

Recipe 1406

Ingredients

3/4 lb. of short crust No. 1212, from 9 to 12 good-sized apricots, 3/4 pint of water, 1/2 lb. of sugar.

Method

Make a short crust by recipe No. 1212, and line a mould with it as directed in recipe No. 1391. Boil the sugar and water together for 10 minutes; halve the apricots, take out the stones, and simmer them in the syrup until tender; watch them carefully, and take them up the moment they are done, for fear they break. Arrange them neatly in the flanc or case; boil the syrup until reduced to a jelly, pour it over the fruit, and serve either hot or cold. Greengages, plums of all kinds, peaches, &c., may be done in the same manner, as also currants, raspberries, gooseberries, strawberries, &c.; but with the last-named fruits, a little currant-juice added to them will be found an improvement.

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

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