

Recipe 1395

Ingredients

Apples; to every lb. of pulp allow 3/4 lb. of sugar, 1/2 teaspoonful of minced lemon-peel. [Illustration: APPLE JELLY STUCK WITH ALMONDS.]

Method

Peel, core, and boil the apples with only sufficient water to prevent them from burning; beat them to a pulp, and to every lb. of pulp allow the above proportion of sugar in lumps. Dip the lumps into water; put these into a saucepan, and boil till the syrup is thick and can be well skimmed; then add this syrup to the apple pulp, with the minced lemon-peel, and stir it over a quick fire for about 20 minutes, or until the apples cease to stick to the bottom of the pan. The jelly is then done, and may be poured into moulds which have been previously dipped in water, when it will turn out nicely for dessert or a side-dish; for the latter a little custard should be poured round, and it should be garnished with strips of citron or stuck with blanched almonds.

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

Ingredify <https://ingredify.com>