

Barberry Tart

Ingredients

To every lb. of barberries allow 3/4 lb. of lump sugar; paste. [Illustration: LEAF IN PUFF-PASTE.]

Method

Pick the barberries from the stalks, and put the fruit into a stone jar; place this jar in boiling water, and let it simmer very slowly until the fruit is soft; then put it into a preserving-pan with the sugar, and boil gently for 15 minutes; line a tartlet-pan with paste, bake it, and, when the paste is cold, fill with the barberries, and ornament the tart with a few baked leaves of paste, cut out, as shown in the engraving.

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

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