the gelatin softens, about 3 minutes.
- Place the pan over low heat and whisk constantly, scraping down the sides with a rubber spatula as needed, until the gelatin and sugar dissolve and the mixture no longer feels grainy when rubbed between your fingers, about 3 minutes. (Do not let the mixture simmer, or the gelatin will not set properly.) Slowly pour in the club soda, add the orange zest, and stir gently to combine (the mixture will fizz).
- Pour the gin and simple syrup into a medium saucepan and sprinkle the gelatin evenly over the surface.
- Let stand undisturbed until the gelatin softens, about 3 minutes.
- Place the saucepan over low heat and whisk constantly until the gelatin dissolves and the mixture no longer feels grainy when rubbed between your fingers, about 4 minutes. (Do not let the mixture simmer, or the gelatin will not set properly.)
- Remove the saucepan from the heat and set aside.
- Pour the cream, lemon juice, and lime juice into a blender and blend on high until thickened, about 15 seconds.
- Add the reserved gin-gelatin mixture and blend until frothy, about 30 seconds.
- Remove the pan with the orange blossom layer from the refrigerator.

- Pour the cream-gin mixture over the orange blossom layer. Return to the refrigerator uncovered until set, at least 2 hours. When ready to serve, run a knife between the jelly block and the edges of the pan. Being careful not to get any water inside, dip the pan into a sink full of hot tap water, submerging it about halfway up the sides for about 10 seconds.
- Remove the pan from the water and tilt it: The jelly block should slide away from the edges. If it doesn't, return the pan to the hot water for another 5 seconds. Invert the jelly block onto a cutting board. Using a long slicing or serrated knife, press straight down through the jelly block (do not drag the knife through) and cut it into 54 (1-1/2-by-1-inch) pieces.
- Serve immediately.

Nutrition Facts



Properties

Glycemic Index: 0.28, Glycemic Load: 0, Inflammation Score: -1, Nutrition Score: 0.37391304143745%

Flavonoids

Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Hesperetin: 0.26mg, Hesperetin: 0.26mg, Hesperetin: 0.26mg, Hesperetin: 0.26mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 36.19kcal (1.81%), Fat: 1.99g (3.07%), Saturated Fat: 1.27g (7.93%), Carbohydrates: 0.38g (0.13%), Net Carbohydrates: 0.35g (0.13%), Sugar: 0.21g (0.23%), Cholesterol: 6.23mg (2.08%), Sodium: 4.21mg (0.18%), Alcohol: 2.23g (100%), Alcohol %: 11.34% (100%), Protein: 0.51g (1.01%), Vitamin A: 82.55IU (1.65%), Vitamin C: 1.11mg (1.34%)