

Orange Cream

Ingredients

1 oz. of isinglass, 6 large oranges, 1 lemon, sugar to taste, water, 1/2 pint of good cream. [Illustration: OPEN MOULD.]

Method

Squeeze the juice from the oranges and lemon; strain it, and put it into a saucepan with the isinglass, and sufficient water to make in all 1-1/2 pint. Rub the sugar on the orange and lemon-rind, add it to the other ingredients, and boil all together for about 10 minutes. Strain through a muslin bag, and, when cold, beat up with it 1/2 pint of thick cream. Wet a mould, or soak it in cold water; pour in the cream, and put it in a cool place to set. If the weather is very cold, 1 oz. of isinglass will be found sufficient for the above proportion of ingredients.

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

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