

Economical Lemon Cream

Ingredients

1 quart of milk, 8 bitter almonds, 2 oz. of gelatine, 2 large lemons, 3/4 lb. of lump sugar, the yolks of 6 eggs.

Method

Put the milk into a lined saucepan with the almonds, which should be well pounded in a mortar, the gelatine, lemon-rind, and lump sugar, and boil these ingredients for about 5 minutes. Beat up the yolks of the eggs, strain the milk into a jug, add the eggs, and pour the mixture backwards and forwards a few times, until nearly cold; then stir briskly to it the lemon-juice, which should be strained, and keep stirring until the cream is almost cold: put it into an oiled mould, and let it remain until perfectly set. The lemon-juice must not be added to the cream when it is warm, and should be well stirred after it is put in.

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

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