

# Folkestone Pudding-Pies

## Ingredients

1 pint of milk, 3 oz. of ground rice, 3 oz. of butter, 1/4 lb. of sugar, flavouring of lemon-peel or bay-leaf, 6 eggs, puff-paste, currants.

## Method

Infuse 2 laurel or bay leaves, or the rind of 1/2 lemon, in the milk, and when it is well flavoured, strain it, and add the rice; boil these for 1/4 hour, stirring all the time; then take them off the fire, stir in the butter, sugar, and eggs, and let these latter be well beaten before they are added to the other ingredients; when nearly cold, line some patty-pans with puff-paste, fill with the custard, strew over each a few currants, and bake from 20 to 25 minutes in a moderate oven.

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

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