

Italian Cream

Ingredients

1 pint of milk, 4 pint of cream, sugar to taste, 1 oz. of isinglass, 1 lemon, the yolks of 4 eggs.

Method

Put the cream and milk into a saucepan, with sugar to sweeten, and the lemon-rind. Boil until the milk is well flavoured then strain it into a basin, and add the beaten yolks of eggs. Put this mixture into a jug; place the jug in a saucepan of boiling water over the fire, and stir the contents until they thicken, but do not allow them to boil. Take the cream off the fire, stir in the lemon-juice and isinglass, which should be melted, and whip well; fill a mould, place it in ice if at hand, and, when set, turn it out on a dish, and garnish as taste may dictate. The mixture may be whipped and drained, and then put into small glasses, when this mode of serving is preferred.

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

Ingredify <https://ingredify.com>