

Transcription of orange jelly recipe

National Records of Scotland, GD152/35B/2/4

'Orange Jelly'

Take twelve oranges, squeeze the juice in to a pan, grate the rinds of three of the oranges, Boil two ounces of isinglass¹ in a quart of water and when all dissolved strain it into the juice put half a pound of fine sugar, stir it after and when almost cold fill your moulds.

Recipe for orange jelly Modern Version

Ingredients

- 12 Oranges (juice and rinds of 3 oranges)
- 55g of Isinglass (or powdered gelatin)
- 1100 ml of water
- 225g caster sugar

Method

1. Squeeze the juice from the oranges, remember to set aside the rind of 3 of these oranges.
2. Grate the rinds from 3 of the oranges.
3. Boil the isinglass and water in a pan until the isinglass dissolves.
4. Strain the isinglass into the orange juice and add the sugar. Stir well.
5. Fill your moulds with the mixture to set.

¹ **Isinglass** – a kind of gelatin obtained from the swimming-bladders of fishes, used in making jellies and as an ingredient in food and medicine. <https://vintagerecipesandcookery.com/vintage-cooking-terms-glossary/>