

Pears A L'Allemande

Ingredients

6 to 8 pears, water, sugar, 2 oz. of butter, the yolk of an egg, 1/2 oz. of gelatine.

Method

Peel and cut the pears into any form that may be preferred, and steep them in cold water to prevent them turning black; put them into a saucepan with sufficient cold water to cover them, and boil them with the butter and enough sugar to sweeten them nicely, until tender; then brush the pears over with the yolk of an egg, sprinkle them with sifted sugar, and arrange them on a dish. Add the gelatine to the syrup, boil it up quickly for about 5 minutes, strain it over the pears, and let it remain until set. The syrup may be coloured with a little prepared cochineal, which would very much improve the appearance of the dish.

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

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