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### **Jellied Orange Yoghurt Shots**

Good pinch of saffron  
500g thick sheep milk yoghurt  
1/3 to 1/2 cup icing sugar, sifted  
1/4 tspn cardamom  
4-6 drops of sweet orange oil  
3 tbsns cream plus extra to serve  
2 gelatine leaves

Place the saffron in 2-3 tablespoons of hot water and leave for at least an hour (or longer if you want a stronger colour and flavour).

Blend the yoghurt, cream, cardamom, orange oil and icing sugar by hand or with a hand blender.

Soak the gelatine leaves in cold water for a minute or two until softened. Pour the saffron and water into a small saucepan and warm gently. Squeeze out the gelatine leaves and add to the warm saffron water, stirring until the gelatine has dissolved. Strain and add to the yoghurt mix, beating well.

Pour the mixture into serving cups (I use different size and shaped cocktail glasses, like martini or parfait glasses). Leave in fridge for at least 4 hours to set.

When ready to serve top with a little whipped cream, and crushed pistachios. You could also top with saffron fairy floss, or little squares of orange Turkish delight.