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THE  
COOK'S DICTIONARY,  
AND  
HOUSE-KEEPER'S DIRECTORY:  
A  
NEW FAMILY MANUAL  
OF  
COOKERY AND CONFECTIONERY,  
ON A PLAN OF READY REFERENCE  
NEVER HITHERTO ATTEMPTED.

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BY RICHARD DOLBY,  
COOK AT THE THATCHED-HOUSE TAVERN,  
ST. JAMES'S STREET.

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LONDON:  
HENRY COLBURN AND RICHARD BENTLEY,  
NEW BURLINGTON STREET.

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1830.

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NEW FAMILY MANUAL  
COOKERY AND CONFECTIONERY  
ON A PLAN OF BRADY'S PRACTICAL  
RECIPE BOOK AS REVISED  
BY RICHARD DOLLY  
COOK AT THE THATCHER-HOUSE TAVERN  
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LONDON :

SHACKELL AND Co., JOHNSON'S-COURT, FLEET-STREET.

## ADVERTISEMENT.

IN presenting this system of Cookery to the Public, the Editor begs leave to state, that the Work is not only substantially new, but composed upon a plan entirely original. The arrangement is alphabetical, at once the simplest and best for reference; yet it has never hitherto been adopted by writers on Cookery. To all other arts and sciences this mode of arrangement has been successfully applied; and Dictionaries of these have been found to be the most convenient and popular compendiums of knowledge. Perhaps of all works that teach the arts of civilized life, Cookery Books most require to be easy of reference; the preparation of a single dish will often compel a cook to turn to a dozen receipts; and the plan of all the systems hitherto existing is so confused, that, when this is the case, much time must be lost in searching for them. The difficulty of finding, with sufficient dispatch, the various receipts which are often required, has long been complained of; and it is therefore singular that the plan of the present Work, apparently so obvious, and certainly so well calculated to save time and abridge labour, should not have been sooner adopted.

With regard to the *contents* of this volume, apart from its *plan*, the Editor begs to state, that he has enriched his Dictionary of Cookery and Confectionery with numerous excellent receipts, most of which have seldom or never appeared in print before; and these have a star prefixed to note them. The number of asterisks throughout the work will abundantly prove that novelty of matter, as well as of plan, may be claimed for this volume. To the important subject of

CONFECTIONERY, so much neglected in other Cookery Books, much attention has been paid; and, upon the whole, the Editor ventures to hope that he will be allowed to have given to the public a valuable Work.

Among other novelties will be found an alphabetical list of the various kinds of Fish, Flesh, Fowl, Fruits, and Vegetables, with the months when each is in season, and original instructions for choosing the several kinds of Food.

The Editor has only further to observe, that, so far is he from arrogating too much to himself of the credit which may be thought due to the work, that he is free to confess himself largely indebted to the talents and labours of numerous friends in the profession, to whom he takes this opportunity of returning his grateful acknowledgments.

*London, May, 1830.*

# DICTIONARY OF COOKERY, CONFECTIONERY,

&c. &c.

## A

**ACID Sauce.**—Pound the yolks of three hard eggs, one anchovy, with a pinch of salt and spices, half a glass of vinegar, and butter rolled in flour; add a little veal gravy (or onions), and thicken it like white sauce.

**ADMIRAL'S Sauce.**—Chop an anchovy, seven or eight green rocamboles, simmer them on the fire with a little *consommé*, salt, pepper, nutmeg, and butter rolled in flour. When ready, add a little lemon-juice, or a spoonful of verjuice.

**ALMOND Biscuits.\***—Blanch and pound a quarter of a pound of sweet almonds, sprinkling them occasionally with fine sugar; then beat them up for a quarter of an hour with an ounce of flour, the yolks of three eggs, and four ounces of fine sugar, adding afterwards the whites of four eggs whipt to a froth: have ready some paper moulds made like boxes, about the length of two fingers square; butter them within, and put in the biscuits, throwing over them equal quantities of flour and powdered sugar: bake in a cool oven, and when the biscuits are done of a good colour, take them out of the papers. Bitter almond biscuits are made in the same manner, with this difference, that to two ounces of bitter almonds must be added one ounce of sweet almonds.

**ALMOND Biscuits.\***—Take eight ounces of sweet, and as many bitter almonds, fifteen whites, and eight yolks of eggs, two ounces of flour, and two pounds of powder sugar, pour boiling water on your almonds, and almost immediately after turn that away and pour cold water on them; rub off the skins one by one with a napkin, then pound them to a paste in a mortar, moistening them with the whites of two eggs. Beat the fifteen whites to a snow, and the eight yolks

with half the quantity of the sugar, and then mix them with the almond paste; put the remainder of the sugar into a basin; sift some flour over it; stir the mixture till all the ingredients are thoroughly incorporated, and pour it into small paper cases, glaze them with the sugar and flour sifted over them. Bake them in a pretty warm oven.

**ALMOND Biscuits (small).\***—Beat up the yolks of three eggs for ten minutes, with four ounces of powder-sugar and one ounce of bitter almonds well pounded; then add a whole egg, and beat it up five minutes longer. Whip the whites to a strong froth; mix them and an ounce and half of fine sifted flour with the yolks work this paste well, and then pour it into small well-buttered copper moulds melon-shaped; glaze them; sprinkle them with powder sugar, and bake for eighteen or twenty minutes in a moderate oven.

**ALMOND Biscuits (soufflés).\***—Blanch half a pound of sweet almonds, cut them into dice and dry them in the oven. Make a glaze with the whites of two new-laid eggs; mix the almonds and a pinch of crisped orange flowers into this, and put it into very small paper cases; do not fill them above half full, as they rise considerably in the oven, and would otherwise fall over and spoil their appearance; bake them in a moderately heated oven. As soon as they are pretty firm, they are done.

**ALMONDS (blown).**—Scald a few almonds, and pound them to about half as fine as for biscuits, beat them with lemon juice, whites of eggs and powder-sugar; drop them on paper, about the size of almonds, and dry them in a stove or gentle oven.

**ALMONDS (blown) à la Royale.\***—Choose four ounces of small thick almonds, and put them into an oven until they are slightly coloured. Whilst they are cool-

ing, mix four ounces of sugar with an egg; beat them up for ten minutes; add a little carmine to make it a fine rose colour; dip the almonds into this: take them out; disengage them from the egg, so that they may be only just covered with it; lay them two and two on a sheet of strong paper three-quarters of an inch between each pair; they may also be placed in threes to form the *tré-foil*, on which may be added a fourth. Bake them in a cool oven.

**ALMOND Bread.**—Take a pound of the best almonds, slice them the round way, beat and sift a pound of double-refined sugar, and strew it over the almonds as you cut them, stirring them frequently to prevent their sticking together; when all the sugar is used, put them into an earthen basin, with a few earaway seeds, a little gum dragon (dissolved in rose-water and strained), three grains of musk and ambergris dissolved in fine sugar, and the whites of two eggs beaten to a very light froth, and two spoonful of fine flour: when well mixed, lay them on wafers the size of macaroons; open them with a knife or bodkin, least two or three pieces stick together; the quicker you lay them, the better they will look; put them into a well-heated oven, taking care they do not scorch; when half-baked, take them out, wash them with the white of an egg beaten to a froth, grate a little fine sugar over them, and bake them about half an hour longer.

**ALMOND Butter.**—To a quarter of a pound of blanched almonds, well beat, put some new milk and rose-water; take a quart of thick cream, and the yolks of twelve eggs beat well with a little of the cream; then add the rest of the cream; put a quarter of a pint of new milk to the almonds, and strain them into the cream till there is no strength left; strain all together into a skimmer, set it over a charcoal fire, and stir it till it comes to a tender card; put it into a strainer, and hang it up till the whey is drained out; then take six ounces of fine sifted sugar and a little rose-water, and beat it all into butter with a spoon.

**ALMOND Cake.\***—Blanch a quarter of a pound of sweet and two large bitter almonds, pound them very fine, with a little white of egg; add to them about a quarter of a pound of fine powdered sugar, two ounces of butter, a macaroon, the yolks of two eggs, two spoonful of whipt cream; mix these ingredients well together with a little salt. Make an under crust of puff paste; and after having rolled it seven or eight times, cut it round, and put it in a cake-tin; moisten the edges slightly, and pour

on it the almond paste, and cover it with the puff paste, and join them closely. Wash it over with a very clear *disture*, and with the point of your knife mark what ornament you please on the surface.—Let it bake in a moderately hot oven for about an hour; take it out and sprinkle it with sugar.

**ALMOND Cake.**—Take eight ounces of Jordan and one ounce of bitter almonds, blanch and pound them very fine; then beat in with the almonds the yolks of eight eggs, and whisk up the whites to a solid froth. Then take eight table spoonful of sifted sugar, five spoonful of fine flour, a small quantity of grated lemon peel and pounded cinnamon, and mix all the ingredients. Rub the inside of a mould with fresh butter, fill it with the mixture and bake it of a light colour.

**ALMOND Cake.\***—Put a quarter of flour upon a pie-board, and make a hole in the middle to receive a piece of butter the size of an egg, a little salt, a quarter of a pound of fine sugar, and six ounces of sweet almonds pounded very fine: knead the whole, and form it into a cake; bake, and glaze it with sugar and a hot salamander.

*Another way.*—Weigh three eggs in their shells, take the same weight of flour, of the finest fresh butter, and of grated loaf sugar. Pound with these ingredients three ounces of sweet almonds blanched; add a little grated lemon-peel, or orange flower-water, and the whites and yolks of three eggs. Continue pounding till the whole forms a smooth paste. Butter the bottom of a baking-pan, and put in the cake with fire above and below. This cake may be served either hot or cold, with grated sugar over it.

**ALMOND (bitter) Cake.\***—Pound three ounces (half bitter and half sweet) of almonds, put them into an earthen pan with six ounces of powder-sugar; the same of sifted flour, two whole eggs, and six yolks, a spoonful of brandy and a grain or two of salt; work these up together for five minutes, and then add six ounces of fresh butter which is slightly warmed, work that in for four minutes longer. Then, having whipt the whites of two eggs, mix them into the paste. Butter a well-tinned copper mould or paper case, ten inches long, five wide, and two high; pour in your preparation, and bake it in a cool oven. While baking, whip the whites of two eggs, and mix two ounces of powder sugar with them, and cut four ounces of sweet almonds into slips (shortwise); mix them also with two ounces of powder sugar and a spoonful of white of egg whipped. In three-quarters of an hour take out the cake, and if it be

firm and well-coloured, cover it with the whipped egg and sugar, and on that strew the almonds equally, pressing them in, that all may be coloured alike. This operation must be performed as quick as possible, and when done, turn the cake out and cut it in four slips (lengthwise), and then divide each into six parts lozenge-shaped; this will give you twenty-four cakes, which must be arranged in stars on your dish, six to every star. They may also be cut in two lengths instead of four, and these divided into fifteen small pieces, and then, with a paste-cutter, formed into crescents. The ingredients, and the proper quantities for this cake, are as follows:—six ounces of flour, the same of powder-sugar, three ounces of sweet and bitter almonds, six yolks, and two whole eggs, six ounces of butter, two of sugar mixed with the whites of two eggs whipped, four ounces of cut almonds added to the sugar and eggs, a spoonful of brandy and a grain of salt.

**ALMOND Small Cakes.**—(Spanish).—Two ounces of bitter almonds blanched and beaten to a paste with a little white of egg; add to them one pound of flour dried, one pound of sugar pounded fine, and five ounces of butter, mix them well together and let it stand some time before the fire: then add three eggs, the yolks and whites beaten separately; drop them on a tin in small lumps with a fork, to bake them.

