Celery Apple Walnut Savory Mold

One small celery-apple-walnut savory loaf, about 3¼ cups (800 ml); 8 side slices · Active 30 min · Total 9 hr 30 min

Ingredients

- 2 standard ¼-ounce envelopes unflavored powdered gelatin (14 g total), of specified setting strength
- 6 tablespoons cold drinking water (90 ml)
- 1 cup plus 2 tablespoons clear ready-to-use mild vegetable broth (270 ml), divided
- ½ cup pasteurized apple juice (120 ml)
- 1 tablespoon lemon juice (15 ml)
- 1 teaspoon Dijon mustard (5 g)
- ⅛ teaspoon fine salt (0.75 g), or omit if broth is salty
- ⅛ teaspoon black pepper
- ⅔ cup very finely diced washed celery (80 g), dried and strings removed
- 1 small crisp apple, peeled and cored to yield ¾ cup tiny dice (120 g prepared)
- ¼ cup commercially ready-to-eat walnut pieces (25 g), finely chopped
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Knife and clean board, Small saucepan, Mixing bowl and spoon, Small apple bowl, Measuring jug and scale, Metal loaf mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

Tree nuts (walnut), Mustard. Check labels and substitutions.

Make it

1. Check mold capacity, dry and wipe lightly with oil. Bloom gelatin over 90 ml cold water in the mixing bowl 5–10 minutes. Keep prepared dry celery and nuts separate from liquid.

2. Heat 240 ml broth with salt to 140–150°F (60–65°C). Take off heat and stir into gelatin until fully dissolved. Stir in remaining 30 ml broth, apple juice, Dijon and pepper. Refrigerate, stirring gently every 10 minutes, until lightly syrupy, usually 25–40 minutes.

3. Near the end of that stage, peel, core and finely dice apple. Toss with the measured 15 ml lemon juice in the small bowl. Fold apple and every drop of that lemon, dry celery and chopped ready-to-eat walnuts into the thickening base.

4. Spoon into the mold, leaving at least ½ inch (1.25 cm) below rim; put excess in a separate small refrigerator cup. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm throughout. Allow 9½ hours total including cutting and suspension.

5. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 8 small side slices with a thin clean knife.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Broth may include celery, wheat or soy. Celery and mustard can cause allergy even though neither is a major US allergen category; check labels.

A useful detail

Free liquid is 495 ml: 90 ml bloom water +270 ml broth +120 ml apple juice +15 ml lemon. Celery and apple contribute 200 g moist solids, plus 25 g dry nuts. The 14 g gelatin allows for that wet fruit-and-vegetable mixture; do not add apple juice later to soften its flavor.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water.