

Baked Semolina Pudding

Ingredients

3 oz. of semolina, 1-1/2 pint of milk, 1/4 lb. of sugar, 12 bitter almonds, 3 oz. of butter, 4 eggs.

Method

Flavour the milk with the bitter almonds, by infusing them in it by the side of the fire for about 1/2 hour; then strain it, and mix with it the semolina, sugar, and butter. Stir these ingredients over the fire for a few minutes; then take them off, and gradually mix in the eggs, which should be well beaten. Butter a pie-dish, line the edges with puff-paste, put in the pudding, and bake in rather a slow oven from 40 to 50 minutes. Serve with custard sauce or stewed fruit, a little of which may be poured over the pudding.

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

Ingredify <https://ingredify.com>