

Apricot Cream

Ingredients

12 to 16 ripe apricots, 1/4 lb. of sugar, 1-1/2 pint of milk, the yolks of 8 eggs, 1 oz. of isinglass.

Method

Divide the apricots, take out the stones, and boil them in a syrup made with 1/4 lb. of sugar and 1/4 pint of water, until they form a thin marmalade, which rub through a sieve. Boil the milk with the other 1/4 lb. of sugar, let it cool a little, then mix with it the yolks of eggs which have been previously well beaten; put this mixture into a jug, place this jug in boiling water, and stir it one way over the fire until it thickens; but on no account let it boil. Strain through a sieve, add the isinglass, previously boiled with a small quantity of water, and keep stirring it till nearly cold; then mix the cream with the apricots; stir well, put it into an oiled mould, and, if convenient, set it on ice; at any rate, in a very cool place. It should turn out on the dish without any difficulty.

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

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