

Delicious dishes with Chivers' savoury aspic jelly : a product of the Orchard Factory / Chivers & Sons, Ltd.

Contributors

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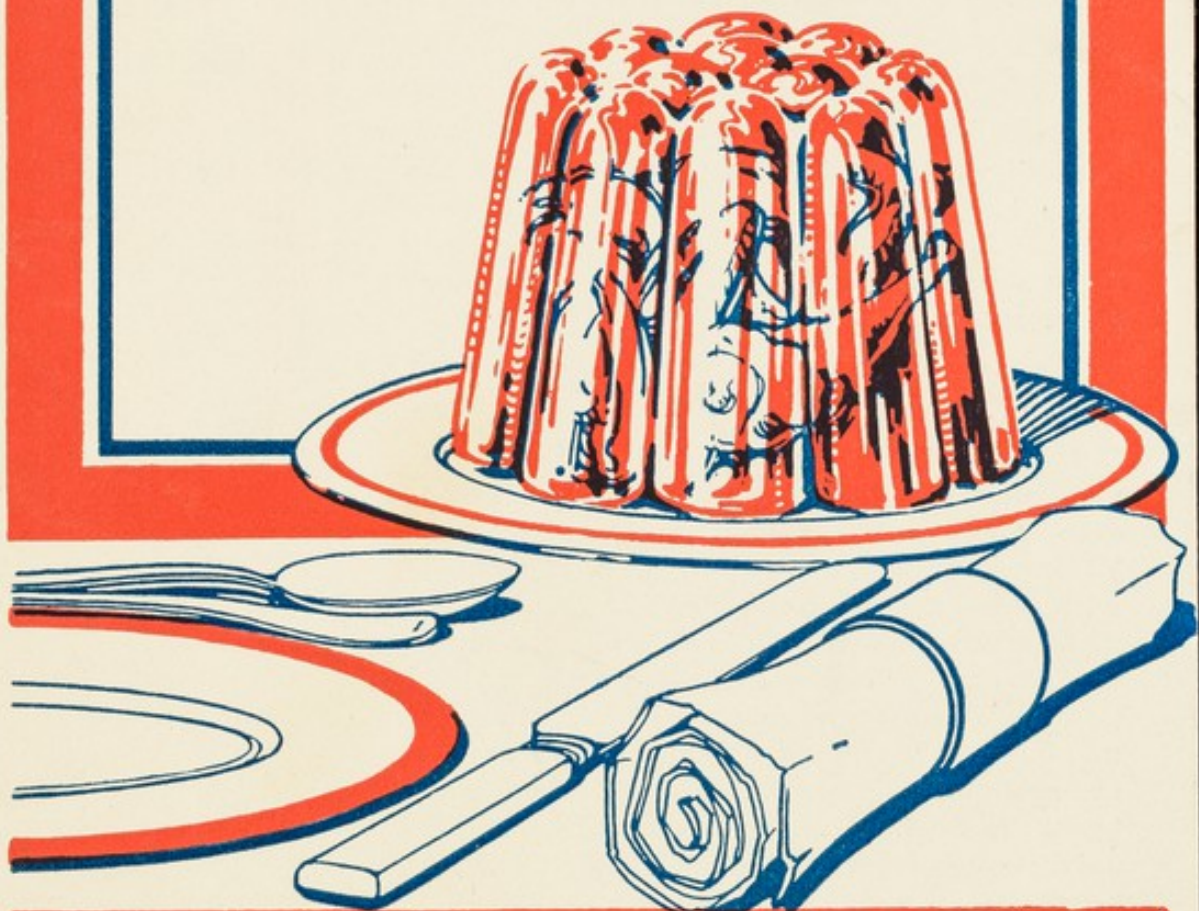


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BY APPOINTMENT

Delicious
Dishes with
Chivers's
SAVOURY
Aspic Jelly



A PRODUCT OF THE ORCHARD FACTORY

Dainty Savoury Dishes made with Chivers' Aspic Jelly.

CHIVERS' ASPIC JELLY is a rich, savoury jelly made from wholesome and nourishing ingredients, and is guaranteed absolutely pure. With it the cold remnants of joints, poultry, or game can be made up into very attractive and appetising dishes. For purposes of garnishing and decorating, Aspic Jelly is exceedingly useful to the busy housewife. It is made with the minimum amount of trouble and always sets firmly.

Meat in Aspic

Take some cooked meat of any kind and cut into small pieces, and slice two hard-boiled eggs. Pour a small quantity of CHIVERS' Aspic Jelly into the bottom of an earthenware mould or basin, allow it nearly to set, then place in layers, first the slices of egg, next some of the meat, then some strips of cooked ham or bacon, and repeat until the mould is nearly filled. Lastly, pour on the whole sufficient lukewarm Aspic to fill, and leave to set in a cold place. When required for the table turn out and garnish with parsley.