**ALMOND (small) Cakes.**—Blanch half a pound of almonds, pound them to a paste with white of egg, add three quarters of a pound of powder-sugar, one of orange flowers *pralinée*, and about two ounces of *crème pâtissière*; take some puff paste, roll it out very thin, cut it into small square pieces, lay them on a baking plate, and put some of the above mixture on each, moisten the edges, cover them with the puff paste, *dorez*, prick and bake them in a hot oven, when done, ice them with sugar.

**ALMOND (solid) Cake.**—Take two pounds of sweet almonds, blanch and pound them with the whites of four eggs; then add the *zestes* of two lemons sliced, two pinches of orange flowers *pralinée*, a little salt, two pounds of powder-sugar, a quarter of a pound of potatoe flower, and twelve whole eggs; mix all together well, and put it into a buttered mould, and bake it in a slow oven.

**ALMOND Candy.**—Blanch a pound of new Jordan almonds, and cut them very thin, lengthways, put them into a pound of clarified sugar to crisp them, stir them over the fire till boiled to *soufflé*; then take them off and keep stirring till the sugar is dry like sand; then sift it, so that

the almonds may be left, divide them into four parts to colour them differently, one part red, the second yellow, the third green, and the fourth left white as they come from the sugar. To colour the first, soak a small quantity of carmine in clarified sugar, and lay your almonds in it; do the same with a little tincture of saffron for the yellow, and spinach juice for the green. Place the coloured almonds on a sieve in a stove; when dry, mix all together, adding the white ones. Boil nearly as much sugar as your mould will require to *soufflé*, put it in, and when the almonds are quite dry, garnish the surface of the sugar with them; do not, however, lay them too thick, and just press them down with a fork; put the mould into a moderate oven for five hours, then drain it well, and in another two hours it may be taken from the mould.

**ALMOND Cheesecakes.**—Take half a pound of Jordan almonds, lay them in cold water all night; the next morning blanch them in cold water; then take them out and dry them in a clean cloth, beat them very fine in a little orange flower water; then take six eggs, leave out four whites, with a little beaten mace; beat them well in a marble mortar; take ten ounces of fresh butter, melt it, add a little grated lemon-peel, and put them in the mortar with the other ingredients; mix all well together and fill your patty-pans, having lined them with thin puff paste.

*Another way.*—Blanch and pound four ounces of almonds, and a few bitter with a spoonful of water; then add four ounces of sugar pounded, a spoonful of cream, and the whites of two eggs well beaten; mix all as quick as possible; put into very small patty-pans, and bake in a pretty warm oven twenty minutes.

**ALMONDS. (Cinnamon).**—(Spanish).—Blanch your almonds, then with a bit of butter tied in a piece of cloth, rub the pan and brown them. Have ready some clarified sugar, with powdered cinnamon stirred in it, put in the almonds, and when well covered with the sugar and cinnamon, lay them separately on tins, and dry in a slow oven.

**ALMONDS (TO COLOUR).**—**ALMONDS (rose coloured).**—Blanch and cut sweet almonds in small pieces, put them on a baking plate, and pour on them a little of any vegetable liquid, of an infusion of cochineal, or carmine; then rub them in your hands, to mix them well with the colour; when all are so done, dry them in a stove or in the oven.

**ALMONDS (violet).**—Are done in the same way, the colouring ingredients are cochineal, and a little indigo dissolved in

water, put but a small quantity of the latter at a time, as it is very powerful.

**ALMONDS (green).**—The same proceeding: the colour is made with two handfuls of fresh spinach, well washed, drained, and then pounded; when very fine, press it through a napkin; let the juice drop on a dish, which place on a hot stove; as soon as it begins to boil, take it off, stirring it constantly, till the green curdles, then pour it through a horse-hair sieve, and when well drained strain it through a silk sieve or tammy; the juice thus obtained, will give the almonds (which must be put in a few at a time) a clear and even green colour.

**ALMONDS (blue).**—Dissolve a little indigo in water, strain it through a cloth and use it as above mentioned.

**ALMONDS (orange coloured).**—Mix a little liquid red, and a little infusion of saffron together, and proceed with the almonds as usual.

**ALMONDS (lemon coloured).**—Infuse a small quantity of saffron in nearly boiling water for a few minutes; strain and follow the above direction.

**ALMONDS (chocolate coloured).**—Are dyed with chocolate dissolved in water and strained.

The almonds may be cut in slips, dice, &c. according to fancy. Observe that the colour of your almonds should be light and delicate; when done, place them, either separately or mixed together, in paper cases.

**ALMONDS (burnt) Conserve of.\***—Blanch and cut six ounces of sweet almonds into small strips, lay them on paper and put them into an oven; when they are brown, take them out, and throw them into two pounds of sugar boiled to *petit cassé*, stir the mixture well until it begins to blow, and then pour it into paper cases or moulds.

**ALMOND Coupeaux.\***—Blanch and pound half a pound of sweet almonds, with the whites of three eggs into a very fine paste, add to it six ounces of powdered sugar and the rind of a lemon grated; when thoroughly mixed together, pour over it about four spoonfuls of orange-flower water: stir up the paste (which ought to be rather thin,) once more, and then lay it with a spoon on a plate of bright copper, in an oval form, about three or four inches in length. The plate being quite full, take it up by both hands, and strike it steadily upon a table, so that the paste may be extended, but not much; then bake them until they become of a deep yellow. Take them from the copper with a knife, and whilst hot put them on a wooden roller, about the thickness of an arm, and press them with your hand,

that they may acquire the form of the wood, and when cool place in a box, and keep them dry. These coupeaux are very brittle.

**ALMOND Cream.\***—Blanch six ounces of sweet almonds and pound them very fine; whip up the whites of two eggs with a pint of milk and four ounces of powder sugar; boil the milk over a gentle fire till reduced to a quarter, then add the almonds, let it boil a minute or two; put in a spoonful of orange flower-water. When cold, garnish it with almonds as *caramel*.

**ALMOND Cream.**—Put a pint of milk and a pint of cream, with a small bit of lemon peel, into a stewpan, to boil very gently for twenty minutes; in the mean while, blanch and pound very fine, three ounces of sweet almonds and half an ounce of bitter almonds; then take the milk and cream from the fire, into which (while hot) stir the pounded almonds with the yolks of two or three eggs and clarified sugar (boiled to *caramel* height) enough to sweeten it; then put the whole into a tammy, and, with a wooden spoon, well rub and squeeze it through; do this a second time, then squeeze into the cream two ounces of well clarified isinglass, the whole being together in a basin, have your mould ready in ice, into which put the cream; when set, turn it out as any other jelly.

**ALMOND Cream.\***—Take six ounces of sweet almonds, a pint of good milk, and five ounces of sugar; peel the almonds and throw them into cold water; when well drained, pound them with a little water. Beat up in the milk the whites of two eggs, in which dissolve the sugar, and then boil it on a slow fire; when about a quarter of the quantity is wasted away, add to it the almond paste, boil these together once, put in a little orange flower, and strain it. Let it stand, and when cold serve it, garnish it with almonds as *caramel* broiled, disposed according to your taste.

**ALMONDS Crisped.\***—Rub a pound of the best sweet almonds in a cloth to take off all the dust, and then put them, with a pound of sugar, half a glass of water and a little carmine, into a preserving pan; put them on the fire, and let them remain; when the almonds crackle take them off and work them about until the sugar is detached from the almonds, then take away part of the sugar, put the almonds on the fire again, and stir them lightly with a spatula, (be careful that the fire be not too quick); and when they have taken the sugar, add that which had been removed, and continue to burn them till they have imbibed that also. Place



a sheet of paper on a sieve, throw your almonds on it, separate those which adhere together, and let them cool.

**ALMOND Custards.**—Blanch and beat four ounces of almonds fine with a spoonful of water; beat a pint of cream with two spoonfuls of rose-water, and put to them the yolks of four eggs, and as much sugar as will make it pretty sweet, then add the almonds; stir it all over a slow fire till it is of a proper thickness, but not to boil. Pour it into cups.

**Another way.**—Add to a pint and a half of cream a small stick of cinnamon, a blade of mace, a bit of lemon peel, some nutmeg and sugar to the taste; boil them together ten minutes, and strain it; then blanch and pound three ounces of Jordan and eight single bitter almonds; after which rub through a hair sieve, add the fine pulp to the cream, likewise a little syrup of roses and the yolks of six eggs beaten up, and put the mixture into small cups; or it may be baked in a dish with a rim of puff paste round it.

**ALMONDS (Deveilled).**—Blanch half a pound of Jordan almonds, and wipe them dry; then put into a frying-pan two ounces of fresh butter, make it hot, add the almonds, fry them gently till of a good brown colour, drain them on a hair sieve, strew over cayenne pepper and salt, and serve them up hot.

**ALMOND Dragées.**—Take of the best and largest almonds what quantity you please, and having washed them in cold water, let them drain and dry on a sieve for twenty-four hours. The next day weigh them, and for each pound of almonds take three pounds of sugar; clarify the latter and boil it to the degree *petit liassé*; then let it cool a little. Have your tossing pan ready; on your right hand, a chafing dish to keep your pan containing the syrup constantly warm; and on your left hand, a table with a mixture of powder and flour (of each half a pound to a pound of almonds). All being ready, put the almonds into the pan, and pour over them one or two large spoonfuls of the syrup, and shake them so that all the almonds may be wetted with syrup; then take a handful or two of the flour and powder, and strew it over the wet almonds; shake them again, that the flour may adhere all round the almonds. After, this swing the pan backwards and forwards, by which means the almonds roll about in every direction; continue this motion until they become dry; then moisten and powder them as before; swing the pan again, and when dry, repeat the process a third, fourth, and fifth time, or more, until they are of a proper size; then pour over them the syrup for

the last time, without the powder, and, having swung and dried them, take them out and place them on sieves in a warm place, that they may dry perfectly before you put them by for use.

Observe, that after a few layers of the syrup, the superabundant parts of that and the powder form a white crust at the bottom of the pan; as soon as it acquires any degree of thickness, the pan must be taken from the fire, the almonds carefully removed with an iron spatula, and the crust broken off; when the pan has been well washed and dried, replace the almonds and proceed with your work. This must be strictly attended to, not only with this, but in making all kinds of sweetmeats. The sugar thus cleared away may be made useful for many purposes.

Common Almond Dragées are made in the same manner; the only difference consists in having ingredients of an inferior quality.

**ALMONDS, English Fashion.**—Mix almonds and filberis scalded in equal quantities; chop one half very fine, cut the rest each into two or three slices; put the whole in double their weight of sugar, prepared *à la grande plume*, with some lemon peel rasped; stir the almonds very well in the sugar, taking it off the fire, and add one or two whites of eggs; pour it in paper large enough to contain the whole, and cut it in slices for use as you think proper, when baked as usual.

