JELLIES AND JUNKETS

58. JUNKET.—Warm the milk, add the sugar, brandy and pinch of cinnamon, mix in the rennet and pour into a glass dish or into custard cups. Leave until cold, pour a little cream on top and grate with nutmeg.

½ pint milk, 1 teaspoonful rennet, 2 teaspoonfuls brandy, 2 teaspoonfuls sugar, little cream, nutmeg and cinnamon

59. MILK JELLY.—Place the milk, sugar and gelatine in a white-lined saucepan, stir over the fire until the sugar and gelatine are dissolved, taking care the milk does not boil. When cool add the brandy, pour into a wetted mould and turn out when set. Stewed fruit or jam may be served with it.

1 pint new milk, 1 oz. sugar, ½ oz. gelatine, 1 tablespoonful brandy

60. APPLE JELLY.—Peel, core and slice the apples, put them in a stewpan with water, sugar, lemon rind and juice, simmer gently until the apples are tender. Remove the lemon peel and rub the apples through a hair sieve, dissolve the gelatine in a little water, strain it into the apple purée, colour a nice pink with a few drops of carmine, pour into a wet border mould, turn out when set on to a glass dish. Whip, sweeten and flavour the cream, and fill the centre, sprinkle with chopped pistachio nuts.

2 lb. apples, ½ pint water, 8 oz. loaf sugar, rind and juice of 2 lemons, 1 oz. gelatine, few pistachio nuts, carmine colouring, ½ pint cream

(Enough for six or seven people)

61. FRUIT JELLY.—Prepare the fruit very carefully,
cut the bananas into slices, the oranges into quarters, removing the pips, cut the apples into fancy shapes and take out the seeds from the grapes. Decorate the bottom of a quart mould with cherries and chopped pistachio nuts, set it on ice with a little lemon jelly, arrange the fruit in layers, setting them with jelly, adding a little colouring getting darker each time, and allowing each layer to get firm before adding the next. Fill the mould quite full.

Note.—The lemon jelly for this must be made with more gelatine in proportion to support the fruit.

Fresh fruit such as strawberries, apricots, raspberries can be used.

1 quart lemon jelly, bananas, grapes, oranges, apples, glace cherries, pistachio nuts, carmine colouring

(Enough for eight or ten people)

62. Lemon Jelly.—Peel the lemons very thinly, squeeze out the juice and add to the water with sugar, cloves, cinnamon and gelatine, making barely a quart of liquid altogether. When the gelatine is dissolved add the slightly beaten whites and crushed shells, whisk well until boiling-point is reached, let it boil five or six minutes, move aside till the scum cracks, strain through a scalded cloth, add the sherry. If it does not run through clear at first pour it gently through the cloth a second time. When cool pour into a wet mould.

Note.—A loosely woven teacloth is the best kind.

6 lemons, 2 oz. gelatine, \( \frac{1}{4} \) pint water, 3 or 4 cloves, stick of cinnamon, 8 oz. loaf sugar, 2 tablespoonfuls sherry, whites and shells of 2 eggs

(Enough to fill \( \frac{1}{2} \) pint mould)

63. Wine Jelly.—3 oz. of white-leaf gelatine (in winter \( 1 \) or 2 oz. of gelatine is enough), 3 lemons, 2 laurel leaves, a few cloves, \( \frac{1}{4} \) lb. of loaf sugar
and the whites of 3 eggs, with 1 quart of cold water. Place the ingredients in a bright stewpan and whisk over the fire until it comes to the boil. (The lemons should be peeled and the juice squeezed therefrom and added to the ingredients before placing on the fire.) Allow it to simmer for 5 minutes, and then stand it off the fire for 5 minutes. Strain through a jelly bag and flavour with maraschino or sherry, rum, brandy or port. Name the jelly after the wine or liquor used.

64. CALF'S FOOT JELLY.—2 calf’s feet and 2 quarts of cold water. Simmer for 6 hours, strain into a clean basin and stand all night. Take off all fat, add to it the juice of 4 lemons and the rinds thinly cut, 6 oz. of sugar, also an oz. of gelatine. Stir over a fire until it boils, then allow it to simmer for 5 minutes—stand it off the fire for 5 minutes and pour through a jelly bag. This may be flavoured with any kind of wine; and it can also be made from cowwheel, which is less expensive.

65. BEEF JELLY.—2 lb. of shin of beef, 1 quart of water. Cut the beef into squares, place it in an earthenware pan, put in 3 cloves, 1 bay leaf, and a little salt, with a very little browning. Cover the jar and let it come to the boil near the fire, then let it simmer on the hot plate all day; strain it, and put it away for use. This is nice cold or hot. If taken hot, it should be diluted with a little water; and if it wastes in boiling, a little more water should be added. This is almost as good as Brand’s Extract.