

Cheap Blanc-Mange

Ingredients

1/4 lb. of sugar, 1 quart of milk, 1-1/2 oz. of isinglass, the rind of 1/2 lemon, 4 laurel-leaves. [Illustration: BLANC-MANGE.]

Method

Put all the ingredients into a lined saucepan, and boil gently until the isinglass is dissolved; taste it occasionally, to ascertain when it is sufficiently flavoured with the laurel-leaves; then take them out, and keep stirring the mixture over the fire for about 10 minutes. Strain it through a fine sieve into a jug, and, when nearly cold, pour it into a well-oiled mould, omitting the sediment at the bottom. Turn it out carefully on a dish, and garnish with preserves, bright jelly, or a compote of fruit.

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

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