

Noyeau Cream

Ingredients

1-1/2 oz. of isinglass, the juice of 2 lemons, noyEAU and pounded sugar to taste, 1-1/2 pint of cream.

Method

Dissolve the isinglass in a little boiling water, add the lemon-juice, and strain this to the cream, putting in sufficient noyEAU and sugar to flavour and sweeten the mixture nicely; whisk the cream well, put it into an oiled mould, and set the mould in ice or in a cool place; turn it out, and garnish the dish to taste.

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

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