

A Sweet Dish Of Macaroni

Ingredients

1/4 lb. of macaroni, 1-1/2 pint of milk, the rind of 1/2 lemon, 3 oz. of lump sugar, 3/4 pint of custard No. 1423.

Method

Put the milk into a saucepan, with the lemon-peel and sugar; bring it to the boiling-point, drop in the macaroni, and let it gradually swell over a gentle fire, but do not allow the pipes to break. The form should be entirely preserved; and, though tender, should be firm, and not soft, with no part beginning to melt. Should the milk dry away before the macaroni is sufficiently swelled, add a little more. Make a custard by recipe No. 1423; place the macaroni on a dish, and pour the custard over the hot macaroni; grate over it a little nutmeg, and, when cold, garnish the dish with slices of candied citron.

Source: Mrs Beeton's Book of Household Management (1861)

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