

**FRUITED GELATIN**

FRUITS

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Peaches, Canned, Light Syrup, Sliced, #2412	2 #10 cans
Pears, Canned, Light Syrup, Diced, #2414	2 #10 cans + 3 1/4 cups
Water, Municipal, Mississippi	2 quarts
Gelatin, Strawberry Flavor, #2307	1 pound + 8 ounces
Water, Municipal, Cold	2 quarts

**DIRECTIONS**

1. Drain the canned peaches and pears. Reserve the juice for Step 4.
2. Combine the peaches and pears in a large bowl.
3. Portion the fruit with 4 ounce spoodle or #8 scoop into individual portion containers.
4. Add water to the reserved juice to equal the liquid required for hot water for gelatin.
5. Put the mixture into a pot and bring it to a boil.
6. Pour the hot liquid over the gelatin. Stir the mixture until the gelatin is completely dissolved.
7. Add the cold water to the hot liquid mixture and stir until it is completely mixed together.
8. Fill the individual portion containers with gelatin mixture.
9. Cover the filled portion containers and place them into the refrigerator to congeal.

CCP: Cover and refrigerate at 41 degrees F or lower. Hold for service.

10. Portion 1 individual portion container per serving. Each serving provides ½ cup fruit.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftover s. Refrigerate at 41 degrees F or lower.

**PRODUCTION NOTES**

Any flavor of gelatin may be used.

Alternative preparation idea: Fruit may also be poured into a full sized sheet pan and gelatin mixture poured over the fruit. Place the sheet pan in refrigerator to congeal. Cut fruited gelatin 5 x 5. Serve 1 square of fruited gelatine per serving. Each serving provides ½ cup fruit.

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Fruits" provides preparation and serving ideas for fruits.

**NUTRIENTS PER SERVING**

Calories	96	Dietary Fiber	1.87 g	Sodium	34.42 mg	Sat. Fat	0.00 g
Carbohydrates	25.18 g	Protein	0.76 g	Total Fat	0.04 g	Trans Fat	0.00 g

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## ILLUSTRATED PRESENTATION OF FRUITED GELATIN

1.



1 serving of Fruited Gelatin in an individual serving cups

2.



1 serving of Fruited Gelatin prepared in a sheet pan.