

# Recipe 1352

## Ingredients

To every 1/4 lb. of rice allow 1 quart of milk, the rind of 1 lemon, 1/2 teaspoonful of salt, sugar to taste, 4 oz. of butter, 6 eggs, bread crumbs.

## Method

Put the milk into a stewpan with the lemon-rind, and let it infuse for 1/2 hour, or until the former is well flavoured; then take out the peel; have ready the rice washed, picked, and drained; put it into the milk, and let it gradually swell over a very slow fire. Stir in the butter, salt, and sugar, and when properly sweetened, add the yolks of the eggs, and then the whites, both of which should be well beaten, and added separately to the rice. Butter a mould, strew in some fine bread crumbs, and let them be spread equally over it; then carefully pour in the rice, and bake the pudding in a slow oven for 1 hour. Turn it out of the mould, and garnish the dish with preserved cherries, or any bright-coloured jelly or jam. This pudding would be exceedingly nice, flavoured with essence of vanilla.

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

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