

Pounded Cheese

Ingredients

To every lb. of cheese allow 3 oz. of fresh butter.

Method

To pound cheese is an economical way of using it, if it has become dry; it is exceedingly good spread on bread, and is the best way of eating it for those whose digestion is weak. Cut up the cheese into small pieces, and pound it smoothly in a mortar, adding butter in the above proportion. Press it down into a jar, cover with clarified butter, and it will keep for several days. The flavour may be very much increased by adding mixed mustard (about a teaspoonful to every lb.), or cayenne, or pounded mace. Curry-powder is also not unfrequently mixed with it. RAMAKINS, to serve with the CHEESE COURSE.

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

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