

70th anniversary Rowntree's jelly : 1923-1993 : raspberry flavour / Nestlé UK Ltd.

Contributors

Nestlé UK Ltd.

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70th ANNIVERSARY
ROWNTREE'S®
JELLY
 1923 1993

Raspberry Flavour



new
 saccharin free

Serving suggestion add raspberries

INGREDIENTS: Sugar, Glucose Syrup, Invert Sugar Syrup, Water, Gelatine, Citric Acid, Colours (Carmines, Anthocyanin), Flavouring, Acidity Regulator (Sodium Citrate), Acetic Acid, Raspberry Juice, Lemon Juice.

NESTLÉ UK LTD, ST GEORGE'S HOUSE, CROYDON, SURREY CR9 1NR.

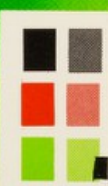
DIRECTIONS: Place jelly in a measuring jug or bowl. Pour on boiling water up to the ½ pint mark and stir until dissolved. Add sufficient cold water (or iced water for a speedier set) to make up to 1 pint, and stir well. Pour into a mould or serving dish and refrigerate to set. To make a firmer jelly use less cold water.
MICROWAVE METHOD: Place jelly together with 3 tablespoons of water into a suitable measuring utensil and heat on high power for 1 to 1½ minutes. Stir until completely dissolved. Make up to 1 pint with cold water and proceed as above.

BEST BEFORE:

ROWNTREE'S®
JELLY



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Raspberry Flavour Tablet Jelly

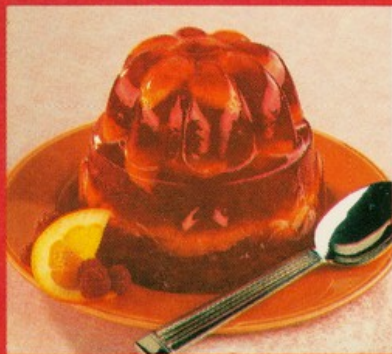
ROWNTREE'S® 135g e
JELLY

ROWNTREE'S® JELLY

ROWNTREE'S Jelly is perfect for making a whole range of quick and simple desserts. Try our series of recipe hints and tips, featured on the back of ROWNTREE'S Jelly packets.

COOK'S TIP: Avoid using fresh pineapple and kiwi fruit in jellies as they contain an enzyme which prevents setting.

FRUIT LAYERED JELLY



To delight the family, dissolve a 'Rowntree's' Raspberry flavour jelly in 450ml (3/4 pint) of boiling water and pour a thin layer into the base of a mould or glass dish and chill until set. Arrange a circle of chosen fruit on top and pour in enough jelly to hold the fruit in place. When this has set, add another layer of jelly and allow to set. Continue until all the jelly and fruit is used. Chill well before turning out to serve.

For more jellicious recipe ideas, send for your FREE leaflet, available from the 'Rowntree's' Jelly Collection.

'Rowntree's' Jelly Collection,
Dept. 1a,
P.O. Box 123,
Uckfield X,
East Sussex TN22 5UX.

HAVE YOU TRIED 'ROWNTREE'S' READY-TO-EAT JELLIES IN POTS?
They're always ready to enjoy - you don't need to keep them in a fridge. And they come in 5 jellific fruit flavours - Strawberry, Raspberry, Orange, Blackcurrant and Lemon & Lime

FOR BEST BEFORE SEE END FLAP

7-10-93: SRL/DHS