

Recipe 1351

Ingredients

1-1/2 lb. of rice, 3 pints of milk, sugar to taste, flavouring of bitter almonds, 3 oz. of butter, the yolks of 3 eggs.

Method

This is made in precisely the same manner as a savoury casserole, only substituting the milk and sugar for the stock and salt. Put the milk into a stewpan, with sufficient essence of bitter almonds to flavour it well; then add the rice, which should be washed, picked, and drained, and let it swell gradually in the milk over a slow fire. When it is tender, stir in the sugar, butter, and yolks of eggs; butter a mould, press in the rice, and proceed in exactly the same manner as in recipe No. 1350. When the casserole is ready, fill it with a compote of any fruit that may be preferred, or with melted apricot-jam, and serve.

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

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