

Monday'S Pudding

Ingredients

The remains of cold plum-pudding, brandy, custard made with 5 eggs to every pint of milk.

Method

Cut the remains of a *_good_* cold plum-pudding into finger-pieces, soak them in a little brandy, and lay them cross-barred in a mould until full. Make a custard with the above proportion of milk and eggs, flavouring it with nutmeg or lemon-rind; fill up the mould with it; tie it down with a cloth, and boil or steam it for an hour. Serve with a little of the custard poured over, to which has been added a tablespoonful of brandy.

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

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