

# Dutch Flummery

## Ingredients

1-1/2 oz. of isinglass, the rind and juice of 1 lemon, 1 pint of water, 4 eggs, 1 pint of sherry, Madeira, or raisin-wine; sifted sugar to taste.

## Method

Put the water, isinglass, and lemon-rind into a lined saucepan, and simmer gently until the isinglass is dissolved; strain this into a basin, stir in the eggs, which should be well beaten, the lemon-juice, which should be strained, and the wine; sweeten to taste with pounded sugar, mix all well together, pour it into a jug, set this jug in a saucepan of boiling water over the fire, and keep stirring it one way until it thickens; but \_take care that it does not boil\_. Strain it into a mould that has been oiled or laid in water for a short time, and put it in a cool place to set. A tablespoonful of brandy stirred in just before it is poured into the mould, improves the flavour of this dish: it is better if made the day before it is required for table.

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

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