Fancy a glow-in-the-dark ice cream?

A British entrepreneur has created the world’s first glow-in-the-dark ice cream - using jellyfish.

Charlie Francis has harnessed the fluorescent properties of the marine animal to develop the luminescent snack.

He came up with the idea after reading a research paper on jellyfish and convinced scientists in China to chemically recreate the glowing protein.

The ice cream reacts with the eater’s tongue - raising the pH level in the protein and making it glow.

Chris says because the ice cream lights up when it reacts with the heat of the mouth it means the more you lick, the brighter it becomes.

Charlie, founder of the ‘Lick Me I'm Delicious’ ice cream company, said: ‘It is incredible stuff but still at very early days in terms of production, so £200 gets you about 2g of the stuff.

‘The protein we are using in the ice cream reacts with your tongue at neutral pH. So as your mouth warms up the protein it will raise the pH level and the ice cream will glow.

‘We have been testing it out over the past few months and it seemed perfect to share it over Halloween because it gives that wonderful glow effect.

‘It is probably the most expensive ice cream I have made because the jellyfish luminescence is four times more expensive than gold. So each scoop costs me around £140. It tastes pretty good though.’

Charlie’s experimental company, based in Bristol, is famed for its unusual flavours including beer, cheese, beef and gold leaf.

But his next creation is set to be even more ambitious.

He said: ‘I really want to develop an invisible ice cream. It is inherently impossible because of the refraction caused by the ice crystals which make up the ice cream, but I reckon we will find a way of doing it.’

The ice cream harnesses the fluorescent properties of a jellyfish, synthesized by Chinese scientists.