

Raspberry Cream

Ingredients

3/4 pint of milk, 3/4 pint of cream, 1-1/2 oz. of isinglass, raspberry jelly, sugar to taste, 2 tablespoonfuls of brandy. [Illustration: RASPBERRY CREAM MOULD.]

Method

Boil the milk, cream, and isinglass together for 1/4 hour, or until the latter is melted, and strain it through a hair sieve into a basin. Let it cool a little; then add to it sufficient raspberry jelly, which, when melted, would make 1/3 pint, and stir well till the ingredients are thoroughly mixed. If not sufficiently sweet, add a little pounded sugar with the brandy; whisk the mixture well until nearly cold, put it into a well-oiled mould, and set it in a cool place till perfectly set. Raspberry jam may be substituted for the jelly, but must be melted, and rubbed through a sieve, to free it from seeds: in summer, the juice of the fresh fruit may be used, by slightly mashing it with a wooden spoon, and sprinkling sugar over it; the juice that flows from the fruit should then be used for mixing with the cream. If the colour should not be very good, a few drops of prepared cochineal may be added to improve its appearance. (_See_ coloured plate T1.)

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

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