

Strawberry Jelly

Ingredients

Strawberries, pounded sugar; to every pint of juice allow 1-1/4 oz. of isinglass.

Method

Pick the strawberries, put them into a pan, squeeze them well with a wooden spoon, add sufficient pounded sugar to sweeten them nicely, and let them remain for 1 hour, that the juice may be extracted; then add 1/2 pint of water to every pint of juice. Strain the strawberry-juice and water through a bag; measure it, and to every pint allow 1-1/4 oz. of isinglass, melted and clarified in 1/4 pint of water. Mix this with the juice; put the jelly into a mould, and set the mould in ice. A little lemon-juice added to the strawberry-juice improves the flavour of the jelly, if the fruit is very ripe; but it must be well strained before it is put to the other ingredients, or it will make the jelly muddy.

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

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