

Red-Currant And Raspberry Tart

Ingredients

1-1/2 pint of picked currants, 1/2 pint of raspberries, 3 heaped tablespoonfuls of moist sugar, 1/2 lb. of short crust.

Method

Strip the currants from the stalks, and put them into a deep pie-dish, with a small cup placed in the midst, bottom upwards; add the raspberries and sugar; place a border of paste round the edge of the dish, cover with crust, ornament the edges, and bake from 1/2 to 3/4 hour: strew some sifted sugar over before being sent to table. This tart is more generally served cold than hot.

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

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