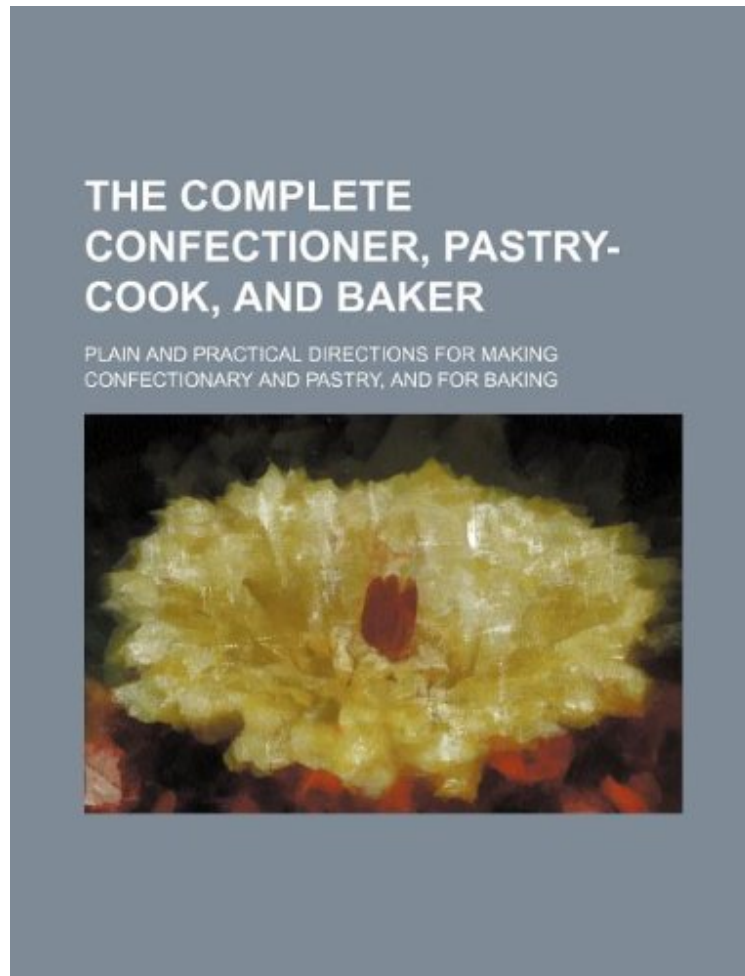


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# The Complete Confectioner, Pastry-Cook, and Baker; Plain and Practical Directions for Making Confectionary and Pastry, and for Baking

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This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1864 Excerpt: ...of loaf sugar, the juice of four lemons; stir the mixture well with a whisk or spatula, and filter through a fine flannel bag. Jellies of Champagne and other wines are made in the same manner.,Ciffee Jelly is made the same as preceding, using, instead of Madeira wine, a decoction of coffee, prepared as follows:--infuse half a pound of roasted Mocha coffee, pulverised or ground, in one quart of water, strain off the decoction, and add to it a little brandy. Tea Jelly--Green or Black.--Treat in the same way, using an infusion of half an ounce of tea to one quart of water. FRUIT JELLIES. Strawberry Jelly.--One pound of picked strawberries, press them lightly, and put them in four ounces of clear syrup; cover the infusion, and let them stand all night; strain through a bag on the following morning: in the mean time clarify half a pound of sugar; when nearly clarified add to it a few drops of prepared cochineal, to give it a fine red colour; after which, strain it through a sieve, and add to it an ounce of clarified isinglass, the juice of two sound lemons, and afterwards the fruit; stir the jelly gently, and put it in a mould placed in ice. N. B.--To clarify isinglass, take one ounce of the best Russia cut it in small pieces, wash it several times in clear warm water, put it on the fire in a small pan with one pint of soft water, let it boil sufficiently, taking care to skim it well; when it is reduced to one-half, strain through a napkin into a clean vessel. The Migar and isinglass should be only lukewarm when you mix them. These remarks apply to all jellies of this kind: Pine Apple Jelly.--Take a fine ripe pine apple, cut it small, and strain the juice through a hair sieve, then throw it into the boiling syrup, let it boil up, and when nearly cold strain it t...