

Gelatina de **MOSAICO**

*Mexican
Mosaic
Jello!*

“Gelatina de mosaico” is a popular dessert from Mexico that consists of a colorful mosaic of jello cubes in various flavors, suspended in a delicious, creamy, milk-based gelatin mixture!



by: Fatima Madero

Ingredients

**Makes one 12-cup bundt jello,
one 9 x 13" baking dish, or 10 ramekins
(~10 servings)**

- 1 box (3 oz/85 g) cherry gelatin mix
- 1 box (3 oz/85 g) lime gelatin mix
- 1 box (3 oz/85 g) pineapple gelatin mix
- 1 box (3 oz/85 g) grape gelatin mix
- 6 cups water
- 1 tablespoon vegetable oil (or cooking spray) to use on mold(s)
- 1 can (14 oz/397 ml) sweetened condensed milk
- 1 can (12 oz/345 ml) evaporated milk
- 1 cup whole milk
- 2 teaspoons vanilla extract
- $\frac{3}{4}$ cup cold water
- 4 packets ($\frac{1}{4}$ oz/7g each) unflavored gelatin

Instructions

Prepare the Colored Jellos:

1. In a saucepan, bring 1 cup of water to a boil for each gelatin flavor.
2. Once the water is boiling, remove the saucepan from the heat and add one box of flavored gelatin. Stir until the gelatin has completely dissolved.
3. Add $\frac{1}{2}$ cup cold water to the saucepan and mix. (Note: Use HALF the amount of cold water recommended on the jello packet.)
4. Once the mixture reaches room temperature, pour the prepared flavor into a lightly greased square or rectangular container (6.75 in x 8.75 in).
5. Repeat steps 1-4 to prepare each of the four flavored jellos separately.
6. Refrigerate the four flavored jellos until fully set (~4 hours). You can complete this step the day before preparing this dessert.

Prepare the Sweetened Milk Layer:

1. Add the evaporated milk, condensed milk, whole milk and vanilla to a blender. Blend to combine ingredients.
2. In a microwave-safe container or measuring cup, add $\frac{3}{4}$ cup of water and sprinkle in the 4 packets of unflavored gelatin.
3. Mix well with a spoon to dissolve any clumps.
Let it sit for ~5 minutes to allow the gelatin to bloom.
4. Once the gelatin begins to set, microwave it for ~1 minute, until the gelatin has dissolved and is completely liquid.
5. Slowly add the clear, unflavored gelatin mixture to the milk mixture in the blender and blend until fully incorporated.
6. Allow the mixture to cool to room temperature.

Instructions

Assemble the Mosaic Jello:

1. Lightly grease a 12-cup bundt cake mold (or your preferred mold) with cooking spray.
2. Remove the 4 flavored jellos from the refrigerator.
3. With a butter knife, carefully cut the flavored jellos into $\frac{3}{8}$ - or $\frac{1}{2}$ -inch cubes.
4. Gently lift the jello cubes from the rectangular containers using a spatula or a flat spoon.
5. With clean hands, place at least $\frac{3}{4}$ of the jello cubes at the bottom of the greased mold. Alternate the colors to give the mosaic jello a vibrant, colorful appearance! Leave at least 1 inch of space between the rim and the jello cubes.
6. Slowly pour the sweetened milk mixture into the mold over the flavored jello cubes.
7. Carefully add a couple of the remaining colored jello cubes on the mixture if space remains.
8. Refrigerate the mold until the jello has fully set and is firm (~8 hours or overnight).

Serve and Enjoy!

1. To successfully invert the prepared jello onto a serving plate, start by placing the plate upside down on top of the mold. Hold the plate and mold securely together and flip them over simultaneously. Gently tap the bottom and sides of the mold to loosen the jello. Carefully lift the mold, and the jello should release onto the plate and be ready to be served.
2. Keep in refrigerator and serve cold. Enjoy!

Notes

- For jello cubes with a slightly firmer texture, use half of the amount of cold water suggested by the standard recipe on the flavored gelatin packet.
- This recipe is versatile! While it's typical to make this recipe in a large mold, you can always use other containers or even individual cups! You can use your preferred container (e.g. 12-cup bundt mold, 9 x 13" glass baking dish, or 10 ramekins).
- To prepare this dessert, I use the Jello-brand gelatin. If other brands of gelatin are used, the results may slightly vary.
- When assembling the mosaic jello, ensure that the sweetened milk mixture is at room temperature, neither hot nor warm. Otherwise, it will dissolve the colored flavored jello.
- If you do not want to invert the mold to unmold the jello, you can serve and cut the mosaic jello directly from the mold.