**ALMONDS (Milk of) Fanchonnettes.\***—Blanch and pound eight ounces of sweet and one of bitter almonds, and when the paste is very fine, add to it three glasses of nearly boiling milk, then press this mixture through a napkin to draw out the milk. Put into a stewpan four yolks of eggs, three ounces of powder-sugar, one of sifted flour, and a grain of salt, mix them well together, and add by degrees the almond milk, put this on a moderate fire, stirring it constantly. Line about thirty tartlet moulds with thin puff paste, and put on them a little of the above preparation, and bake them in a moderate oven. When properly done, take them out and let them cool. Mix with the whites of three hard eggs, four ounces of powder-sugar, stir it well to soften the egg, and make it work easily; put some of the remainder of your preparation on each of the *fanchonnettes*, and cover them lightly with the egg; put some white of egg on the blade of a large knife, and with a small one as quick as possible take off seven *meringues* about the size of a filbert, and arrange them in the form of a crown on each *fanchonnette*; when you have done five or six, cover them with powder-sugar very equally,

and then bake them in a cool oven. When of a reddish brown they are done and may be served.

**ALMOND Flummery.**—Boil three ounces of hartshorn in two quarts of spring water; let it simmer six or seven hours till half the water is consumed; strain it through a sieve; beat half a pound of almonds very fine, with a quantity of orange flower water; mix a little of the jelly and some fine sugar with it; strain it with the rest of the jelly, stirring it till it is a little more than blood warm; pour it into basins or cups, and stick in almonds cut small.

**ALMOND Fraise.**—Blanch a pound of Jordan almonds, and steep them in a pint of cream, ten yolks, and four whites of eggs; take out the almonds and pound them fine in a marble mortar; then mix them again in the cream and eggs, put in sugar and grated bread, and stir them all together; then put some fresh butter into the pan, let it be hot and pour it in, stirring it in the pan till they are of a sufficient consistence; and when enough, turn it into a dish, strew sugar over it, and serve it up.

**ALMOND Fritters.**—Pound half a pound of sweet almonds, and six or eight bitter ones, orange flowers, chopped lemon-peel, sugar in proportion, a handful of flour, and two or three whites of eggs; pound all together some time, adding a few drops of water, or more whites of eggs, to make it of a proper suppleness to roll into little balls; roll them in flour to fry as forcemeat balls; strew a little fine sugar-powder upon them when ready to serve.

**ALMONDS (Bitter) Fromage Batavois of.**—Peel, wash, and drain, three ounces of sweet, and one ounce of bitter almonds, pound them to a paste, moistening with two spoonfuls of water. Put them into an earthen pan, with two glasses of nearly boiling milk, in which eight ounces of sugar have been dissolved; let this stand an hour, then strain it through a fine sieve, and put to it six drachms of isinglass lukewarm; place the whole in ice, and when it begins to set, add some whipped cream; pour it into a mould which has been kept in ice, put it in ice again for half an hour, and then take the *fromage* from the mould.

**ALMOND Garland.**—Take half a pound of march-pane paste, the whites of two or three eggs, some powdered cinnamon and a little flour, knead them into a paste, and roll them into the form of sausages with your hand on the table, first strewing the table with almonds minced, but not very fine; so that they may adhere to the sausages, which ought to be about the size of your finger; then

form them into rings or garlands of what size you please, fixing the ends together with water; place them on paper, and bake them in a quick oven until they are of a clear brown colour.

**ALMOND (Bitter) petits gâteaux royaux.\***—Pound six drachms of bitter almonds, strain them through a sieve, and mix them in an earthen vessel, with nearly the white of an egg, and six ounces of sugar, stir these with a silver spoon for a few minutes. Take three-quarters of a pound of puff paste, roll it to the thickness of a quarter of an inch, and cut out of it thirty oval cakes (two inches and a half long by two and a quarter wide) pointed at the ends; put on each a quarter of a spoonful of the almond glaze, and with the blade of a knife spread it equally over the surface for about the eighth of an inch, and then let them stand for half an hour before you put them into the oven, which must be moderate. If you bake them immediately after putting on the glaze, it wrinkles and shrivels up, which spoils their appearance, as they ought to be quite smooth and even; the cakes also require considerable care in the baking; they should be slightly coloured on the top and the lower part reddish.

**ALMOND (Bitter) Genoises.\***—Blanch two ounces four drachms of sweet, and two ounces and a half of bitter almonds, pound them to a paste and then put them into the following preparation: blanch and pound four ounces of sweet almonds, and when perfectly smooth, mix them in an earthen pan with six ounces of flour, the same of powder-sugar, six yolks and two whole eggs, a spoonful of brandy and a grain of salt. Stir the whole for six minutes, then add six ounces of butter slightly warmed but not melted; work the butter well into the paste for four or five minutes. Butter two moulds, or paper cases, about nine or ten inches square, pour in your preparation, smooth it with the blade of a knife and then put them to bake in a moderate oven, first strewing on them four ounces of sweet almonds minced and mixed with two ounces of powder-sugar, and a little white of egg. When done, cut them into all possible forms, then replace them in the oven to dry; when brittle, take them out, let them cool, and decorate them to your fancy.

**ALMOND (Brown) Gingerbread.**—Beat a quarter of a pound of blanched almonds with thin gum-water, a few drops of lemon juice, a little powdered cinnamon, and some ginger finely grated and seared to give it a brown colour; sweeten and smooth it well, roll it out thin, and cut

it into squares; dry it in a stove or before the fire.

**ALMONDS, Grillage of.\***—Blanch half a pound of almonds, cut them into four or five slips, lengthways, *praline* them with three-eighths of a pound of sugar, sand them when they begin to crackle; then put them on the fire again till they are well mixed together and form a mass, which put on wafer-paper lightly oiled, lay it flat, strew over it cinnamon, sugar, plain or white *nonpareils*, and then cut it in pieces.

**ALMONDS, Grillage of.\***—Blanch a pound of sweet almonds, cut them into four pieces longways; put them on the fire in a deep wide pan, with four ounces of water, and a pound of sugar; when the almonds crackle, take them from the fire, and with a wooden spoon, stir them about to cover them well; add some lemon-peel grated; cover the fire and put the pan on again, stirring the almonds constantly until they have taken the caramel colour; then place a layer of *nonpareil* on a dish, spread over it a layer of the *grillage*, then the *nonpareil* and *grillage* alternately, until all your preparation is used. Dry it then in a stove.

**ALMOND Hog's Pudding.**—Chop fine a pound of beef marrow; blanch and beat fine a pound of sweet almonds with a little orange flower or rosewater; grate fine half a pound of white bread, wash and pick half a pound of currants, a quarter of a pound of sugar, equal quantities of mace, nutmeg, and cinnamon, making altogether a quarter of an ounce, and half a pint of sack or mountain wine. Mix all well together, with half a pint of good cream and the yolks of four eggs. Fill the guts half full, tie them up and boil them for a quarter of an hour, and prick them as they boil to keep the guts from bursting. The currants may be left out, in which case a quarter of a pound more sugar must be added.

**ALMOND Icing for Bride Cake.**—The whites of six eggs, a pound and a half of double-refined sugar, a pound of Jordan almonds blanched and pounded with a little rose water; mix altogether and whisk it well for an hour or two, lay it over the cake and put it in the oven.

**ALMOND Knots.**—Take two pounds of almonds, and blanch them in hot water; beat them in a mortar, to a very fine paste, with rose water, be careful to keep them from oiling. Take a pound of double-refined sugar, sifted through a lawn sieve, leave out some to make up the knots, put the rest in a pan upon the fire, till it is scalding hot, at the same time have the almonds scalding hot in another pan; then mix them together

with the whites of three eggs beaten to froth, and let it stand until it is cold; then roll it with some of the sugar left out for that purpose, and lay them in platters of paper. They will not roll into shape, therefore lay them as well as may be, and bake them in a slow oven.

**ALMOND (Bitter) Macaroons.\***—Take a pound of bitter almonds, rub them well in a clean cloth, and beat them to a paste with the whites of three or four eggs; then put them into an earthen pan with three pounds of powder-sugar, mix them together well, and if the paste should be too dry, moisten it with white of egg. Drop it on sheets of paper in lumps about the size of a walnut, and bake them in a close, gentle oven.

**ALMOND (Sweet) Macaroons.\***—Are done in the same way. But two pounds of sugar are sufficient for a pound of almonds.

**ALMOND Milk.\***—Take six ounces of sweet almonds, and a pint of milk, four drachms of orange-flower water, and five ounces of sugar. Blanch and pound the almonds to a very smooth paste, moistening them occasionally with a few drops of milk; when your paste crumbles, put it in the milk and mix them well, and boil it till reduced to half, then let it boil up once more; let it cool and serve.

**ALMOND Milk, as prepared at Mexico.\***—Pound blanched almonds as fine as possible, with a small quantity of loaf sugar; keep adding a little water whilst pounding. About twelve almonds carefully beaten will produce a pint of milk. A marble mortar must be used.

**ALMOND Rice Milk. (Spanish).\***—To half a pound of rice boiled to a pulp, when the water is drained, add five pints of almond milk; put it in by degrees, stirring it with a wooden spoon whilst boiling slowly, till it is of the consistence of clotted cream. In the last boiling, which should be an hour and a half, at least, from the commencement, add powdered sugar.

**ALMOND Mirtilons.\***—Blanch an ounce of sweet, and the same of bitter almonds, and dry them in an oven; when cold, pound them with a little white of egg to prevent their oiling; then put them into an earthen pan with two ounces of bitter macaroons, five ounces of powder-sugar, four whole eggs, and a grain of salt; when these are well mixed together, add two ounces of butter, lukewarm. Make a proper quantity of puff paste, roll it out thin, and cut it into thirty round pieces about two inches and three-quarters in diameter, and put each of these into a tartlet mould buttered; put the *mirtilons* on this, and when all are equally

fall, cover them with powder-sugar sifted over them through a tammy; as soon as that is dissolved strew more (but not such fine) powder-sugar over, and bake them in a moderate oven. Serve either hot or cold.

**ALMOND Mousseux.\***—Take half a pound of sweet almonds, cut them into thin slips (lengthways) and roast them on an iron until they are of a deep yellow colour, inclining to brown; beat up the whites of six or eight eggs with a spoon in an earthen pan. Pour over the almonds a pound of sugar finely powdered, four ounces of candied orange peel, the same of candied lemon peel, also cut into thin slips, half a spoonful of powdered cinnamon, and six or eight cloves pounded; mix these ingredients well in the pan, and place it on paper in little heaps of a pyramidal form, and bake them in a well-heated oven.

**ALMONDS (blanch) Mosaic Tartlets.\***—Pound three ounces of sweet, and one of bitter almonds, to a fine paste, and put it within the tartlets made as directed under that article.

**ALMOND Paste.\***—Blanch two pounds of sweet almonds, and soak them in cold water for twelve hours, then dry them in a napkin, and pound a quarter of them to a very fine paste with a little water and lemon-juice, pass them through a sieve, and then pound the remainder (half a pound at a time). When all are done, mix them with a pound of sifted sugar; place them over a gentle fire, stirring it continually, until the paste will flow from the spoon; then pour it into a mortar, and when it becomes lukewarm, pound it again with an ounce of gum-dragon previously dissolved in a glass of water and strained, the juice of two lemons, and a pound of sifted sugar. As soon as your paste is of the proper consistence, take it out and lay it on the slab, sprinkled first with sugar; divide your paste into three parts, and colour each part according to your fancy. The colouring or dyes are made of the same materials as are used for almonds.

**ALMOND Paste (to keep six, or even twelve months).\***—Blanch and pound a pound of sweet almonds, moistened occasionally with water, to prevent their oiling; when well beaten, add half a pound of fine powdered sugar, and mix the whole into a paste to use when you have occasion. When wanted, mix a piece about the size of an egg with three gills of water, and strain it through a napkin.

