

Lemon Jelly

Ingredients

6 lemons, 3/4 lb. of lump sugar, 1 pint of water, 1-1/2 oz. of isinglass, 1/4 pint of sherry.

Method

Peel 3 of the lemons, pour 1/2 pint of boiling water on the rind, and let it infuse for 1/2 hour; put the sugar, isinglass, and 1/2 pint of water into a lined saucepan, and boil these ingredients for 20 minutes; then put in the strained lemon-juice, the strained infusion of the rind, and bring the whole to the point of boiling; skim well, add the wine, and run the jelly through a bag; pour it into a mould that has been wetted or soaked in water; put it in ice, if convenient, where let it remain until required for table. Previously to adding the lemon-juice to the other ingredients, ascertain that it is very nicely strained, as, if this is not properly attended to, it is liable to make the jelly thick and muddy. As this jelly is very pale, and almost colourless, it answers very well for moulding with a jelly of any bright hue; for instance, half a jelly bright red, and the other half made of the above, would have a very good effect. Lemon jelly may also be made with calf's-foot stock, allowing the juice of 3 lemons to every pint of stock.

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

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