

Orange Creams

Ingredients

1 Seville orange, 1 tablespoonful of brandy, 1/4 lb. of loaf sugar, the yolks of 4 eggs, 1 pint of cream.

Method

Boil the rind of the Seville orange until tender, and beat it in a mortar to a pulp; add to it the brandy, the strained juice of the orange, and the sugar, and beat all together for about 10 minutes, adding the well-beaten yolks of eggs. Bring the cream to the boiling-point, and pour it very gradually to the other ingredients, and beat the mixture till nearly cold; put it into custard-cups, place the cups in a deep dish of boiling water, where let them remain till quite cold. Take the cups out of the water, wipe them, and garnish the tops of the creams with candied orange-peel or preserved chips.

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

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