

Recipe 1266

Ingredients

1 quart of red or black currants, measured with the stalks, 1/4 lb. of moist sugar, suet crust No. 1215, or butter crust No. 1213.

Method

Make, with 3/4 lb. of flour, either a suet crust or butter crust (the former is usually made); butter a basin, and line it with part of the crust; put in the currants, which should be stripped from the stalks, and sprinkle the sugar over them; put the cover of the pudding on; make the edges very secure, that the juice does not escape; tie it down with a floured cloth, put it into boiling water, and boil from 2-1/2 to 3 hours. Boiled without a basin, allow 1/2 hour less. We have allowed rather a large proportion of sugar; but we find fruit puddings are so much more juicy and palatable when well sweetened before they are boiled, besides being more economical. A few raspberries added to red-currant pudding are a very nice addition: about 1/2 pint would be sufficient for the above quantity of fruit. Fruit puddings are very delicious if, when they are turned out of the basin, the crust is browned with a salamander, or put into a very hot oven for a few minutes to colour it: this makes it crisp on the surface.

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

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