

Moulded Pears

Ingredients

4 large pears or 6 small ones, 8 cloves, sugar to taste, water, a small piece of cinnamon, 1/4 pint of raisin wine, a strip of lemon-peel, the juice of 1/2 lemon, 1/2 oz. of gelatine.

Method

Peel and cut the pears into quarters; put them into a jar with 3/4 pint of water, cloves, cinnamon, and sufficient sugar to sweeten the whole nicely; cover down the top of the jar, and bake the pears in a gentle oven until perfectly tender, but do not allow them to break. When done, lay the pears in a plain mould, which should be well wetted, and boil 1/2 pint of the liquor the pears were baked in with the wine, lemon-peel, strained juice, and gelatine. Let these ingredients boil quickly for 5 minutes, then strain the liquid warm over the pears; put the mould in a cool place, and when the jelly is firm, turn it out on a glass dish.

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

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