**ALMONDS à la Praline (dried, preserved or burnt).\***—A pound of the best almonds must be washed in cold water; when thoroughly dry, put them into a preserving pan with a pound of sugar

and a pint and a half of water, keep them on the fire, stirring them continually, until they crackle and fly about, and the sugar begins to colour, stir them about gently to gather the sugar, and leave them in the pan to dry about two hours, in a stove or any moderate heat.

**ALMONDS à la Praline Rouge.**—Prepare them as above until they have taken the sugar and are ready to be taken off the fire, put the almonds upon a sieve with a dish under, take the sugar that drops, and put it into the same pan, adding a little fresh; refine it till it comes to the twelfth degree (*au casse*), then take cochineal, colour sufficient to tinge the almonds, and put them therein; give them a few turns over the fire in the sugar, and finish as at first.

**ALMOND Pudding (to bake).**—Blanch half a pound of sweet almonds and four bitter ones, in warm water; pound them in a marble mortar with two spoonfuls of orange flower water, and two of rose water, and a gill of sack; mix in four grated Naples biscuits, three quarters of a pound of melted butter; beat eight eggs, and mix them with a quart of cream boiled, grate in half a nutmeg, add a quarter of a pound of loaf sugar; mix all well together; make a thin puff paste, and lay all over the dish. Pour in the ingredients, and bake it.

**ALMOND Pudding (baked).**—Steep four ounces of crumbs of bread sliced in a pint and half of cream, or grate the bread; then beat half a pound of blanched almonds very fine, till they become a paste, with two tea-spoonfuls of orange flower water; beat up the yolks of eight eggs, and the whites of four; mix all well together; put in a quarter of a pound of loaf sugar, and stir in three or four ounces of melted butter; put it over the fire, and keep stirring until it is thick; lay a sheet of paper at the bottom of a dish, and pour in the ingredients. To bake half an hour.

**ALMOND Pudding, as prepared at Mexico.**—One pound of blanched almonds, one pound of powder-sugar, twelve yolks of eggs and eight whites well beaten together, and baked in a flour and water crust. This is also used for puffs.

**ALMOND Pudding.\***—Blanch and beat a pound of sweet almonds with a little rose water, mix a pound of bread grated, a nutmeg, half a pound of butter, and the yolks of six eggs, boil a pint of cream coloured with a very little saffron, add it to the eggs and a little flour, knead it well, and then put in the almonds, beating it up till all is mixed together. Boil it for half an hour in a buttered cloth.

**ALMOND Puffs.**—Blanch two ounces of

a light brush dipped in the syrup; this will give them a delicious perfume, and they may then be called *à la glace*. When cold, take them from the paper and put them into glasses for the table.

**ALMONDS, *à la Terra Aliciante* (Spanish).**\*—Clarify honey, and stir into it as many blanched almonds as you can entangle. Leave it to cool. This makes a pretty crystalline ornament for the dessert; it is also called *Rock of Gibraltar*.

**ALMOND *Tumbles*.**—Blanch and pound three ounces of almonds very fine, when almost beaten enough, take the white of an egg beaten to froth, one pound of double refined sugar well beaten, and put it in by degrees, working it into a paste with your hands, roll it out and bake it on buttered plates in a hot oven.

**ALMOND *Wafers*.**\*—Take a pound of sweet almonds, blanch and pound them, add a pound of powder-sugar, a pinch of orange-flowers *praline*, put them into a basin, and moisten them with a sufficient quantity of whites of eggs to enable you to spread the paste on water paper with the blade of a knife (the water paper must be rubbed with virgin wax and sweet oil); lay the preparation on as thin as possible; chop some sweet almonds very small, mix them with sugar, and strew them over the wafers and put them into a hot oven; when about half baked, take them out and cut them in squares; replace them a minute in the oven, take them out again, and press them on a stick to give them the proper form; as soon as they are cold, put them on a sieve. Just before they are served they should be slightly warmed.

**ALMOND (green) *Compote of*.**\*—Take the peel very carefully from your almonds, and put them with water on the fire till they are tender; then take them off and add a little more water; when nearly cold put them on the fire again, but do not let them boil; as soon as you find the head of a pin will penetrate easily, they are then sufficiently done, and may be thrown into cold water; and when the fruit is quite cold, drain them. In the mean time put some clarified sugar on the fire, and when it boils put in the almonds; boil them in the sugar about twenty times, then remove them, and let the almonds stand to take the sugar: in about two hours' time put them on the fire again, and boil them up a dozen times; after which, take them off, skim, and let them cool. When quite cool drain and put the fruit in a *compotier*. If the sugar should not be sufficiently done, boil as much more as you may think necessary; squeeze in the juice of an orange, boil it once again, and when nearly cold strain it through a

cloth into the *compotier* over the almonds.

**ALMOND (green) *Marmalade*.**\*—Take the down from green almonds as below; boil them till tender, throw them into cold water, and then set them to drain; break and pass them through a sieve; put the marmalade on the fire to dry it, and for each pound put a pound of sugar and half a pint of water; boil and skim it, until, on dipping your finger first in the cold water, then in the sugar, it comes off clean; when you put it in the water again, add the marmalade; *heat, but not boil*, both together, and then put it into pots.

**ALMOND (green) *Nonpareils*.**—Drain some green almonds that have been preserved in brandy; dip them one by one in sugar prepared *au casé*, and roll them in white, or any other coloured nonpareils, and dry them in a stove, or gentle oven.

**ALMOND (green) *Pickle*.**\*—Boil vinegar according to the quantity of pickle you wish to make; skim it well, and add to it mace, nutmeg, ginger, and pepper; cut your almonds, (which should be quite young and soft,) in halves; put them into jars, and pour the vinegar over them. Take care to have in each jar sufficient liquor to cover the almonds.

**ALMOND (green) *Preserved*.**\*—Put some water into a saucepan, with two handfuls of bran, and when it has boiled up twice, throw in some green almonds; let them boil up once, then take them out with a skimmer, and rub them well in your hands to take off the down; as you do this, throw them into cold water; then boil them in water till, on pricking them, a pin easily enters and they shrink: then clarify some sugar, a pound to a pound of fruit; boil up the syrup four or five successive days, morning and evening, without the fruit, which you leave to drain upon a sieve; lastly, put the fruit into a pan, and when rather more than lukewarm, pour the syrup over it; when they look very green they are sufficiently done.

**ALMOND (green) *Tarts*.**—Pull almonds from the tree before they shell; scrape off the down with a knife, and put them into a pan with cold water as fast as they are done; then put them into a skillet with more spring water, over a very slow fire, till they simmer. Change the water twice, and let them lie in the last till tender; put them between two dry cloths and press them dry. Make a syrup with double refined sugar, and put them to simmer a little; repeat this the next day; put them in a stone jar and cover them close, as they turn black if exposed

to the air. The yellower they are when in the water, the greener they will be afterwards. Put them into a sugar crust, lay the lid close, and cover them with syrup, and bake in a moderate oven.

*Almond (green) Tarts* may also be made like any other fruit tart, but the almonds must be very young and cut in half.

*ALMOND (green) Pickle*.—Boil vinegar according to the quantity of pickle you want, scum it and put in salt, mace, ginger, Jamaica and white pepper, put it into a jar, and let it stand till cold; then add the almonds cut in half, letting the liquor cover them.

*AMBER Pudding*.—Put a pound of butter into a saucepan, with three-quarters of a pound of powder-sugar; when melted and well mixed together, add the yolks of fifteen eggs beaten, and as much candied orange beaten to a paste as will give colour and flavour to it. Line the dish with paste for turning out, and when filled with the above, lay a crust over, as you would a pie, and bake in a slow oven. It may be eaten hot or cold.

*AMIENS Pie*.—Make a paste with about half a pound of flour, a pound of butter, salt, and warm water, and let it stand two hours before you use it. Truss a couple of ducks as for boiling; singe them well on a charcoal fire, and lard them with bacon rolled in pepper, salt, laurel powder, thyme, basil, nutmeg, cloves, cinnamon, and coriander; make a pretty thick raised pie, and cover the ducks in it with slices of bacon and plenty of good butter; finish the pie, and bake it about three hours in a middling oven, then let it cool some time: mix three or four spoonful of rich jelly broth, with a quarter of a pound of butter, and one spoonful of good brandy; boil these up together, and when the pie is about half cold, pour in the sauce, shake it well to disperse the gravy properly. The ducks should be stewed *à la braise* before they are put into the pie.

*ANCHOVIES*.—Wash half a dozen anchovies, and take the meat from the bones; cut them into four filets, place them on a dish with some sweet herbs, cut small; and the yolks and whites of hard eggs, also cut small.

*ANCHOVY Butter*.—Wash your anchovies carefully, take out the bones, and dry them; then pound them in a mortar until they are reduced to a paste; and mix this paste with double the quantity of lard butter.

*ANCHOVIES (Essence of)*.—A pound of the best anchovies, two quarts of water, two bay leaves, some whole pepper, a wide scraped horse-radish, a little thyme,

two blades of mace, six shallots chopped small, a gill of port wine, half the rind of a lemon, a gill of catsup; boil them together for twenty minutes, then rub them through a tammy with a wooden spoon. When cold, put it into pint bottles, cork them close, and keep in a dry place.

*ANCHOVIES (Farce fine of)*.—Clean, take out the salt and bones from as many large anchovies as will afford you ten ounces of fillets, which simmer in four ounces of butter, with two spoonful of sweet herbs, a little nutmeg, and five drachms of picced salt. When cold, pound the anchovies for ten minutes with six ounces of milk panada; after that, add to them the butter and herbs, pound them together for five minutes longer; then put in four ounces of cray-fish butter and the yolks of three eggs; pound them with the rest of the ingredients well, and then put it aside for use.

*ANCHOVIES (Fried)*.—Make a paste of flour, a spoonful of oil, and a little white wine; take care that the paste is not too wet; having taken the salt from the anchovies, dip them in the paste, and fry them of a good colour.

*ANCHOVIES in Moulds*.—Rub the inside of your moulds with butter, cut the anchovies in narrow slips and soak them; lay them in the moulds with well seasoned farce, and the breast of a roast fowl cut in slips, and bake them; turn them into a dish with a little cullis sauce under them.

*ANCHOVY Omelet*.—Wash the salt from a dozen anchovies, and lay them in cold water for a quarter of an hour; cut them in slips, and place them on thin slices of bread fried in oil. Beat up a dozen eggs and season them well, put some olive oil in a frying-pan, and when it begins to boil, put in half the eggs to form the omelet; when done, place it on a dish, and lay the anchovy toast on it; then form a second omelet with the rest of the eggs, and put it over the toast. Serve with any sauce you please.

*ANCHOVIES with Parmesan*.—Soak your anchovies well, and split each into four parts: cut some bread to the same shape and size, and fry it; put a little cullis in the dish with chopped parsley, shallots, and grated parmesan; place the bread in this, and lay the anchovies on it. Pour over it a little cullis, and add a little lemon-juice, cover it with bread-crumbs and parmesan, and bake of a good colour.

*ANCHOVIES (Petits pâtés of)*.—Roll out two-thirds of three-quarters of a pound of puff paste into two thin layers, and cut them with a round paste-cutter, about two

inches wide: take up the cuttings, put them in the remainder of the paste, roll it out thin as before, place them on a baking-tin, slightly wetted, a quarter or half an inch apart; moisten them a little, and lay on each some *farce fine* of anchovies; wash and scrape as many filets of anchovies as you have *petits pâtés*, roll them into little balls, and place one on every *pâté*, then lay over it the puff-paste, and press it down with another paste-cutter, half an inch less in diameter than the former; turn up the edges of the paste, *dorez* them highly, and bake them of a reddish colour in a quick oven.

