

Vanilla Cream

Ingredients

1 pint of milk, the yolks of 8 eggs, 6 oz. of sugar, 1 oz. of isinglass, flavouring to taste of essence of vanilla.
[Illustration: VANILLA-CREAM MOULD.]

Method

Put the milk and sugar into a saucepan, and let it get hot over a slow fire; beat up the yolks of the eggs, to which add gradually the sweetened milk; flavour the whole with essence of vanilla, put the mixture into a jug, and place this jug in a saucepan of boiling water. Stir the contents with a wooden spoon one way until the mixture thickens, but do not allow it to boil, or it will be full of lumps. Take it off the fire; stir in the isinglass, which should be previously dissolved in about 1/4 pint of water, and boiled for 2 or 3 minutes; pour the cream into an oiled mould, put it in a cool place to set, and turn it out carefully on a dish. Instead of using the essence of vanilla, a pod may be boiled in the milk instead, until the flavour is well extracted. A pod, or a pod and a half, will be found sufficient for the above proportion of ingredients.

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

Ingredify <https://ingredify.com>