

Recipe 1558

Ingredients

1/4 pint of water, the whites of 2 eggs, currants, pounded sugar.

Method

Select very fine bunches of red or white currants, and well beat the whites of the eggs. Mix these with the water; then take the currants, a bunch at a time, and dip them in; let them drain for a minute or two, and roll them in very fine pounded sugar. Lay them to dry on paper, when the sugar will crystallize round each currant, and have a very pretty effect. All fresh fruit may be prepared in the same manner; and a mixture of various fruits iced in this manner, and arranged on one dish, looks very well for a summer dessert.

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

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