

Gooseberry Tart

Ingredients

1-1/2 pint of gooseberries, 1/2 lb. of short crust No. 1211, 1/4 lb. of moist sugar.

Method

With a pair of scissors cut off the tops and tails of the gooseberries; put them into a deep pie-dish, pile the fruit high in the centre, and put in the sugar; line the edge of the dish with short crust, put on the cover, and ornament the edges of the tart; bake in a good oven for about 3/4 hour, and before being sent to table, strew over it some fine-sifted sugar. A jug of cream, or a dish of boiled or baked custards, should always accompany this dish.

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

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