

to the finger when touched; turn the paste immediately into an earthen pan or jar, and when cold it will be ready for use.

Sweet almonds, 7 ozs.; bitter almonds, 1 oz.; cold water, 1 tablespoonful; sugar, 7 ozs.

Obs.—The pan in which the paste is dried should by no means be placed upon the fire, but high above it on a bar or trevet: should it be allowed by accident to harden too much, it must be sprinkled plentifully with water, broken up quite small, and worked, as it warms, with a strong wooden spoon to a smooth paste again. We have found this method perfectly successful; but, if time will permit, it should be moistened some hours before it is again set over the fire.

TARTLETS OF ALMOND PASTE.

Butter slightly the smallest-sized patty-pans, and line them with the almond-paste rolled as thin as possible; cut it with a sharp knife close to their edges, and bake or rather *dry* the tartlets slowly at the mouth of a very cool oven. If at all coloured, they should be only of the palest brown; but they will become perfectly crisp without losing their whiteness if left for some hours in a very gently-heated stove or oven. They should be taken from the pans when two thirds done, and laid, reversed, upon a sheet of paper placed on a dish or board, before they are put back into the oven. At the instant of serving, fill them with bright-coloured whipped cream, or with peach or apricot jam; if the preserve be used, lay over it a small star or other ornament cut from the same paste, and dried with the tartlets. Sifted sugar, instead of flour, must be dredged upon the board and roller in using almond paste. Leaves and flowers formed of it, and dried gradually until perfectly crisp, will keep for a long time in a tin box or canister, and they form elegant decorations for pastry. When a fluted cutter the size of the patty-pans is at hand, it will be an improvement to cut out the paste with it, and then to press it lightly into them, as it is rather apt to break when pared off with a knife. To colour it, prepared cochineal, or spinach-green, must be added to it in the mortar.

MINCEMEAT; (*Author's Receipt.*)

To one pound of an unsalted ox-tongue, boiled tender and cut free from the rind, add two pounds of fine stoned raisins, two of beef kidney-suet, two pounds and a half of currants well cleaned and dried, two of good apples, two and a half of fine Lisbon sugar, from half to a whole pound of candied peel according to the taste, the grated rinds of two large lemons, and two more boiled quite tender, and chopped up entirely, with the exception of the pips, two small nutmegs, half an ounce of salt, a large teaspoonful of pounded mace, rather more of ginger in powder, half a pint of brandy, and as much good sherry or Madeira. Mince these ingredients separately, and mix the others all *well* before the brandy and the wine are added; press the whole into a jar or jars, and keep it closely covered. It should be stored for a few days before it is used, and will remain good for many weeks. Some persons like a slight flavouring of cloves in addition to the other spices; others add the juice of two or three lemons, and a larger quantity of brandy. The inside of a tender and well-roasted sirloin of beef will answer quite as well as the tongue.

Of a fresh-boiled ox-tongue, or inside of roasted sirloin, 1 lb.; stoned raisins and minced apples, each 2 lbs.; currants and fine Lisbon sugar, each 2½ lbs.; candied orange, lemon or citron rind, 8 to 16 ozs.; boiled lemons, 2 large; rinds of two others, grated; salt, ½ oz.; nutmegs, 2 small; pounded mace, 1 large teaspoonful, and rather more of ginger; good sherry or Madeira, ½ pint; brandy, ½ pint.

Obs.—The lemons will be sufficiently boiled in from one hour to one and a quarter.

SUPERLATIVE MINCEMEAT.

Take four large lemons, with their weight of golden pippins pared and cored, of jar-raisins, currants, candied citron and orange-rind, and the finest suet, and a fourth part more of pounded sugar. Boil the lemons tender, chop them small, but be careful first to extract all the pips; add them to the other ingredients, after all have been prepared with great nicety, and mix the whole *well* with from three to four glasses of good brandy. Apportion salt and spice by the preceding receipt. We think that the weight of one lemon, in meat, improves this mixture; or, in lieu of it, a small quantity of crushed macaroons added just before it is baked.

MINCE PIES. (ENTREMETS.)

Butter some tin patty-pans well, and line them evenly with fine puff-paste rolled thin; fill them with mincemeat, moisten the edges of the covers, which should be nearly a quarter of an inch thick, close the pies carefully, trim off the superfluous paste, make a small aperture in the centre of the crust with a fork or the point of a knife, ice the pies with cold water and sifted sugar (see page 250), or not, at pleasure, and bake them half an hour in a well-heated but not fierce oven: lay a paper over them when they are partially done, should they appear likely to take too much colour.

