

# Lemon Blancmange

## Ingredients

1 quart of milk, the yolks of 4 eggs, 3 oz. of ground rice, 6 oz. of pounded sugar, 1-1/2 oz. of fresh butter, the rind of 1 lemon, the juice of 2, 1/2 oz. of gelatine. [Illustration: BLANCMANGE MOULD.]

## Method

Make a custard with the yolks of the eggs and 1/2 pint of the milk, and, when done, put it into a basin: put half the remainder of the milk into a saucepan with the ground rice, fresh butter, lemon-rind, and 3 oz. of the sugar, and let these ingredients boil until the mixture is stiff, stirring them continually; when done, pour it into the bowl where the custard is, mixing both well together. Put the gelatine with the rest of the milk into a saucepan, and let it stand by the side of the fire to dissolve; boil for a minute or two, stir carefully into the basin, adding 3 oz. more of pounded sugar. When cold, stir in the lemon-juice, which should be carefully strained, and pour the mixture into a well-oiled mould, leaving out the lemon-peel, and set the mould in a pan of cold water until wanted for table. Use eggs that have rich-looking yolks; and, should the weather be very warm, rather a larger proportion of gelatine must be allowed.

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

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