

Refined gelatine : a pure and economical substitute for Russian isinglass : forming a colourless jelly, which possesses all the properties of the best calves' feet jelly : directions for use.

Publication/Creation

[Place of publication not identified] : [publisher not identified], [1900?]

Persistent URL

<https://wellcomecollection.org/works/gfh3x3xr>

License and attribution

This work has been identified as being free of known restrictions under copyright law, including all related and neighbouring rights and is being made available under the Creative Commons, Public Domain Mark.

You can copy, modify, distribute and perform the work, even for commercial purposes, without asking permission.



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

REFINED GELATINE,

A PURE AND ECONOMICAL SUBSTITUTE

FOR

RUSSIAN ISINGLASS;

FORMING

A COLOURLESS JELLY, WHICH POSSESSES ALL THE PROPERTIES OF

THE BEST CALVES' FEET JELLY.

DIRECTIONS FOR USE.

Soak the Gelatine in as much cold water as will cover it, for half an hour, or until it has swelled out and become soft. Then pour the cold water away, and add boiling water or milk, or other liquid in which the Gelatine is to be dissolved, stirring them together until the whole of the Gelatine has disappeared. The Gelatine will thus be entirely dissolved in a few minutes *without placing it over the fire.*

In thus dissolving the Gelatine, a smaller quantity of fluid (about one-half) should be used than the quantity of jelly for which the packet of Gelatine was intended, as an allowance must be made for the sugar, lemon juice, wine, or other ingredients to be subsequently added.

After dissolving the Gelatine, the solution is to be flavoured and sweetened to suit the palate; and sufficient water or other liquid employed, is then to be added, so as to make up the quantity to the amount stated on the outside of the packet of Gelatine used. Thus, the sixpenny packet will make a quart (old measure), or thirty-two ounces by weight, of jelly or blanc-mange, sufficiently firm to turn out of a mould; and the other packets will make proportionately larger quantities. In warm weather, a little more Gelatine, or less liquid may be used.

If a *brilliant jelly* be required, it must be fined with white of egg. For this purpose, after the Gelatine has been dissolved and all the ingredients added, except the wine, introduce the white of one egg, well whisked to a quart of jelly, the latter being but slightly warm; and after thoroughly mixing them together, let the mixture *boil* for about one minute without stirring, then, having removed it from the fire, add the wine, cover the saucepan, and let it stand for a few minutes; afterwards strain it through a jelly bag. The whole of the jelly should be poured into the bag at once; but as it is not generally quite clear on first running through the bag, as soon as about a wine-glassful has run through, it should be poured back into the bag, and this should be repeated several times, until it is found to be *perfectly bright*. By attending to these instructions, and using a good jelly-bag, a jelly as clear as crystal may be always obtained.

FOR MAKING BLANC MANGE.

Soak one ounce of Gelatine in cold water for half an hour, then pour off the water, and add a quart of boiling Milk flavoured with bitter Almonds or Lemon Peel, and four ounces of loaf sugar, stir them together until properly dissolved, then pour into a mould.

SOLID SYLLABUB.

Soak an ounce of Gelatine five minutes in three-quarters of a pint of water, add the juice and peel of two large lemons, a quarter of a pint of sherry, five or six ounces of lump sugar; boil the above two minutes, then pour upon it a pint of warm cream, stir it quickly till it boils, then strain and stir till it thickens, and pour it into moulds.

DUTCH FLUMMERY.

To an ounce and a half of Gelatine add a pint of cold water, let it steep five minutes, then put it into a saucepan, with the rind of three lemons, stir it till dissolved, beat the yolks of six eggs, with a pint of good raisin or white wine, add the juice of the lemons and three-quarters of a pound of lump sugar, mix the whole well together, boil one minute, strain through muslin and stir occasionally till cold, then pour into moulds.

ITALIAN CREAM.

Take three-quarters of an ounce of the Gelatine and steep it five minutes in half a pint of cold water, boil the rind of a lemon pared thinly in a pint of cream, add the juice and three tablespoonfuls of raspberry or strawberry syrup to the soaked Gelatine, then pour the hot cream upon the above ingredients, gently stirring it the while, sweeten to taste, whisk until it becomes thick, then pour into moulds.

LEMON SPONGE.

To an ounce of Gelatine add one pint of cold water, let it stand for five minutes, then dissolve it over the fire, add the rind of two lemons thinly pared, three quarters of a pound of lump sugar, and the juice of three lemons, boil altogether two minutes, strain it, and let it remain till nearly cold, then add the white of two eggs well beaten, and whisk ten minutes, when it will become the consistence of sponge, put it lightly into a glass dish immediately, leaving it in appearance as rocky as possible.

VELVET CREAM.

Soak three-quarters of an ounce of Gelatine five minutes in half a pint of sherry or raisin wine, then dissolve it over the fire, stirring it all the time; rub the rind of two lemons with six ounces of lump sugar, which, with the juice, add to the hot solution, which is then to be poured gently into a pint of cream, stir the whole until quite cold, and then put it into moulds.

TO MAKE A QUART OF JELLY.

To an ounce of the Gelatine, add half a pint of cold water, let it steep ten minutes, then add a pint of boiling water, and stir till the Gelatine is dissolved, rub the rind of one large or two small lemons with six ounces of lump sugar, then add half a pint of sherry, the rind of the lemons pared thinly, with the juice and sugar, to the Gelatine, whisk the white and shell of one egg and stir it quickly into the whole, let it boil up *without stirring*; it must stand five minutes away from the fire before passing it through the jelly bag.

NOTE.—In the Summer Season it will be found convenient to add a little more of the Gelatine to meet the well-known effect that a warm atmosphere has upon Gelatinizing substances.

Sold in 6d., 1s., and 2s. Packets.

Essences of Lemon, Almonds, Ratafia, Cinnamon, Citron Peel, Orange Peel, Orange Flowers, Vanilla, Pink and Yellow Coloring, &c.

Sold in 1s. and 2s. Bottles.