

Rely on Robertson's for pure preserves... / James Robertson & Sons, P.M. Ltd.

Contributors

James Robertson & Sons.

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Rely on

ROBERTSON'S

for
pure
preserves



first awarded the
Certificate of the
INSTITUTE of HYGIENE
January 1907 and
continuously ever
since.

JAMES ROBERTSON & SONS P.M. LTD.,
Golden Shred Works, PAISLEY



LEMON FLUFF MOULD

$\frac{1}{2}$ oz. gelatine . $\frac{1}{2}$ pint water . 4 oz. sugar
 $\frac{1}{2}$ pint lemon juice . 2 egg whites
Robertson's Blackcurrent Jam

Dissolve the gelatine in a little of the water, then add the rest of the water, the sugar and the lemon juice, stir to dissolve the sugar, then leave the mixture in a cool place till just beginning to set. Whisk the egg whites slightly and add to the mixture and whisk vigorously till thick and frothy, pour into a wet mould and set, preferably in a refrigerator. Turn out on to a dish and serve with blackcurrent jam.



RASPBERRY BUNS

8 oz. flour . pinch of salt . 1 teaspoonful baking powder
2 $\frac{1}{2}$ oz. butter or margarine . 3 oz. caster sugar
Milk to mix about a gill . Robertson's Raspberry Jam
Grease and flour a baking tray, sieve the flour, salt and baking powder. Rub in the butter, add the sugar and mix to a moderately stiff dough with the milk. Knead up lightly. Roll out until it is about $\frac{1}{4}$ inch thick. Cut into rounds, moisten the edges, and pipe about 2 teaspoonfuls of Raspberry Jam in the centre of each. Gather up the edges, and turn over so that the smooth side is uppermost. Mark the top with a cross, place on the baking sheet and bake in a quick oven until they are firm to the touch and golden brown in colour. (8 to 10 buns)

JAM ROLY-POLY

4 oz. shredded suet . 8 oz. flour . 1 teaspoonful baking powder
 $\frac{1}{2}$ teaspoonful salt . Robertson's Strawberry Jam
Mix the suet, flour, baking powder and salt. Stir in enough cold water to form a light dough, which will leave the basin clean. Turn on to a floured board, knead very lightly and roll out into a strip 6-8 ins. wide and $\frac{1}{2}$ in. thick. Lightly brush the edges with water and spread with jam to within $\frac{1}{2}$ in. of the edge. Roll up, pressing the edges together. Wrap in aluminium foil, fairly loosely, to allow for swelling. Steam for 2-2 $\frac{1}{2}$ hrs. or boil for about 1 $\frac{1}{2}$ hrs. Lift out, remove paper and foil and serve the roly-poly on a hot dish, accompanied by jam sauce.



MARMALADE LOAF CAKE

4 oz. margarine . 3 oz. caster sugar . 1 egg
3 tablespoonfuls Robertson's Ginger Marmalade
3 oz. self-raising flour . 3-4 tablespoonfuls milk
Cream the margarine and sugar until light and fluffy. Add the egg and beat well. Chop the marmalade and add to the mixture. Fold in the flour, and add the milk to make a dropping consistency. Put in a lined 2 $\frac{1}{2}$ lb. loaf tin and bake at 350° F. for 1-1 $\frac{1}{2}$ hrs. or until firm to the touch.

MARMALADE MILK SHAKES

1 tablespoonful Robertson's Golden Sired Marmalade
 $\frac{1}{2}$ pint milk
Place the ingredients in a cocktail shaker, liquidiser, or whisk with a rotary beater, until a good head of foam is formed. Remove a few strands of peel from some Golden Sired Marmalade, chop and place on top of the milk shake.

ORANGE SOUFFLÉ

3 tablespoonfuls Robertson's Orange Jelly Marmalade
1 lemon . 2 $\frac{1}{2}$ oz. caster sugar . 3 eggs
 $\frac{1}{2}$ oz. gelatine . 2 tablespoonfuls water
 $\frac{1}{2}$ pint evaporated milk or cream

Decoration :

Chopped Nuts . Robertson's Raspberry Seedless

Prepare a soufflé dish. Wipe the lemon, grate the rind into a basin and add the strained lemon juice. Add the orange jelly, caster sugar and egg yolks, and whisk over a pan of hot water until the mixture is thick and creamy. Dissolve the gelatine in the water over gentle heat, add to the orange mixture and cool. Whip the evaporated milk or cream, and stir it lightly into the mixture. Lastly fold in the stiffly beaten egg whites. Pour into the prepared case and leave to set. When set, remove the paper and decorate the sides with finely chopped nuts and pipe the top with raspberry seedless.

