

Recipe 1650

Ingredients

Any pieces of very good light puff-paste Cheshire, Parmesan, or Stilton cheese.

Method

The remains or odd pieces of paste left from large tarts, &c. answer for making these little dishes. Gather up the pieces of paste, roll it out evenly, and sprinkle it with grated cheese of a nice flavour. Fold the paste in three, roll it out again, and sprinkle more cheese over; fold the paste, roll it out, and with a paste-cutter shape it in any way that may be desired. Bake the ramakins in a brisk oven from 10 to 15 minutes, dish them on a hot napkin, and serve quickly. The appearance of this dish may be very much improved by brushing the ramakins over with yolk of egg before they are placed in the oven. Where expense is not objected to, Parmesan is the best kind of cheese to use for making this dish.

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

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