

# Lemon Cream

## Ingredients

1 pint of cream, the yolks of 2 eggs, 1/4 lb. of white sugar, 1 large lemon, 1 oz. of isinglass. [Illustration: LEMON-CREAM MOULD.]

## Method

Put the cream into a lined saucepan with the sugar, lemon-peel, and isinglass, and simmer these over a gentle fire for about 10 minutes, stirring them all the time. Strain the cream into a jug, add the yolks of eggs, which should be well beaten, and put the jug into a saucepan of boiling water; stir the mixture one way until it thickens, but do not allow it to boil; take it off the fire, and keep stirring it until nearly cold. Strain the lemon-juice into a basin, gradually pour on it the cream, and stir it well until the juice is well mixed with it. Have ready a well-oiled mould, pour the cream into it, and let it remain until perfectly set. When required for table, loosen the edges with a small blunt knife, put a dish on the top of the mould, turn it over quickly, and the cream should easily slip away.

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

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