

Custard Sauce For Sweet Puddings Or Tarts

Ingredients

1 pint of milk, 2 eggs, 3 oz. of pounded sugar, 1 tablespoonful of brandy.

Method

Put the milk in a very clean saucepan, and let it boil. Beat the eggs, stir to them the milk and pounded sugar, and put the mixture into a jug. Place the jug in a saucepan of boiling water; keep stirring well until it thickens, but do not allow it to boil, or it will curdle. Serve the sauce in a tureen, stir in the brandy, and grate a little nutmeg over the top. This sauce may be made very much nicer by using cream instead of milk; but the above recipe will be found quite good enough for ordinary purposes.

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

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