

Chicken Stock Jelly

From the table of Chef Li



Servings: 30 1/2 Inch Cubes **Time:** 24 hrs

Ingredients

1 Cup(s) (about 240ml) store-bought or homemade chicken stock

1 envelope (1 packet, it usually comes with 4 packets/4 envelopes in the little packaging box) powdered gelatin, prefer unflavoured Knox Gelatine

Directions

1. The Knox Gelatine package shall have a clear instruction on the back of the package indicating on how to make fruit juice jello. We just replace the fruit juice with chick stock to make our chick stock jelly. Below are the steps once again.
2. Bring 3/4 of the 1-cup chick stock to a boil. Meanwhile, sprinkle powdered gelatin over remaining (1/4) of the stock (this should be room temperature) in a bowl. Stir well. (Do not dump them in a pile, as the granules in the middle won't dissolve.) Let stand for 1 minute. Add heated stock to soften the gelatin; stir for 5 minutes or until completed dissolved.
3. Pour the stock into a plastic box or pan to cool it off then place the box/pan in the fridge overnight.
4. Cut the jelly into small cubes of 1/2 inch in dimension.
5. Now ready for making Soup Dumplings. Keep them in the fridge prior to our class use.

Additional Notes

Tips - You can always make much larger quantity of the Chicken Stock Jelly. You can leave the cubes in the freezer for up to 1 month. Whenever you'd like to make Xiao Long Bao, just take the desired quantity out of the freezer and leave it in the fridge on the previous night. - If you want something made with gelatin to set faster, chill the box/pan (container) first. Also you can stir the mixture constantly in a metal bowl placed in an ice bath until it begins to set, then pour it into the container. - Powdered gelatin should be dissolved in cold liquid first. If hot liquid is used, granules of gelatin will swell on the outside too quickly, preventing the stock from getting in to the center.

Source

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