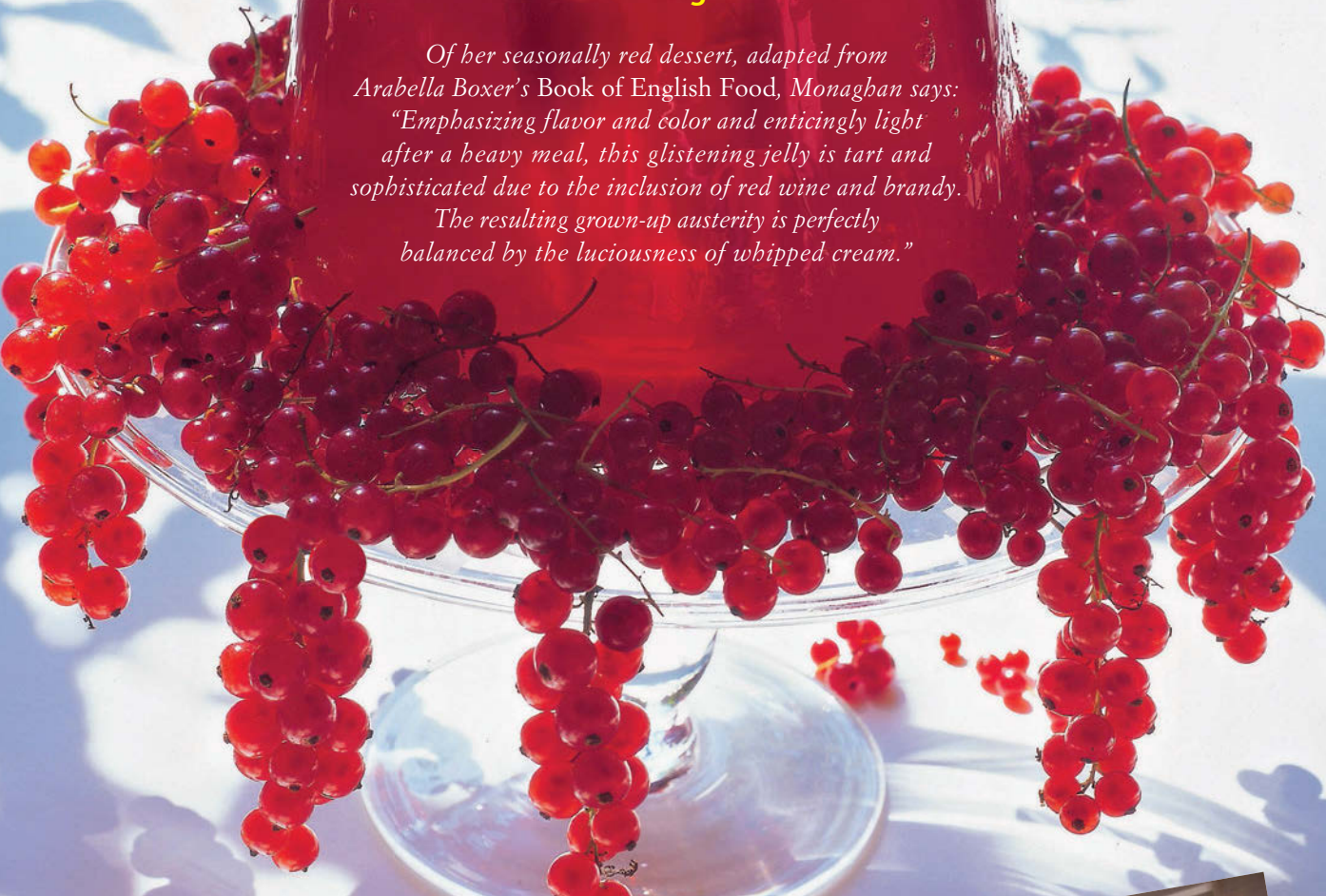


Red Wine Jelly

Gail Monaghan

Of her seasonally red dessert, adapted from Arabella Boxer's Book of English Food, Monaghan says: "Emphasizing flavor and color and enticingly light after a heavy meal, this glistening jelly is tart and sophisticated due to the inclusion of red wine and brandy. The resulting grown-up austerity is perfectly balanced by the lusciousness of whipped cream."



Serves 8

1 bottle red Bordeaux
(though good red wine will do)
grated zest and juice of one orange
grated zest and juice of one lemon
6 tablespoons brandy
1 cup sugar
1 cup red currant jelly
1 ounce gelatin
(4 envelopes Knox unflavored gelatin)

1. Stir all the ingredients except the gelatin and the whipped cream together in a medium saucepan.
2. Sprinkle the gelatin over the top and whisk in.
3. Bring to a boil and boil over medium heat for 5 minutes.
4. Strain into a dampened mold and refrigerate until cold and set.
5. Unmold and serve with lightly sweetened whipped cream.

TO SERVE:

2 cups very cold heavy cream, whipped with 2 tablespoons sugar.

NOTE:

A more delicate jelly can be made using less gelatin (3 envelopes), but then do not try to unmold it; serve it straight from the mold. A glass bowl is beautiful for this preparation.

