

# Whipped Syllabubs

## Ingredients

1/2 pint of cream, 1/4 pint of sherry, half that quantity of brandy, the juice of 1/2 lemon, a little grated nutmeg, 3 oz. of pounded sugar, whipped cream the same as for trifle No. 1489.

## Method

Mix all the ingredients together, put the syllabub into glasses, and over the top of them heap a little whipped cream, made in the same manner as for trifle No. 1489. Solid syllabub is made by whisking or milling the mixture to a stiff froth, and putting it in the glasses, without the whipped cream at the top.

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

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