

# Iced Pudding

## Ingredients

1/2 lb. of sweet almonds, 2 oz. of bitter ones, 3/4 lb. of sugar, 8 eggs, 1-1/2 pint of milk.

## Method

Blanch and dry the almonds thoroughly in a cloth, then pound them in a mortar until reduced to a smooth paste; add to these the well-beaten eggs, the sugar, and milk; stir these ingredients over the fire until they thicken, but do not allow them to boil; then strain and put the mixture into the freezing-pot; surround it with ice, and freeze it as directed in recipe 1290. When quite frozen, fill an iced-pudding mould, put on the lid, and keep the pudding in ice until required for table; then turn it out on the dish, and garnish it with a *\_compote\_* of any fruit that may be preferred, pouring a little over the top of the pudding. This pudding may be flavoured with vanilla, Curacoa, or Maraschino.

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

*Ingredify <https://ingredify.com>*