

Apples A La Portugaise

Ingredients

8 good boiling apples, 1/2 pint of water, 6 oz. of sugar, a layer of apple marmalade No. 1395, 8 preserved cherries, garnishing of apricot jam.

Method

Peel the apples, and, with a vegetable-cutter, push out the cores; boil them in the above proportion of sugar and water, without being too much done, and take care they do not break. Have ready a white apple marmalade, made by recipe No. 1395; cover the bottom of the dish with this, level it, and lay the apples in a sieve to drain, pile them neatly on the marmalade, making them high in the centre, and place a preserved cherry in the middle of each. Garnish with strips of candied citron or apricot jam, and the dish is ready for table.

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

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