

Clear Apple Jelly

Ingredients

2 dozen apples, 1-1/2 pint of spring-water; to every pint of juice allow 1/2 lb. of loaf sugar, 1/2 oz. of isinglass, the rind of 1/2 lemon.

Method

Pare, core, and cut the apples into quarters, and boil them, with the lemon-peel, until tender; then strain off the apples, and run the juice through a jelly-bag; put the strained juice, with the sugar and isinglass, which has been previously boiled in 1/2 pint of water, into a lined saucepan or preserving-pan; boil all together for about 1/4 hour, and put the jelly into moulds. When this jelly is nice and clear, and turned out well, it makes a pretty addition to the supper-table, with a little custard or whipped cream round it: the addition of a little lemon-juice improves the flavour, but it is apt to render the jelly muddy and thick. If required to be kept any length of time, rather a larger proportion of sugar must be used.

Source: Mrs Beeton's Book of Household Management (1861)

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