

Vermicelli Pudding

Ingredients

4 oz. of vermicelli, 1-1/2 pint of milk, 1/2 pint of cream, 3 oz. of butter, 3 oz. of sugar, 4 eggs.

Method

Boil the vermicelli in the milk until it is tender; then stir in the remaining ingredients, omitting the cream, if not obtainable. Flavour the mixture with grated lemon-rind, essence of bitter almonds, or vanilla; butter a pie-dish; line the edges with puff-paste, put in the pudding, and bake in a moderate oven for about 3/4 hour.

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

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