

Manna Kroup Pudding

Ingredients

3 tablespoonfuls of manna kroup, 12 bitter almonds, 1 pint of milk, sugar to taste, 3 eggs.

Method

Blanch and pound the almonds in a mortar; mix them with the manna kroup; pour over these a pint of boiling milk, and let them steep for about 1/4 hour. When nearly cold, add sugar and the well-beaten eggs; mix all well together; put the pudding into a buttered dish, and bake for 1/2 hour.

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

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