

Liqueur Jelly

Ingredients

1 lb. of lump sugar, 2 oz. of isinglass, 1-1/2 pint of water, the juice of 2 lemons, 1/4 pint of liqueur. [Illustration: OVAL JELLY-MOULD.]

Method

Put the sugar, with 1 pint of the water, into a stewpan, and boil them gently by the side of the fire until there is no scum remaining, which must be carefully removed as fast as it rises. Boil the isinglass with the other 1/2 pint of water, and skim it carefully in the same manner. Strain the lemon-juice, and add it, with the clarified isinglass, to the syrup; put in the liqueur, and bring the whole to the boiling-point. Let the saucepan remain covered by the side of the fire for a few minutes; then pour the jelly through a bag, put it into a mould, and set the mould in ice until required for table. Dip the mould in hot water, wipe the outside, loosen the jelly by passing a knife round the edges, and turn it out carefully on a dish. Noyeau, Maraschino, Curacoa, brandy, or any kind of liqueur, answers for this jelly; and, when made with isinglass, liqueur jellies are usually prepared as directed above.

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

Ingredify <https://ingredify.com>