

# To Clarify Syrup For Jellies

## Ingredients

To every quart of water allow 2 lbs. of loaf sugar; the white of 1 egg.

## Method

Put the sugar and water into a stewpan; set it on the fire, and, when the sugar is dissolved, add the white of the egg, whipped up with a little water. Whisk the whole well together, and simmer very gently until it has thrown up all the scum. Take this off as it rises, strain the syrup through a fine sieve or cloth into a basin, and keep it for use. CALF&#x27;S-FEET JELLY.

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

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