**ANCHOVY Powder.**—Pound the fish and rub them through a sieve, make into a paste with dried flour; roll it into thin cakes, and dry them before a slow fire. Pound it very fine, and put into well-corked bottles; it will keep a long time.

**ANCHOVY Salad.\***—Dress a young cos-lettuce, as usual, garnished with eggs boiled hard and sliced, and herbs, &c. cut small. Add a dozen of anchovies well cleaned and cut in slips.

**ANCHOVIES Stuffed.\***—Split, wash, and take the bones from the anchovies, and fill them with a good *farce*; dip them in a batter and fry of a good colour.

**ANCHOVY Sauce.**—To about half a pint of melted butter, put two table-spoonsful of good essence of anchovies, with the juice of half a lemon. Serve very hot.

**ANCHOVY Sauce au beurre.\***—Reduce some sauce *Espagnole*, and just before you want it for table, put into it a piece of anchovy butter, about half the size of an egg, and some lemon-juice: take care that the butter is warm, and keep stirring it, to mix it well with the sauce. If you should have no *Espagnole*, any brown sauce you please may be used.

**ANCHOVY Sauce au beurre.\***—Wash some anchovies, take out the bones, and scale them. When they are quite dry, cut them in pieces, and pound them to a paste, and mix them up with double their weight of fresh butter. To make a sauce of this, put in some Spanish sauce when lukewarm, or some white wine; stew them together, stirring continually. Lemon juice may be added; strain it; if too thick, add a little *consommée*.

**ANCHOVY Toast.\***—Cut some thin slices of bread about the length and breadth of a finger; fry them in oil. Place them on a dish, and pour on them a sauce made of oil, vinegar, whole pepper, parsley, scallion, and shallots, cut up together. Then cut the anchovies into thin slices, and lay them on the toast.

**ANDAYE Brandy.\***—An ounce of bruised aniseed, an ounce of bruised co-

riander seed, two ounces of powdered Florence iris, the zests of two oranges; put them with three quarts of distilled brandy into the alembic *bain-marie*; dissolve two pounds and a half of sugar in two pints and a half of clear river water, add them to the distilled liqueur, pass the whole through a strainer, and put into bottles.

**ANGELICA Cakes.\***—Take four ounces of angelica powder, and two pounds of fine sugar. Beat up the white of an egg with a little sifted sugar, until it is of the consistence of cream cheese; dissolve the sugar in a skillet and skim it; when it has boiled a little, throw in the angelica, and boil the sugar to *petit cassé*; then take it from the fire, put in half a spoonful of the beaten egg, and stir it quickly until the sugar rises, then stop, and when it has fallen again, stir till it rises a second time; it may now be poured into moulds or paper cases, well oiled and sprinkled with sifted sugar.

**ANGELICA (essence of) Jelly.**—Having washed and well dried two ounces of angelica-roots; cut them in pieces and throw them into boiling syrup, (three quarters of a pound of sugar,) with an ounce of bruised angelica seeds; cover the mixture close, and when cold, add to it half a glass of *kirschwasser*, and pass it through a tammy; then filter, and afterwards put to it an ounce of isinglass; stir it lightly with a silver spoon; pound ten pounds of ice, and put it into a large sieve or pan, place your mould in the middle of the ice, taking care that it touches the ice in every part; pour the jelly into the mould, cover it with a saucapan lid, put ice on that, and let it stand for three hours; after that time have ready a saucapan large enough to take in the mould easily; fill it with water so warm that you can scarcely bear your hand in it; plunge the mould in so as to allow the water to pass over the whole, but as quickly as possible, and then turn the jelly into your dish for table. This last operation should be performed with great agility. Observe, in making these kind of jellies, that no tinned or pewter vessels or spoons should be used, as they impart a violet tinge to your jellies, which ought to be of the colour of the ingredients employed, as for instance the above should be a clear light green colour.

**ANGELICA Liqueur.\***—Wash, scrape, and cut in small pieces, twelve ounces of fresh, or half the quantity of Bohemian angelica roots, and infuse them for a week in six pints of brandy and one of water, with a drachm of mace, two drachms of cinnamon, and twelve cloves; at the end of that time distil it then dissolve three

pounds of sugar in three pints of water ; mix it with the *liqueur*, strain it through a jelly-bag, or filter it through paper. Observe, that the best brandy for *liqueurs* is that which is made at Montpelier, as it yields more in distillation than the Cogniac. Take notice also that the first drops which fall from the alembic after it is placed on the stove, must not be mixed with the liqueur. A glass should, therefore, be placed under the mouth of the alembic to receive them, and when about a quarter of it is filled you may remove it, and place your bottles or matrass. The phlegm, as these droppings are called, are good for nothing.

**ANGELICA Paste.**—Take young and pithy angelica stalks, boil them till tender, drain and press all the water out; beat them in a mortar to a paste, and rub it through a sieve. Next day dry it over the fire, and to every pound of paste put a pound of powder sugar. When the paste is hot add the sugar, stirring it till thoroughly mixed, over a gentle fire. Drop it on plates, dust a little sugar over them, and dry them in a stove.

**ANGELICA (preserved).**\*—Take the stalks of angelica when of a good size, but before they have run to seed; clear off the leaves, and as you cut the stalks into proper lengths throw them into water, and boil them till the stalks are soft; take them from the fire, and put them into cold water; take off the skin, and again put them into cold water; then drain and put them into an earthen pan, and pour over a sufficient quantity of clarified sugar to float the angelica. In twenty-four hours boil the sugar ten or a dozen times, and when lukewarm pour it over the stalks. Proceed in the same way for four succeeding days; after which, drain the stalks, and in the meanwhile boil the sugar, (adding more, if necessary) to the degree *grande perle*; put the angelica to this, cover it close, and let it boil five or six times. Take it from the fire, scum, and put it by in pots.

**ANGELICA (preserved dry).**\*—Proceed as for the liquid, until you have poured the sugar *au grand perlé* over the angelica; leave it for a day in the sugar, then drain and dry it on slates, or iron plates, in a stove.

**ANGELICA (Ratafia of).**\*—Take six pints of brandy, a pint of river water, three pounds of sugar, two ounces of fresh gathered angelica-roots, the same quantity of angelica seed; mace and clove, a drachm of each. Wash and dry the roots well, cut them in slices, and put them, with the seeds and spices bruised, into the brandy, to infuse for twenty days; then strain it, and having added to it the

sugar dissolved in river water, filter and bottle your ratafia.

**ANGELICA Ratafia.**\*—Strip the angelica stalks of their leaves, and cut them into small pieces, which put into the best brandy and water, in the proportion of four litres of brandy and two of water to one pound of angelica, and four pounds of sugar to the same quantity; add cloves and cinnamon; let it stand six weeks, then filter and bottle it.

**ANGELICA Tart.**—Pare and core some good apples, peel angelica stalks, and cut an equal quantity of each into small pieces; boil the apples with lemon peel and sugar, in sufficient water to cover them, until reduced to a thin syrup, strain it, and then put it on the fire again, with the angelica, for about ten minutes. Lay a paste in the dish, and put layers of apples and angelica alternately till full. Fill up with syrup, and bake.

**ANGELICA Water.**—Wash eight handful of angelica leaves, cut, and lay them on a table to dry. When quite dry, put them in an earthen pot with a gallon of strong wine lees. Let it stand twenty-four hours, stir it twice in that time, then put it into a warm still or alembic; draw off into bottles, covered with paper pricked in holes, and let them stand thus two or three days. Sweeten it, and when it is settled, bottle, and stop it close.

**ANISE (small) Biscuits.\***—Wash four drachms of starred anise, and dry it in the oven; work up the yolks of five eggs and a quarter of a pound of powder sugar for about ten minutes; whip the whites to a strong froth, and mix them lightly with the yolks; add a quarter of a pound of dry sifted flour and the anise; pour this paste into a paper case, eleven inches long by seven wide. Bake it in a slow oven for about forty or fifty minutes, when, if firm, take it out. As soon as it is cold remove the paper, and cut the biscuits into whatever forms you please; dry them in the oven until they become brittle.

**ANISE, (Petites Bouchees of).**\*—Roll out three-quarters of a pound of puff paste to about the eighth of an inch in thickness, and cut it out with a round paste-cutter, two inches in diameter; then with a smaller paste-cutter, (say the eighth of an inch less in diameter,) than the first, cut thirty of these rounds into rings; collect the cuttings of your paste and proceed in the same way. Moisten the upper side of the rounds to receive the rings, which press on lightly, and as you do them, wet them again slightly. When all your rings are so far done, sprinkle them equally and lightly with sugar, put them on a baking tin, at equal



distances, and bake them in a quick oven. When done, the *bouchées* should be a clear reddish colour, something like caramel sugar. Cover them with the whites of eggs whipped to a strong froth, and on this add red anise, and garnish them with cream *blanche*, white currant jelly, apricot or apple marmalade. These *bouchées* may also be done in a similar way with white anise, in which case they should be garnished with red currant jelly, or whipped cream *à la rose*.

**ANISEED Cakes.\***—Put in an earthen pan eight ounces of sugar pounded, and the yolks of ten eggs; stir them together with a wooden spoon for half an hour. In the mean time have the whites of your eggs whipped to a thick snow, and then pour in the sugar and yolks. When thoroughly mixed, add an ounce of good aniseed, previously washed and dried, and ten ounces of flour; stir the whole gently, and then with a spoon lay it on white paper in cakes about the size of a crown-piece; sprinkle them with fine sugar, and bake. Remove them from the paper, while hot, with a knife.

**ANISE Croquettes de Verdun.\***—Put four ounces of sifted flour, four ounces of powder sugar, and the yolks of five eggs into a small pan, and work them well together for a quarter of an hour; then add four drachms of anise *étailé*, picked, washed, and dried in an oven. Lay this preparation (the same as directed for croquettes *à la Parisienne*) upon tins lightly buttered, then mask them with white anise, and let them bake in a moderate oven until they are coloured, then separate them from each other.

**ANISE petits Dents de Loup de Verdun.\***—Put four ounces of sifted flour, four ounces of sugar in powder, and the yolks of five eggs into a small pan, and work them well together for a quarter of an hour; then add to them four drachms of anise *étailé*, picked, washed, and dried in an oven. Put this preparation into tin moulds, in form of a *jalouise*, lightly buttered, so that the *dents de loup* as they spread take the form of little *navettes*, the length and thickness of your little finger; then mask them all over with an ounce of white anise *de Verdun*. Put them to bake in a moderate oven, until they are of a nice light colour; then separate them, take them out of the moulds, and place them on a baking-tin to dry in the oven, to make them crisp.

**ANISE étoilé à la Fromage Bavaois.\***—Take two drachms of green anise, two drachms of anise *étailé*, and half a drachm of fennel seed, and half a drachm of coriander seeds; bruise the whole of them, put them into two glasses of scalding

milk, in which you have previously dissolved eight ounces of powder sugar. Let it infuse for one hour, then pass it through a fine sieve or cloth. Then mix with it six drachms of isinglass; place it in your ice mould; as soon as it begins to congeal add to it your *fromage à la crème*, and finish the same as green walnuts *à la fromage bavaois*.

**ANISEED Genoise.\***—This is made like the Almond *Genoise*, with the addition of a spoonful of green aniseed *étailé*, washed perfectly clean, put, instead of the almond paste, into the preparation; and these are glazed with four ounces of sugar, with red anise strewed over to finish them.

