

Fluted Rolls

Ingredients

Puff-paste, the white of an egg, sifted sugar, jelly or preserve.

Method

Make some good puff-paste by recipe No. 1205 (trimmings answer very well for little dishes of this sort); roll it out to the thickness of 1/4 inch, and, with a round fluted paste-cutter, stamp out as many round pieces as may be required; brush over the upper side with the white of an egg; roll up the pieces, pressing the paste lightly together where it joins; place the rolls on a baking-sheet, and bake for about 1/4 hour. A few minutes before they are done, brush them over with the white of an egg; strew over sifted sugar, put them back in the oven; and when the icing is firm and of a pale brown colour, they are done. Place a strip of jelly or preserve across each roll, dish them high on a napkin, and serve cold.

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

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