Chicken or Game in Aspic Jelly

A similar dainty dish to the above may be made with pieces of cold chicken, rabbit, or any kind of game. When turned out for the table garnish with sliced tomato, cress, or other salad.

Pork or other Meat Pie

Cut up the uncooked meat, and stew with about half-a-teacupful of water in a covered dish in the oven or in a double saucepan. When tender, place in the centre of a pie-dish with a border of well-boiled rice round the meat and lay over it slices of tomato, adding the gravy that has stewed from the meat. Cover with pastry, making a hole in the top, and bake. When nearly cold pour in through the hole sufficient warm CHIVERS' Aspic Jelly to fill the dish. Stand in a cool place to set until required for the table. For raised pie see recipe in any standard cookery book.



Directions for preparing Chivers' Aspic Jelly

Empty the contents of the packet into a basin, and stir with sufficient hot—not boiling—water to make the quantity stated on the box, and use according to the following recipes. If required for garnishing or decorating, pour into an earthenware mould or dish and then stand in a cool place to set.

Pigeon Pie

Stew two or three pigeons with about half-a-teacupful of water in a covered dish in the oven, or in a double saucepan. When tender, cut the pigeons in halves and place in a pie-dish with some slices of ham or bacon and quarters of hard-boiled eggs, adding the little gravy that has stewed from the pigeons. Cover the dish with pastry, making a hole in the top, and bake. When nearly cold, pour in through the hole sufficient warm CHIVERS' Aspic Jelly to fill the dish, and stand in a cool place to set until required for the table.

Stewed Pigeons in Aspic

Clean and truss three or four pigeons, put inside each a small ball of butter rolled in salt and pepper. Stew in a double saucepan for two hours, or until quite tender, then place the pigeons in a basin or mould and pour over sufficient CHIVERS' Aspic Jelly to cover them. Put in a cold place until set, then carefully lift out the pigeons with the jelly on them, pile on a dish and garnish with slices of hard-boiled egg and parsley, cress, or other salad.

Aspic Borders

CHIVERS' Aspic Jelly makes a pretty and appetising border round a dish of cold ham, beef, chicken, game, lobster, etc. Prepare the jelly in a basin and allow to set in a cold place; then break up with a fork and place round the dish with slices of cucumber, tomato, cress, etc. Or the jelly may be poured into shallow dishes, and when set, cut into strips, and these into squares or diamonds. Another method is to pour the hot jelly into small earthenware moulds or egg-cups and turn out when set, placing mixed salad between the domes.

Dainty Savoury Dishes *made with* *Chivers' Aspic Jelly*

Aspic Salad

Pour a little Aspic Jelly into a mould, arrange in it slices of hard-boiled eggs, then fill the mould with luke-warm Aspic so as not to displace the pieces of egg. Put in a cold place to set, and turn out into the middle of a salad bowl or dish. Arrange the salad with slices of tomato round the jelly, and serve.

Aspic Savoury

Take some small rounds of bread and fry in butter until quite crisp. When cold spread each round with anchovy paste, put on the centre of each a small piece of lobster or a sardine, and surround with CHIVERS' Aspic Jelly previously broken up very finely with a fork. Serve in a dish garnished attractively with parsley.

Glazed Ox Tongue

Select a pickled ox tongue, as young as possible, and soak in water two or three hours. Put the tongue in a stewpan with a bunch of savoury herbs, and well cover with cold water. Bring gradually to the boil and simmer gently until tender, remove from the stewpan, peel off the skin and straighten out on a board by sticking one fork through the root and another through the tip, and put in a cool place. Prepare the glaze by dissolving CHIVERS' Aspic Jelly in half the usual quantity of water, and brush rather thickly over the whole of the tongue and again put in a cool place. When the glaze is set put a paper frill round the root and garnish with parsley and sliced tomato for the table.

Prawn Savoury

Shell some prawns or shrimps, sufficient to make half-a-pint when picked; line some small moulds with CHIVERS' Aspic Jelly, put the prawns in loosely and pour over Aspic to fill the moulds. Stand in a cold place until set; then turn out, arrange in an entrée dish and garnish with cress or other salad.

Cold Cheese Soufflés

Take 3 ozs. of grated cheese, $\frac{1}{2}$ pint of cream, $\frac{1}{4}$ pint of CHIVERS' Aspic, cayenne, salt and mustard to taste. Whip the cream until partly stiff, stir in the liquid CHIVERS' Aspic, whip together until stiff, stir in the cheese and seasoning. Serve in small dainty paper cases with a little grated cheese on the top.

N.B.—In preparing Aspic Jelly Recipes it is preferable to use only glass or earthenware moulds.

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& MONTROSE, SCOTLAND