**ANISE (white) Madeirines.\***—Grate the zests of two cedrats, oranges or lemons, upon a piece of sugar; then crush and mix it with powder sugar; weigh nine ounces of it and put into a saucepan, with half a pound of sifted flour, four yolks and six whole eggs, two spoonfuls of Andaye brandy, and a little salt; stir this mixture with a spatula, and continue stirring exactly one minute after the whole is well incorporated, but no longer. Then clarify ten ounces of butter, taking care to skim it whenever the milk rises to the top; when quite clear pour it into another saucepan; as soon as it is a little cooled pour it into a *madeleine* mould, then turn it out of this into a second mould, and so on until eight moulds are buttered; then heat the butter again, and fill eight more moulds, and proceed in this manner until thirty-two moulds are thus prepared, which must be kept upright that the butter may be preserved in each. Put the remainder of the butter to the paste, which place over a gentle stove, stirring it constantly to prevent its sticking to the saucepan, and as soon as your preparation becomes liquid (this melted butter will very soon effect,) remove it from the fire, and put a spoonful of it into each mould, and bake them in a moderate oven; in about five-and-twenty or thirty minutes try if they are firm, and if they are also a good colour take them out. Then boil a quarter of a pound of fine sugar to *cassé*, glaze the *madeirines* on one side by dipping it into the sugar, and as you take each cake out strew over it either red or white anise.

**ANISEED, (Oil of).\***—Is made like aniseed water, the only difference is, that an additional pound of sugar is necessary to make the syrup.

**ANISE, (Petits Pains of).\***—Put two glasses of water and two ounces of fresh butter into a stew-pan, and when the liquid boils take it from the fire, and mix with it six ounces of sifted flour; amalgamate it thoroughly, so that it may be

quite free from lumps; then dry it over the fire. Take it out of the saucepan, and add to it two eggs, and two ounces of powder sugar; mix them well in, and then put in two more eggs and the *zeste* of a lemon minced fine: when these are also well incorporated, add another egg or two, if the paste (which should be rather firm,) will bear them. Sprinkle your paste slab with flour, cut the paste into pieces, each the size of a walnut; roll these with as little flour as possible, to about three inches long, and as you roll them place them on a baking-tin, two inches apart; *dorez* and bake them in a tolerably warm oven till they are firm. Then cut some anise into fillets, boil a quarter of a pound of sugar to *causé*, and the moment it reaches that degree set it by the side of the fire that the sugar may not lose its whiteness; dip the top and one side of each *petit pain* in the sugar as quick as possible, and as you take them out, strew the anise over them lightly. Red anise is also used for these *petits pains*.

**ANISEE Ratafia.\***—To make a quart of this liqueur, boil a pound of sugar with a demisetier of water, until the sugar is quite clear; then heat another demisetier of water, and put in it three ounces of anise; take it from the fire before it boils; let it stand a quarter of an hour, and then pour it with three pints of brandy into the sugar; mix all well together, and then pour into a vessel, which must be closed tight, and placed in the sun. Let it stand three weeks, and then bottle it.

**Anise Rolls.\***—Pound four ounces of sweet almonds in the usual manner, and make a paste according to the directions for almond rolls, with a quarter of a pound of flour; the same of powder sugar, the yolks of two eggs, a spoonful of the infusion of green anise, and a grain of salt. Cut the paste, roll and finish as in the above-mentioned recipe; but before they are baked *dorez* and cover them with white Verdun anise.

The ingredients for these rolls are a quarter of a pound of almonds, the same of flour, ditto powder sugar, two yolks of eggs, four ounces of white anise, and a drachm of infusion of green anise.

**ANISEE Water.\***—Choose eight ounces of new green anise, sift it well to free it from the dust, and then infuse in six pints of brandy, with the zests of three lemons, and half an ounce of cinnamon; in a week's time distil it over a moderate fire, put a pint of water into the alembic; take care to collect the phlegm before you draw off the anisee water. Dissolve three pounds of sugar in three

pints of water. As the anise contains an acid salt, which renders this liqueur milky, the following proceeding is necessary:—Reserve a pint of the water from that in which you dissolved the sugar, and mix with the white of three or four eggs, well whipped, and while the syrup is hot put to it this egg-water and the anisee water; stir it over the fire until the whole is hot without boiling; then put it into a glass jar, cork it well, and let it stand; the next day bottle and filter it.

**ANISETTE de Bordeaux.\***—Take two ounces of green anisee, half a pound of anisee, two ounces of coriander, and the same of fennel seeds. Bruise, and put them, with sixteen pints of brandy, into an alembic bain-marie. Then dissolve thirteen pounds of sugar in two quarts of river water, which must be put to your liqueur when distilled. Filter and bottle it.

**APPLES.\***—Cooks, in choosing apples for culinary purposes, should always be guided by the weight, the heaviest being always the best; and those are particularly to be taken, which, upon being pressed by the thumb, yield with a slight cracking noise. Large apples possessing these qualities should be taken in preference to small ones, as there is less waste in peeling and coring. The following is a good selection of large kitchen apples, arranged in the order of their maturity:—

Manx Codlin, called also Irish Pitcher, and Irish Codlin.

Hawthornden.

Hollandbury Pippin, called also Kirke's Scarlet Admirable.

Wormsley Pippin.

Blenheim Orange, called also Woodstock Pippin.

Dutch Codlin.

Beauty of Kent.

Dumelow's Seedling, called also Wellington.

Yorkshire Greening.

Royal Russet.

For very early use the Carlisle codlin is the best, but it is not large: for very late use the London pippin, the French crab, and the Norfolk beaufin, are valuable: the last is well known, as furnishing the dried apples, which are called beeffins.

**APPLES, Black-caps.**—Divide twelve large apples in halves, core them, and place them on a thin patty pan or mazarine, quite close to each other, with the flat side downwards; squeeze a lemon into two spoonful of orange flower-water, which pour over them; shred fine some lemon-peel, throw it over them, and grate

fine sugar all over. Set them in a quick oven, and bake them half an hour. When served, strew fine sugar all over the dish.

**APPLES, (Black-cap of).**—Pare them, lay them in your pan, strew a few cloves over them, a little lemon-peel cut very small, two or three blades of cinnamon, and some coarse sugar; cover the pan with brown paper, set it in an oven with the bread, and let it stand till the oven is cold.

**APPLES, to bake whole.**—Put some sound and well chosen apples into a pan, with a small proportion of cloves, a little lemon-peel, some brown sugar, a glass or more of red wine, according to the quantity of fruit; put them into a quick oven, and bake them at least one hour. The sugar to be limited according to the quality of the apples.

**APPLES au beurre, with Apple Jelly.\***—Take out the cores and turn fifteen small red apples, and boil them twice in six ounces of clarified sugar. Then peel twelve renneting apples, and cut them into quarters. Having reduced the syrup to a soufflé, put in your renneting apples, with two ounces of lukewarm butter, and one-fourth of a pot of apricot marmalade. Mix the whole well together, and boil them the same as in the receipt for *apples au beurre à la minute*. Whilst they are boiling, take your small red apples and cut each of them in half; then put them into a mould (in the form of a dome,) lightly buttered, afterwards filling up the mould with the apples which were boiled in the butter; you then turn your mould on a dish, afterwards carefully removing it. Then stick in the half of each of your small red apples, a fine cherry, or a preserved verjuice seed, and mask your *entremet* with jelly made with Rouen apples. Then serve.

**APPLES au beurre, with Cream.\***—Peel, take out the cores, and cut into quarters, twenty renneting apples; boil ten of them with sugar, &c. the same as in the receipt of *apples au beurre à la minute*, adding two spoonfuls of fine sugar, two spoonfuls of apricot marmalade, and three of butter made lukewarm. Make the remaining ten apples into marmalade, adding two ounces of fine sugar, and two spoonfuls of apricot marmalade; then put the apples which were boiled with the butter in a mould, (the form of a dome,) arranging them in such a manner as to leave a space all up the centre of your mould; then mask them with your marmalade, which should be first strained through a sieve, then fill up the space which you have left in the mould with any sort of boiling cream *pâtissière*

you please. Place a dish on your mould, turn it quickly over, and take it off with great care; then lightly mask your apples with a little cream, the same as what you put into your mould. Strew over the whole some crushed macaroons.

**APPLES au beurre, with Macaroons.\***—This *entremet* is made exactly the same as *apples au beurre with apple jelly*, only instead of masking with apple jelly, you must mask with apricot marmalade, and strew your *entremet* all over with macaroons cut extremely small.

**APPLES au beurre à la minute.\***—Peel four-and-twenty renneting apples, and cut them into quarters, and toss them up in a stew-pan with six ounces of sugar in powder, (over which should be grated the zest of an orange,) four ounces of lukewarm butter and the fourth of a pot of marmalade. Then place your stew-pan upon the stove; put fire on the lid. When the apples are done pour them out upon a dish; pick out the best quarter and put them into a buttered mould, six inches in diameter and four in height. Then pour in the rest of the apple with the rest of the ingredients. Place a dish on your mould, turn it quickly over, and carefully remove it; then mask the surface of your apples with apricot or quince marmalade, or apple or currant jelly, and serve.

This dish should be executed as quickly as possible, to prevent the apples from getting cold.

When you serve this *entremet* strew either some pistachio nuts chopped small, or dry currants mixed with pounded sugar, over it. Pears may be prepared in the same manner.

**APPLE Cake.\***—Pare and core a dozen apples, and make them into marmalade, with the *zeste* of a lemon and a little cinnamon, and pass them through a bolting; put them into a stew-pan, with a spoonful of potatoe flour, half a pound of sugar, and two ounces of butter; dry it over the fire, and when cold add to it six eggs, stir them well in, and having buttered a mould, pour your preparation into it, and bake it in a slow oven; when done, turn it in a dish and serve it.

**APPLES, Charlotte of.\*** (See *Charlotte*.)

**APPLE Cheesecake.\***—Pare, core, and boil twelve apples with sufficient water to mash them; beat them very smooth, add six yolks of eggs, the juice of two lemons, and some grated lemon-peel, half a pound of fresh butter beaten to a cream, and sweetened with powder sugar, beat it in with the apples. Bake in a puff crust and serve open.

**APPLES, Compote.\***—Cut some apples in half, core them, prick the skins with

a knife and throw them into cold water ; then put them into a pan with some clarified sugar, and stew them gently till tender ; place the apples in a dish, and pour the syrup through a sieve over them.

**APPLES, (Compote of).\***—Pare and cut half a dozen fine apples in half, and put them into a pan with a little water and lemon-juice ; then clarify half a pound of sugar, and when you have skimmed it put in your apples, and the juice of a lemon ; turn the apples frequently. As soon as you find the fork will penetrate them, they are sufficiently done, and may be taken out ; strain and reduce the syrup ; strain it again, and then pour it over your apples, which may be served either hot or cold. Garnish with the peel of a very red apple, cut into various devices, and laid on the apples.

**APPLES, Whole.\***—The preceding is the same as the last, except that the apples, when pared, are not divided, and the cores are taken out with a piercer.

**APPLES, Stuffed with Apricots.\***—Choose ten fine sound apples, and with an apple-scoop pierce out the cores and great part of the pulp, taking care that the apples preserve their firmness ; then pare and throw them into cold water, after which boil them as above directed ; when soft, take out the apples carefully, arrange them in the *compotier*, and fill each with apricot marmalade, covering the holes with round pieces of lemon-peel cut extremely thin ; in the mean while clarify and boil the syrup to *petit lisse*, and when it has cooled a little pour it over the apples.

