

Creamed Apple Tart

Ingredients

Puff-crust No. 1205 or 1206, apples; to every lb. of pared and cored apples, allow 2 oz. of moist sugar, 1/2 teaspoonful of minced lemon-peel, 1 tablespoonful of lemon-juice, 1/2 pint of boiled custard.

Method

Make an apple tart by the preceding recipe, with the exception of omitting the icing. When the tart is baked, cut out the middle of the lid or crust, leaving a border all round the dish. Fill up with a nicely-made boiled custard, grate a little nutmeg over the top, and the pie is ready for table. This tart is usually eaten cold; is rather an old-fashioned dish, but, at the same time, extremely nice.

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

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