

# Cream A La Valois

## Ingredients

4 sponge-cakes, jam, 3/4 pint of cream, sugar to taste, the juice of 1/2 lemon, 1/4 glass of sherry, 1-1/4 oz. of isinglass.

## Method

Cut the sponge-cakes into thin slices; place two together, with preserve between them, and pour over them a small quantity of sherry mixed with a little brandy. Sweeten and flavour the cream with the lemon-juice and sherry; add the isinglass, which should be dissolved in a little water, and beat up the cream well. Place a little in an oiled mould; arrange the pieces of cake in the cream; then fill the mould with the remainder; let it cool, and turn it out on a dish. By oiling the mould, the cream will have a much smoother appearance, and will turn out more easily than when merely dipped in cold water.

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

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