

Isinglass Or Gelatine Jelly

Ingredients

3 oz. of isinglass or gelatine, 2 quarts of water.

Method

Put the isinglass or gelatine into a saucepan with the above proportion of cold water; bring it quickly to boil, and let it boil very fast, until the liquor is reduced one-half. Carefully remove the scum as it rises, then strain it through a jelly-bag, and it will be ready for use. If not required very clear, it may be merely strained through a fine sieve, instead of being run through a bag. Rather more than 1/2 oz. of isinglass is about the proper quantity to use for a quart of strong calf's-foot stock, and rather more than 2 oz. for the same quantity of fruit juice. As isinglass varies so much in quality and strength, it is difficult to give the exact proportions. The larger the mould, the stiffer should be the jelly; and where there is no ice, more isinglass must be used than if the mixture were frozen. This forms a stock for all kinds of jellies, which may be flavoured in many ways.

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

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