



Rosé-Peach Gelée



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



9

CALORIES



282 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.3 oz gelatin powder unflavored
- ☐ 2 tablespoons peach schnapps
- ☐ 2 cups sugar
- ☐ 3 cups water
- ☐ 4.5 cups rosé wine (from two 750-ml bottles)

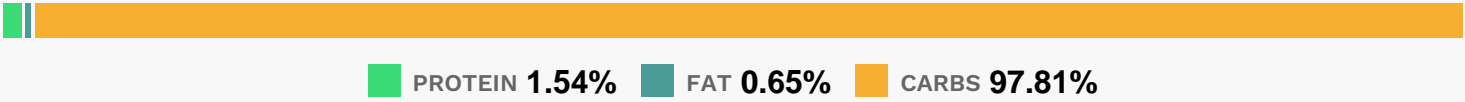
Equipment

- ☐ sauce pan

Directions

- ☐ Combine 2 cups water and sugar in a small saucepan and sprinkle with gelatin.
- ☐ Let gelatin stand 1 minute to soften.
- ☐ Cook over moderate heat, gently stirring occasionally, just until sugar and gelatin are dissolved.
- ☐ Remove from heat and stir in wine, schnapps, and remaining cup water.
- ☐ Pour into a 10-cup mold and chill, covered, until firm, at least 10 hours.
- ☐ Dip mold in hot water a few seconds, then invert a plate over gelée and flip gelée onto plate.
- ☐ • Gelée may be chilled (in mold) up to 2 days.

Nutrition Facts



Properties

Glycemic Index:9.45, Glycemic Load:31.52, Inflammation Score:-3, Nutrition Score:1.4317391424075%

Nutrients (% of daily need)

Calories: 281.79kcal (14.09%), Fat: 0.14g (0.22%), Saturated Fat: 0g (0%), Carbohydrates: 48.31g (16.1%), Net Carbohydrates: 48.31g (17.57%), Sugar: 46.07g (51.18%), Cholesterol: 0mg (0%), Sodium: 11.93mg (0.52%), Alcohol: 12.48g (100%), Alcohol %: 6.39% (100%), Protein: 0.76g (1.52%), Manganese: 0.15mg (7.57%), Magnesium: 14.16mg (3.54%), Potassium: 119.81mg (3.42%), Vitamin B6: 0.06mg (3.24%), Iron: 0.47mg (2.64%), Phosphorus: 24.31mg (2.43%), Vitamin B2: 0.04mg (2.23%), Copper: 0.04mg (2.06%), Calcium: 12.84mg (1.28%), Selenium: 0.82µg (1.17%), Zinc: 0.17mg (1.13%)