

Recipe 1361

Ingredients

1/2 pint of milk, 2 eggs, 2 oz. of sugar, 10 drops of essence of vanilla.

Method

Beat the eggs, sweeten the milk; stir these ingredients well together, and flavour them with essence of vanilla, regulating the proportion of this latter ingredient by the strength of the essence, the size of the eggs, &c. Put the mixture into a small jug, place this jug in a saucepan of boiling water, and stir the sauce one way until it thickens; but do not allow it to boil, or it will instantly curdle. Serve in a boat or tureen separately, with plum, bread, or any kind of dry pudding. Essence of bitter almonds or lemon-rind may be substituted for the vanilla, when they are more in accordance with the flavouring of the pudding with which the sauce is intended to be served.

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

Ingredify <https://ingredify.com>