

Polish Tartlets

Ingredients

Puff-paste, the white of an egg, pounded sugar.

Method

Roll some good puff-paste out thin, and cut it into 2-1/2-inch squares; brush each square over with the white of an egg, then fold down the corners, so that they all meet in the middle of each piece of paste; slightly press the two pieces together, brush them over with the egg, sift over sugar, and bake in a nice quick oven for about 1/4 hour. When they are done, make a little hole in the middle of the paste, and fill it up with apricot jam, marmalade, or red-currant jelly. Pile them high in the centre of a dish, on a napkin, and garnish with the same preserve the tartlets are filled with.

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

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