

Recipe 1649

Ingredients

1/4 lb. of Cheshire cheese, 1/4 lb. of Parmesan cheese, 1/4 lb. of fresh butter, 4 eggs, the crumb of a small roll; pepper, salt, and pounded mace to taste.

Method

Boil the crumb of the roll in milk for 5 minutes; strain, and put it into a mortar; add the cheese, which should be finely scraped, the butter, the yolks of the eggs, and seasoning, and pound these ingredients well together. Whisk the whites of the eggs, mix them with the paste, and put it into small pans or saucers, which should not be more than half filled. Bake them from 10 to 12 minutes, and serve them very hot and very quickly. This batter answers equally well for macaroni after it is boiled tender. *_Time_--10 to 12 minutes.*

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

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