

Chocolate Cream

Ingredients

3 oz. of grated chocolate, 1/4 lb. of sugar, 1-1/2 pint of cream, 1/2 oz. of clarified isinglass, the yolks of 6 eggs. [Illustration: CREAM-MOULD.]

Method

Beat the yolks of the eggs well; put them into a basin with the grated chocolate, the sugar, and 1 pint of the cream; stir these ingredients well together, pour them into a jug, and set this jug in a saucepan of boiling water; stir it one way until the mixture thickens, but do not allow it to boil, or it will curdle. Strain the cream through a sieve into a basin; stir in the isinglass and the other 1/2 pint of cream, which should be well whipped; mix all well together, and pour it into a mould which has been previously oiled with the purest salad-oil, and, if at hand, set it in ice until wanted for table.

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

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