

# Jaunemange

## Ingredients

1 oz. of isinglass, 1 pint of water, 1/2 pint of white wine, the rind and juice of 1 large lemon, sugar to taste, the yolks of 6 eggs.

## Method

Put the isinglass, water, and lemon-rind into a saucepan, and boil gently until the former is dissolved; then add the strained lemon-juice, the wine, and sufficient white sugar to sweeten the whole nicely. Boil for 2 or 3 minutes, strain the mixture into a jug, and add the yolks of the eggs, which should be well beaten; place the jug in a saucepan of boiling water; keep stirring the mixture *\_one way\_* until it thickens, *\_but do not allow it to boil\_*; then take it off the fire, and keep stirring until nearly cold. Pour it into a mould, omitting the sediment at the bottom of the jug, and let it remain until quite firm.

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

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