

# Open Jelly With Whipped Cream

## Ingredients

1-1/2 pint of jelly, 1/2 pint of cream, 1 glass of sherry, sugar to taste. [Illustration: OPEN JELLY WITH WHIPPED CREAM.]

## Method

Make the above proportion of calf's-foot or isinglass jelly, colouring and flavouring it in any way that may be preferred; soak a mould, open in the centre, for about 1/2 hour in cold water; fill it with the jelly, and let it remain in a cool place until perfectly set; then turn it out on a dish; fill the centre with whipped cream, flavoured with sherry and sweetened with pounded sugar; pile this cream high in the centre, and serve. The jelly should be made of rather a dark colour, to contrast nicely with the cream.

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

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