½ hour.

MINCE PIES ROYAL. (ENTREMETS.)

Add to half a pound of good mincemeat an ounce and a half of pounded sugar, the grated rind and the strained juice of a large lemon, one ounce of clarified butter, and the yolks of four eggs; beat these well together, and half fill, or rather more, with the mixture, some patty-pans lined with fine paste; put them into a moderate oven, and when the insides are just set, ice them thickly with the whites of the eggs beaten to snow, and mixed quickly at the moment with four heaped tablespoonsful of pounded sugar; set them immediately into the oven again, and bake them of a fine light brown.

Mincemeat, ½ lb.; sugar, 1½ oz.; rind and juice, 1 large lemon; butter, 1 oz.; yolks, 4 eggs. Icing: whites, 4 eggs; sugar, 4 table-spoonsful.

THE MONITOR'S TART, OR TOURTE A LA JUDD.

Put into a German enamelled stewpan, or into a delicately clean saucepan, three quarters of a pound of well-flavoured apples, weighed after they are pared and cored; add to them from three to four ounces of pounded sugar, an ounce and a half of fresh butter, cut small, and half a teaspoonful of pounded cinnamon, or the lightly grated rind of a small lemon. Let them stand over, or by the side of a gentle fire until

they begin to soften, and toss them now and then to mingle the whole well, but do not stir them with a spoon; they should all remain unbroken and rather firm. Turn them into a dish, and let them become cold. Divide three quarters of a pound of good light crust into two equal portions; roll out one quite thin and round, flour an oven-leaf and lay it on, as the tart cannot so well be moved after it is made; place the apples upon it in the form of a dome, but leave a clear space of an inch or more round the edge; moisten this with white of egg, and press the remaining half of the paste (which should be rolled out to the same size, and laid carefully over the apples) closely upon it: they should be well secured, that the syrup from the fruit may not burst through. Whisk the white of an egg to a froth, brush it over the tart with a small bunch of feathers, sift sugar thickly over, and then strew upon it some almonds blanched and roughly chopped; bake the tart in a moderate oven from thirty-five to forty-five minutes. It may be filled with peaches, or apricots, half-stewed, like the apples, or with cherries merely rolled in fine sugar; or with the pastry cream of page 267.

Light paste, $\frac{1}{2}$ to $\frac{3}{4}$ lb.; apples, 12 ozs.; butter, $1\frac{1}{2}$ oz.; sugar, 4 ozs.; glazing of egg and sugar; almonds, $\frac{1}{2}$ oz.: 35 to 45 minutes.

PUDDING PIES. (ENTREMETS.)

This form of pastry (or its name at least) is, we believe, peculiar to the county of Kent, where it is made in abundance, and eaten by all classes of people during Lent. Boil for fifteen minutes three ounces of ground rice* in a pint and a half of new milk, and when taken from the fire stir into it three ounces of butter and four of sugar; add to these six well-beaten eggs, a grain or two of salt, and a flavouring of nutmeg or lemon-rind at pleasure. When the mixture is nearly cold, line some large patty-pans or some saucers with thin puff paste, fill them with it three parts full, strew the tops thickly with currants which have been cleaned and dried, and bake the pudding-pies from fifteen to twenty minutes in a gentle oven.

Milk, $1\frac{1}{2}$ pint; ground rice, 3 ozs.: 15 minutes. Butter, 3 ozs.; sugar, $\frac{1}{4}$ lb.; nutmeg or lemon-rind; eggs, 6; currants, 4 to 6 ozs.: 15 to 20 minutes.

PUDDING PIES; (a commoner kind.)

One quart of new milk, five ounces of ground rice, butter, one ounce and a half (or more), four ounces of sugar, half a small nutmeg grated, a pinch of salt, four large eggs, and three ounces of currants.

COCOA-NUT CHEESE-CAKES. (ENTREMETS.) (*Jamaica Receipt*.)

Break carefully the shell of the nut, that the liquid it contains may not escape.† Take out the kernel, wash it in cold water, pare thinly off the dark skin, and grate the nut on a delicately clean bread-grater; put it, with its weight of pounded sugar, and its own milk, if not sour, or if it be, a couple of spoonsful or rather more of water, into a silver or block-tin saucepan, or a very small copper stewpan perfectly tinned, and keep it gently stirred over a quite clear fire until it is tender: it will sometimes require an hour's stewing to make it so. When a little cooled, add to the nut, and beat well with it, some eggs properly whisked

* Or rice-flour.

