

Herodotus Pudding

Ingredients

1/2 lb. of bread crumbs, 1/2 lb. of good figs, 6 oz. of suet, 6 oz. of moist sugar, 1/2 saltspoonful of salt, 3 eggs, nutmeg to taste.

Method

Mince the suet and figs very finely; add the remaining ingredients, taking care that the eggs are well whisked; beat the mixture for a few minutes, put it into a buttered mould, tie it down with a floured cloth, and boil the pudding for 5 hours. Serve with wine sauce.

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

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