

To Make Gooseberry Fool

Ingredients

Green gooseberries; to every pint of pulp add 1 pint of milk, or 1/2 pint of cream and 1/2 pint of milk; sugar to taste.

Method

Cut the tops and tails off the gooseberries; put them into a jar, with 2 tablespoonfuls of water and a little good moist sugar; set this jar in a saucepan of boiling water, and let it boil until the fruit is soft enough to mash. When done enough, beat it to a pulp, work this pulp through a colander, and stir to every pint the above proportion of milk, or equal quantities of milk and cream. Ascertain if the mixture is sweet enough, and put in plenty of sugar, or it will not be eatable; and in mixing the milk and gooseberries, add the former very gradually to these: serve in a glass dish, or in small glasses. This, although a very old-fashioned and homely dish, is, when well made, very delicious, and, if properly sweetened, a very suitable preparation for children.

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

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