**APPLES, (Croquettes of).\***—Prepare your apples as for *Apple Cake*, divide it into small pieces, roll them into balls, and dip them into an omelet ; cover them with bread crumbs, and fry them ; as soon as they are of a good colour take them out, sprinkle sugar over, and serve them immediately.

**APPLES en Crostade.\***—Form some *crostade* (raised crust,) in a basket seven inches in diameter and three in height ; line the basket with buttered paper, and fill it with flour or beef suet chopped ; then ornament it, gild it, and let it bake to a nice light colour ; when it is baked take out the flour or suet and the paper, and half fill the basket with apple marmalade, (thirty apples made into marmalade, the same as in the receipt for *Apples Merisquies in form of a Hedgehog*.) Then peel, take out the cores, and turn eight apples ; boil them quite white, and then fill up the place of the core with apricot marmalade, and put

them in the marmalade on your basket, placing one in the centre of the basket, and the other seven round it ; filling up the spaces between with more apple marmalade, arranging it in such a way that your apples are half encrusted in the marmalade ; place upon the top of each apple a fine cherry, then mask your *entremet* with apple jelly, which gives it a beautiful transparent appearance. Serve this *entremet* either hot or cold, and garnish with apricot marmalade.

**APPLE Custard, with butter and cedar.\***—Pare and cut a dozen fine apples into quarters ; put them into a stew-pan with a quarter of a pound of butter, and the same of sugar, upon which you have grated the *zeste* of a cedar. Half boil the apples, and then let them cool. In the mean time roll out some puff-paste and cut it round, (about eleven inches in diameter,) turn up the edges two inches and put it on a baking-tin ; pinch upon ; decorate this lightly, and place in it the apples, arranging those quarters which are most done in the form of a crown ; then pour in the butter and sugar, in which your apples were done ; take the remaining quarters and place them carefully on the crown, so as to make a second on that. Fix a strong paper, well buttered, round your custard, and put in a hot oven for three-quarters of an hour ; then remove the paper, *dorez* the crust lightly, and let it remain in the oven a few minutes longer. Sift the sugar over the crust, and glaze it. When it should be sent to table, mask it with apple, currant, or apricot marmalade. Serve it hot.

**APPLE Custard à la Portugaise.\***—Take thirty fine apples, and pierce out the cores of ten of them which are of an equal size ; pare and trim them neatly, and boil them in six ounces of sugar till pretty firm. Peel and cut the remaining apples very small, and put them into the above syrup ; shred the rind of an orange, and mix with them ; stir the whole constantly to prevent their sticking to the pan ; when sufficiently done rub the marmalade through a horse-hair sieve. Prepare the crust as before mentioned, but dress the sides a little higher ; mix two spoonfuls of apricot marmalade with that of your apples, and then put four spoonfuls of it into the custard ; place the whole apples, (having put apricot marmalade in the place of the cores,) and then add the remainder of the apple marmalade, taking care not to cover the apples with it. Finish as above. At the instant of serving it mask it with apple-jelly, apricot or quince marmalade.

cherry juice or verjuice. Garnish the top of each apple with a cherry or verjuice-berry. Serve this hot or cold.

**APPLE Dumplings.\***—Choose six or eight good sized baking apples, pare them, roll out some good paste, divide it into as many pieces as you have apples; roll and cut two rounds from each, put an apple on one piece and put the other over; join the edges neatly, tie them in cloths, and boil them.

**APPLE Dumplings (Baked).**—Make them in the same way, but instead of tying them in cloths lay them in a buttered dish and bake them.

**APPLES (dried or baked, or tapées).**—Choose the clearest of baking apples, prick them rather deep with a pointed knife in several places, and put them in a moderate oven upon a baking plate; when half done squeeze them pretty flat with the hands, strew them on both sides with powder-sugar, and put them again into a soaking oven, with some more sugar over them. Keep them in a dry place.

**APPLES Festooned, or en Farbat.**—Peel some golden pippins, core them whole, and stew them to three parts with sugar and a little water; make the syrup pretty rich to clog to the apples; wrap them round with a thin paste, cut with a paste-cutter, and make knots or flowers with the same paste to put on the top of the apples; rasp some sugar over, and bake a very short time.

**APPLES, (a Floating Island of).**—Bake or scald eight or nine large apples; when cold pare and pulp them through a sieve, beat this up with fine sugar; put to it the whites of four or five eggs that have been beaten with a little rose water; mix it a little at a time, and beat it till it is light; heap it on a rich custard or on jelly.

**APPLE Fool.**—Stew apples as for goose-berry-fool, and then peel and pulp them, prepare the milk, &c. and mix as before.

**APPLES à la Frangipane.**—Peel and core a dozen apples, slice them into a deep dish, over which shake some powder sugar, thinly spread it over with apricot jam, and very thin slices of fresh butter over that; mix an ounce of potatoe flour with a pint of cream, a small bit of butter and sugar to sweeten it; stir it over the fire till it begins to boil, then lay it over the apples, and bake in a moderate oven.

**APPLE Fraise.**—Cut apples into thick slices, and fry them of a clear light brown; take them from the pan, and lay them to drain; they may be pared or not; then make a batter. Take five eggs, leaving out two whites, beat them up with cream

or flour, and a little white wine, make it of the consistence of pancake batter; pour in a little melted butter, mixed with nutmeg and sugar. Let the batter be hot, and drop in the fritters, laying on every one a slice of apple, and then a spoonful of batter on each. Fry them of a pale brown, when taken up, strew double-refined sugar all over them.

**APPLE Fritters.**—Beat the yolks of eight eggs, the whites of four, well together, strain them into a pan; then take a quart of cream, make it moderately hot, and add two glasses of sack, three quarters of a pint of ale, and mix them well together. When it is cool, put to it the eggs, beating it well together, then add nutmeg and ginger grated, salt and flour at pleasure. The batter should be pretty thick; then put in sliced apples, or scraped pippins, and fry them quick in butter.

**APPLE Fritters.\***—Pare, core, and cut your apples into quarters, soak them for two or three hours in brandy, sugar, green lemon-peel, and orange flower water; when they have thoroughly imbibed the flavour of these ingredients, drain, and put them into a cloth well sprinkled with flour, and shake them so that the flour may adhere all over them; fry them of a good colour, glaze with sugar and a hot salamander.

**APPLE Fritters à la Dauphine.\***—Turn twelve small apples, cut them into halves, and boil them in syrup, then leave them to cool. When they are cold, make an extremely thin crust with *bricé* paste. Make a fritter for each half apple, then fry them and finish the same as *Fritters à la Dauphine*.

Pears cut into quarters, are made in the same manner as the above.

**APPLES AND ALMONDS *Petits Gâteaux*.\***—Proceed the same as above till the marmalade is spread over the under-crust, then cover it with almonds cut in filets, press them in lightly; mask them with powder-sugar and bake in a moderate oven. As soon as cold, cut your *gâteaux* according to your fancy, either round, oblong, iczenge, or crescent-shaped.

**APPLES. *Petits Gâteaux bandés*.\***—Having spread your marmalade on the paste in the usual manner, take some narrow slips of paste, roll them, and lay them about three-eighths of an inch apart diagonally over the marmalade; mark out the forms of your *gâteaux*, bake in a moderate oven, and cut them as usual.

**APPLE Marmalade. *Petits Gâteaux*.\***—Make a marmalade of twenty-four apples in the usual way, with a quarter of a pound of sugar, and a quarter of a

pot of apricots, and the *zeste* of a lemon, shred fine. Make your paste, and proceed as directed for *Petits Gateaux glacés* of apricots. Sprinkle them (when marked) with powder-sugar. Bake them in a moderate oven and finish them.

**APPLE *Petits Gâteaux* with Pistachios.\***—Make an under-crust of the same size and thickness as directed for *petits gâteaux glacés* of apricots, and cover it with apple marmalade; when baked, mash the apples with a little apricot marmalade, and strew over a quarter of a pound of pistachio nuts cut in small pieces, and then put it in the oven again for a few minutes to dry the apricots. When cold cut them into the usual forms.

**APPLES AND PISTACHIOS, (*Gâteau Parisienne* of).**\*—Prepare and toss up a dozen apples for this gâteau with apples and raisins, with the addition of two ounces of sugar, and instead of the *zeste* of an orange, grate that of a lemon, and put three ounces of pistachio nuts blanched, in the place of the raisins. Proceed in the same manner as directed in that recipe, strewing on the dome of the *gâteau* pistachio and sugar, each nut cut into six pieces; and when the crown is put round the band, place a pistachio nut in the middle of each *meringue*, bake it of a light colour in a slow oven, and serve it hot.

**APPLES AND RAISINS, (*Gâteau Parisienne* of).**\*—Pare and cut a dozen apples into quarters, and each quarter into four pieces, put them into a pan with four ounces of good fresh butter, two of sugar, over which the *zeste* of an orange has been grated, and a quarter of a pound of currants well washed; toss up these ingredients over a moderate fire for a few minutes and then let them cool. Make a round under-crust seven inches in diameter, moisten the edge and put on it a band of puff-paste three-quarters of an inch high and half an inch thick; put your apples, &c., in this so as to form a sort of dome, cover them with the puff-paste, taking care that it does not extend beyond the band, upon which it must be pressed down; wash it over with white of egg, and bake it in a gentle oven for about an hour. When a little cooled, take the whites of two eggs, whipped to a strong froth and mixed with two ounces of powder-sugar, and mask with it your *gâteau*, sprinkling it with sifted sugar; then, having drained and dried some currants, mix them with sugar, and strew them over the dome; form a crown of small *meringues* with the remainder of the white of egg, and place it on the band; cover them with sifted sugar, and

colour the whole of a clear yellow in the oven, and then serve immediately.

**APPLES, *Glacés*.**—Peel a dozen of apples and leave the tails; gore at the opposite side not quite through, and boil them with half a pint of red wine, some sugar, and a spoonful of brandy, simmer slowly that they may not break; when nearly done, take them out, reduce the syrup to a *caramel*, and put in the apples, rubbing them all over with it; or you may wrap them in a paste, rasp sugar over, bake a short time, and glaze with a white glaze.

**APPLE *Jelly*.**\*—Peel any kind of sharp apples, cut them in slices, and wash them in several waters; then boil them in a covered pot with a good deal of water, until it is much reduced and becomes glutinous; strain it through a thin cloth, measure it, and refine an equal quantity of clarified sugar to the twelfth degree (*au cassé*), and pour the apples into it, boil it up and skim it, boil again until it quits the spoon clear by dropping out of it.

**APPLE (clear) *Paste*** is done in the same way.

**APPLE *Marmalade*.**—Boil some pippins till they begin to get tender, then put them into cold water; pare and core them; squeeze the pulp through a sieve and put it over the fire, letting it remain till it becomes very thick; then weigh an equal quantity of fine sugar; boil it till the sugar arises in sparkles which cluster together; put the marmalade to it, and stir them well with a wooden spoon till the apple begins to boil; then take it off and when a little cool, put it into pots, but do not cover them till quite cold.

**APPLE *Marmalade*.**\*—Pare, core, and cut your apples into small pieces, put them into water with a little lemon-juice to keep them white. Take them out after a short time and drain them. Weigh, and put them into a stew-pan; if for present use, half a pound of sugar will be sufficient for each pound of apples, but if for keeping, double that quantity will be necessary. Add to it a stick of cinnamon and the juice of a lemon. Put the stew-pan over a brisk fire and cover it; when the apples are pulped stir the mixture till of the proper consistence; then put the marmalade into pots.