† This is best secured by boring the shell before it is broken.

and strained, and the grated rind of half a lemon. Line some patty-pans with fine paste, put in the mixture, and bake the cheese-cakes from thirteen to fifteen minutes.

Grated cocoa-nut, 6 ozs.; sugar, 6 ozs.; the milk of the nut, or of water, 2 large tablespoonsful: $\frac{1}{2}$ to 1 hour. Eggs, 5; lemon-rind, $\frac{1}{2}$ of 1: 13 to 15 minutes.

Obs.—We have found the cheese-cakes made with these proportions very excellent indeed, but should the mixture be considered too sweet, another egg or two can be added, and a little brandy also.

LEMON CHEESE-CAKES. (ENTREMETS.) (*Christ-Church-College Receipt*.)

Rasp the rind of a large lemon with four ounces of fine sugar, then crush, and mix it with the yolks of three eggs, and half the quantity of whites, well whisked; beat these together thoroughly; add to them four tablespoonsful of cream, a quarter of a pound of oiled butter, the strained juice of the lemon,—which must be stirred quickly in by degrees,—and a little orange-flower brandy. Line some patty-pans with thin puff-paste, half fill them with the mixture, and bake them thirty minutes in a moderate oven.

Sugar, 4 ozs.; rind and juice, 1 large lemon; butter, 4 ozs.; cream, 4 tablespoonsful; orange-flower brandy, 1 tablespoonful: bake $\frac{1}{2}$ hour.

COMMON LEMON TARTLETS.

Beat four eggs until they are exceedingly light, add to them gradually four ounces of pounded sugar, and whisk these together for five minutes; strew lightly in, if it be at hand, a dessertspoonful of potato-flour, if not, of common flour well dried and sifted; then throw into the mixture, by slow degrees, three ounces of good butter, which should be dissolved, but only just luke-warm; beat the whole well, then stir briskly in the strained juice and the grated rind of one lemon and a half. Line some patty-pans with fine puff-paste rolled very thin, fill them two thirds full, and bake the tartlets about twenty minutes, in a moderate oven.

Eggs, 4; sugar 4 ozs.; potato-flour, or common flour, 1 dessertspoonful; butter, 3 ozs.; juice and rind of $1\frac{1}{2}$ full-sized lemon: baked 15 to 20 minutes.

CREME PATISSIERE, OR PASTRY CREAM.

To one ounce of fine flour add, very gradually, the beaten yolks of three fresh eggs; stir to them briskly, and in small portions at first, three-quarters of a pint of boiling cream, or of cream and new milk mixed; then turn the whole into a clean stewpan, and stir it over a very gentle fire until it is quite thick, take it off, and stir it well up and round; replace it over the fire, and let it just simmer from six to eight minutes; pour it into a basin, and add to it immediately a couple of ounces of pounded sugar, one and a half of fresh butter, cut small, or clarified, and a spoonful of the store-mixture of page 120, or a little sugar which has been rubbed on the rind of a lemon. The cream is rich enough for common use without further addition; but an ounce and a half of ratifias, crushed almost to powder with a paste-roller improves it much, and they should be mixed with it for the receipt which follows.

Flour, 1 oz.; yolks of eggs, 3; boiling cream, or milk and cream mixed, $\frac{3}{4}$ pint: just simmered, 6 to 8 minutes. Butter, $1\frac{1}{2}$ oz.; sugar, 2 ozs.; little store-flavouring, or rasped lemon-rind; ratifias, $1\frac{1}{2}$ oz.

Obs.—This is an excellent preparation, which may be used for tartlets, cannelons, and other forms of pastry, with extremely good effect.

SMALL VOLS-AU-VENTS, A LA HOWITT. (ENTREMETS.)

Make some small vols-au-vents by the directions of page 261, either in the usual way, or with the rings of paste placed upon the rounds. Ice the edges as soon as they are taken from the oven, by sifting fine sugar thickly on them, and then holding a salamander or heated shovel over them, until it melts and forms a sort of pale barley-sugar glaze. Have ready, and quite hot, some *crème patissière*, made as above; fill the vols-au-vents with it, and send them to table instantly.

PASTRY SANDWICHES.

