

Sago Pudding

Ingredients

1-1/2 pint of milk, 3 tablespoonfuls of sago, the rind of 1/2 lemon, 3 oz. of sugar, 4 eggs, 1-1/2 oz. of butter, grated nutmeg, puff-paste.

Method

Put the milk and lemon-rind into a stewpan, place it by the side of the fire, and let it remain until the milk is well flavoured with the lemon; then strain it, mix with it the sago and sugar, and simmer gently for about 15 minutes. Let the mixture cool a little, and stir to it the eggs, which should be well beaten, and the butter. Line the edges of a pie-dish with puff-paste, pour in the pudding, grate a little nutmeg over the top, and bake from 3/4 to 1 hour.

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

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