

An Excellent Wine Sauce For Puddings

Ingredients

The yolks of 4 eggs, 1 teaspoonful of flour, 2 oz. of pounded sugar, 2 oz. of fresh butter, 1/4 saltspoonful of salt, 1/2 pint of sherry or Madeira.

Method

Put the butter and flour into a saucepan, and stir them over the fire until the former thickens; then add the sugar, salt, and wine, and mix these ingredients well together. Separate the yolks from the whites of 4 eggs; beat up the former, and stir them briskly to the sauce; let it remain over the fire until it is on the point of simmering; but do not allow it to boil, or it will instantly curdle. This sauce is delicious with plum, marrow, or bread puddings; but should be served separately, and not poured over the pudding.

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

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