Divide equally in two, and roll off square and as thin as possible, some rich puff-crust;* lay one half on a buttered tin, or copper oven-leaf, and spread it lightly with fine currant, strawberry, or raspberry jelly; lay the remaining half closely over, pressing it a little with the rolling-pin after the edges are well cemented together; then mark it into divisions, and bake it from fifteen to twenty minutes in a moderate oven.

FANCHONNETTES. (ENTREMETS.)

Roll out very thin and square some fine puff-paste, lay it on a tin or copper oven-leaf, and cover it equally to within something less than an inch of the edge with peach or apricot jam; roll a second bit of paste to the same size, and lay it carefully over the other, having first moistened the edges with beaten egg, or water; press them together securely, that the preserve may not escape; pass a paste-brush or small bunch of feathers dipped in water, over the top, sift sugar thickly on it, then with the back of a knife, mark the paste into divisions of uniform size, bake it in a well-heated but not fierce oven for twenty minutes, or rather more, and cut it while it is still hot, where it is marked. The *fanchonnettes* should be about three inches in length and two in width. In order to lay the second crust over the preserve without disturbing it, wind it lightly round the paste-roller, and in untwisting it, let it fall gently over the other part.

This is not the form of pasty called by the French *fanchonnettes*.

Fine puff-paste, 1 lb.; apricot or peach-jam, 4 to 6 ozs.: baked 20 to 25 minutes.

CURRANT-JELLY TARTLETS, OR CUSTARDS.

Put four tablespoonsful of the best currant-jelly into a basin, and stir to it gradually twelve spoonsful of beaten egg; if the preserve be rich and sweet, no sugar will be required. Line some pans with paste rolled very thin, fill them with the custard, and bake them for about ten minutes.†

RAMEKINS A L'UDE, OR SEPTON FANCIES.

Roll out, rather thin, from six to eight ounces of fine cream-crust, or *feuilletage* (see page 250); take nearly or quite half its weight of grated Parmesan, or something less of dry white cheese; sprinkle it equally over the paste, fold it together, roll it out very lightly twice, and

* Almond paste is sometimes substituted for this.

† Strawberry or raspberry jelly will answer admirably for these.

continue this until the cheese and crust are well mixed. Cut the ramekins with a small paste-cutter; wash them with yolk of egg mixed with a little milk, and bake them about fifteen minutes. Serve them very hot.

Cream-crust, or *feuilletage*, 6 ozs.; Parmesan, 3 ozs.; or English cheese, 2½ ozs.: 15 minutes.

CHAPTER XVII.

BOILED PUDDINGS.

GENERAL DIRECTIONS.

ALL the ingredients for puddings should be fresh and of good quality. It is a false economy to use for them such as have been too long stored, as the slightest degree of mustiness or taint in any one of the articles of which they are composed will spoil all that are combined with it. Eggs should *always* be broken separately into a cup before they are thrown together in the same basin, as a single very bad one will occasion the loss of many when this precaution is neglected. They should also be cleared from the specks with scrupulous attention, either with the point of a small three-pronged fork, while they are in the cup, or by straining the whole through a fine hair-sieve after they are beaten. The perfect sweetness of suet and milk should be especially attended to, before they are mixed into a pudding, as nothing can be more offensive than the first when it is over-kept, nor worse in its effect than the curdling of the milk, which is the certain result of its being ever so slightly soured.

Currants should be cleaned, and raisins stoned with exceeding care; almonds and spices very finely pounded, and the rinds of oranges or lemons rasped or grated lightly off, that the bitter part of the skin may be avoided, when they are used for this, or for any other class of dishes; if pared, they should be cut as *thin* as possible.

Custard-puddings, to have a good appearance, must be *simmered* only, but without ceasing; for if boiled in a quick and careless manner, the surface, instead of being smooth and velvety, will be full of holes, or honey-combed, as it is called, and the whey will flow from it and mingle with the sauce. A thickly-buttered sheet of writing-paper should be laid between the custard-mixture and the cloth, before it is tied over, or the lid of the mould is closed upon it; and the mould itself, or the basin in which it is boiled, and which should always be quite full, must likewise be well buttered; and after it is lifted from the water the pudding should be left in it for quite five minutes before it is dished, to prevent its breaking or spreading about.

Batter is much lighter when boiled in a cloth, and allowed full room to swell, than when confined in a mould: it should be well beaten the instant before it is poured into it, and put into the water immediately