

Recipe 1479

Ingredients

6 oz. of rice, 1 quart of milk, flavouring of essence of almonds, sugar to taste, 1 pint of custard made by recipe No. 1423.

Method

Boil the rice in the milk, with sugar and a flavouring of essence of almonds, until the former is tender, adding, if necessary, a little more milk, should it dry away too much. When the rice is quite soft, put it into teacups, or _small_ round jars, and let it remain until cold; then turn the rice out on a deep glass dish, pour over a custard made by recipe No. 1423, and, on the top of each ball place a small piece of bright-coloured preserve or jelly. Lemon-peel or vanilla may be boiled with the rice instead of the essence of almonds, when either of these is preferred; but the flavouring of the custard must correspond with that of the rice.

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

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