

Orange Jelly Moulded With Slices Of Orange

Ingredients

1-1/2 pint of orange jelly No. 1454, 4 oranges, 1 pint of clarified syrup.

Method

Boil 1/2 lb. of loaf sugar with 1/2 pint of water until there is no scum left (which must be carefully removed as fast as it rises), and carefully peel the oranges; divide them into thin slices, without breaking the thin skin, and put these pieces of orange into the syrup, where let them remain for about 5 minutes; then take them out, and use the syrup for the jelly, which should be made by recipe No. 1454. When the oranges are well drained, and the jelly is nearly cold, pour a little of the latter into the bottom of the mould; then lay in a few pieces of orange; over these pour a little jelly, and when this is set, place another layer of oranges, proceeding in this manner until the mould is full. Put it in ice, or in a cool place, and, before turning it out, wrap a cloth round the mould for a minute or two, which has been wrung out in boiling water.

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

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