**APPLES *Meringués*.**—Put some apple marmalade on a dish, in a pyramid; whip the whites of two eggs to a froth, mix with them two spoonstul of powder-sugar and a little lemon-peel chopped extremely small; decorate your apples with this preparation, glaze them with sugar, and colour them in the oven.

**APPLE *Meringue*.**—Lay a *timbale* paste

in a tart pan, egg and prick it all over, and bake it; lay in it a purée of apples, and finish with white of egg, as for à la Turque; serve it hot.

**APPLES Meringuées in form of a Hedge Hog.**—Choose forty sound rennetting apples; take out their cores, and turn fifteen of them, putting them as you turn them into cold water. (prepared the same as for the Apples suédoise for the *pot à colonnes*); when you have turned eight of the apples boil them in six ounces of clarified sugar; when they are sufficiently done (which is when they are a little firm) take them out of the syrup and boil the other seven, which you must turn whilst the other eight are boiling; when these are done, add to the remaining syrup the zest of a lemon, and put into it the remaining five and twenty apples nicely peeled and cut into thin slices; cover them closely, and let them boil over a moderate fire until they are quite tender; then beat them with a spatula till they are reduced to a complete marmalade. Then pass it through a sieve and add to it half a pot of apricot marmalade. When it is cold spread two spoonfuls of it on a dish, then take nine of the largest of the turned apples (filling up the place of the core with apricot marmalade), and place them on the marmalade in the dish, putting apple marmalade between each of them. Then fill up with apricot marmalade the place of the cores in the other six apples, and put five of them over the nine in the dish, filling up the spaces with more apple marmalade, and place your remaining apple at the top. With the rest of the apple marmalade, mask your apples in such a manner, that the *entremet* forms a complete dome; then mix up pretty firm the whites of two eggs with two spoonfuls of powder-sugar, when it is well mixed, mask the apples all over with it as equally as possible, then strew it over with powder-sugar, and stick it all over with pieces of sweet almonds, (every almond must be cut into five equal strips), at about the distance of three eighths from each other, (the best way of sticking in these strips of almonds is by piercing the *meringue* of apples with the point of a silver skewer). Your *entremet* being finished, strew over it some powder-sugar. Let it bake in a moderate oven; ten minutes will be sufficient to do it of a nice light colour. Serve it hot. This *entremet* is very delicious, and is extremely pretty in appearance, but takes a long time to prepare, and requires the greatest attention. This dish is generally garnished with distachio nuts.

**APPLES Miroton.**—Pare neatly, and scoop out the cores of a dozen and a half

of apples: cut them in very thin slices, have a pan the size of your dish ready; butter and spread some apricot jam over the bottom; place your apples over one another in a *miroton* round the pan, and fill up the centre with the odd bits; spread jam and sugar over it, then lay another circle of apples the reverse way to the first row, and so proceed till you have laid five or six rows; spread it over with jam, and bake it in a moderate oven; when done, carefully turn it on a dish, and serve it hot.

**APPLES Pralinées à la vanille. Mosaic Tartlets of.**—Make a marmalade with a dozen apples, a quarter of a pound of sugar, and a half clove of vanilla, minced very small; when done and cold, mix with it two spoonfuls of apricot marmalade. Fill your tartlets with this, cover them with the mosaic as directed (see Mosaic Tartlets), and mask them with a quarter of a pound of almonds chopped small, and mixed with two ounces of powder-sugar and a very little white of egg; press these lightly all over the surface of your tartlets, strew powder-sugar over, and bake them in a moderate oven till of a clear reddish tinge.

**APPLES à la Nonc.**—Prepare a dozen and a half of apples as for à la Turque; let them be cold; roll out a thin tart paste, cut it in lengths of a foot and a half with a jizzing iron, and twine it round the apples; fill them with preserved cherries and powder-sugar, close and egg them over, and bake in a moderate oven. Serve them hot.

**APPLE Paste.**—Pare and core whatever number of apples you may require, and having boiled them with a little cinnamon and lemon-peel to a pulp, pass them through a sieve; dry the marmalade. Weigh it and boil an equal weight of sugar to *petit boulé*; then mix the fruit with it, and boil the whole to a proper consistence; when done put it into moulds, which place in a stove to dry the paste.

**APPLE Pie with Muscadet plums.**—Peel twenty rennetting apples, cut them in quarters, and then cut each quarter into five or six pieces; toss them in a pan with four ounces of sugar in powder, (over which should be grated the peel of a lemon), four ounces of butter luke warm, and four ounces of fine muscadet plums. Line the edge of a deep dish with a good puff-paste, then put in your fruit, and cover your dish with a good puff-paste a quarter of an inch in thickness, glaze with the white of an egg, and strew sugar over it. Let it bake an hour in a moderate oven, and serve it hot.

**APPLES à la Portugaise.**—Pare, core, and cut your apples in half; place them

in your dish with clarified sugar; cover your fruit with powder-sugar, and bake it; when of a good colour take it out and serve it hot.

**APPLE (Poupeton of).**—Pare some good baking apples, take out the cores, and put them into a skillet; to a pound and a half of apples, put a quarter of a pound of sugar, and a wine glass of water. Do them over a slow fire, add a little cinnamon, and keep them stirring. When of the consistence of a marmalade, let it stand till cool; beat up the yolks of four eggs, and stir in four table spoonful of grated bread, and a quarter of a pound of fresh butter; then form it into shape, bake it in a slow oven, turn it upside down on a plate, and serve it as an *entremet*.

**APPLE Pudding (baked).**—Pare and quarter four large apples; boil them tender, with the rind of a lemon, in so little water that, when done, none may remain; beat them quite fine in a mortar; add the crumb of a small roll, four ounces of butter melted, the yolks of five and whites of three eggs, juice of half a lemon and sugar to taste; beat altogether and lay in a dish with paste to turn out.

**APPLE Pudding à la Campagne.\***—Make a batter with two eggs, a pint of milk, and three or four spoonful of flour; pour it into a deep dish, and having pared six or eight small apples, place them whole in the batter and bake it.

**APPLE Pudding with cherries.\***—Peel thirty renneting apples, cut them in quarters, and then cut each quarter into four or five pieces, put them in a stew-pan with four ounces of fine sugar, four ounces of butter luke warm, and a pot of fine preserved cherries. When they are warmed through, pour them out upon a dish. Prepare your paste, line your mould with it, put in your apples, and finish the same as in the receipt of Apple Pudding à la Française.

**APPLE Pudding à la crème.\***—Peel and cut into quarters fifteen renneting apples; stew them with three ounces of fine sugar in powder, and two ounces of luke warm butter, when they are just warmed through, pour them into a dish. Prepare your paste, line your mould with it, and put in your apples, arranging them in such a way that you leave a space in the middle of your mould, which must be filled up with cream patissiere (cold), what sort you please; then finish your pudding according to the receipt of Apple Pudding à la Française. When ready to serve, mask it with apricot marmalade, and strew crushed macaroons all over.

**APPLE Pudding à la Française.\***—To

make the *entremets* properly, it is necessary to have a mould in the form of a dome four inches deep and six in diameter; this mould and its lid should be pierced all over, the same as a skimmer. There should be a rim round the lid of the dome that it may cover it so closely that all air may be excluded.

Peel six and thirty small red apples, and cut them into quarters; toss them in a stew pan with four ounces of fine sugar (over which must be grated the rind of a Maltese orange), and four ounces of butter luke warm; then place the stew-pan over the stove, with fire on the cover; when your apples are done, pour them into a dish. Whilst they are cooling mix up three-quarters of a pound of stiff paste; then roll out half of it to the thickness of the eighth of an inch. With this crust line the inside of your mould, which must be previously well buttered. Be careful that the paste lays quite flat, leaving a piece all round the edge of the mould, then put in the best quarters of the apples, and fill up the mould with the rest of the apples and their liquor, then roll out the rest of the paste very thin, into two parts, cut in rounds. Slightly moisten the paste which you have left round the edge of the mould, and place upon it one of the rounds of paste, pinching the edges carefully together, then slightly moisten, and place upon it your other round piece of paste, pinching the edge of this with the others to make it quite close, then cover them with the lid of the mould well buttered.

Now, turn your mould over into the middle of a napkin, and tie up the corners of it close over the top of the dome, and put it into a saucepan (nine inches deep and nine wide) full of boiling water; and let it be kept constantly boiling for an hour and a half; when it has boiled for this time, take it out of the saucepan, untie the napkin, take out the mould, remove the lid, place the mould on a dish, and then carefully take it off from the pudding; strew fine sugar all over your pudding, and serve it quite hot.

**APPLE Pudding with Muscadet plums.\***—Peel and take out the pips of some renneting apples, cut them in quarters, and cut each quarter into five pieces. Put them in a stew-pan, with four ounces of fine sugar (over which should be grated the rind of a lemon), four ounces of butter, lukewarm, and half a pound of Muscadet plums, well washed and stoned. Then place your stew-pan on the fire with fire above. When the apples are warmed through, pour them on a dish, prepare your crust, line your mould with it, put



in your apples, and finish according to the receipt of Apple Pudding *à la Française*.

**APPLE Pudding with Pistachio nuts.\***—Peel thirty renneting apples, cut them in quarters, and then cut each quarter into four or five pieces. Then put them into a stew-pan with six ounces of fine sugar (over which should be grated the rind of a lemon), four ounces of butter, lukewarm, four ounces of green pistachio nuts (whole), and rather more than half a pot of apricot marmalade; let them stew till they are warmed through, then pour them into a dish. Prepare your paste, line your mould, put in your apples, and finish the same as in the receipt of Apple Pudding *à la Française*. When it is ready to serve, mask it with apricot marmalade, and strew pistachio nuts, chopped small, over it.

**APPLES (Paré of).**—Peel and core a dozen or more good baking apples; set them over the fire to stew with some clarified sugar and a small bit of lemon-peel; when soft stir them well with a wooden spoon, and put in a spoonful of apricot jam; stir it at times till the jam is mixed and the apples thicken, then rub the whole through a tammy.

**APPLES in Rice.\***—Scoop out the cores, and pare, very neatly, half a dozen good-sized apples; boil them in thin, clarified sugar; let them imbibe the sugar, and be careful to preserve their form. Make a marmalade with some other apples, adding to it apricot marmalade, and four ounces of rice previously boiled in milk, with sugar and butter, and the yolks of two or three eggs; put them into a dish for table, surround it with a border of rice, and place the whole apples in the rice, and marmalade and bake it. When done, put into each of the apples a teaspoonful of any kind of sweetmeat you may think proper.

**APPLES, in Rice.\***—Pare, core, and cut four or five good apples in quarters; boil some rice in a cloth, and when soft put in the apples, tie it up very loose, and boil gently till sufficiently done.

**APPLE Sauce.**—Pare, core, and slice some apples; put a little water into the saucepan to prevent them from burning; add a bit of lemon-peel; when sufficiently done take out the latter. Bruise the apples, put in a bit of butter, and sweeten it.

**APPLES (Sauce).**—Scoop the core out of half a dozen good apples, and fill them with quince marmalade; stew them tender in half a pint of water with some sugar, lemon-peel; and a little more marmalade; put the apples with the liquor in the dish; beat the whites of six eggs to

snow with orange flower-water, and sugar to the taste; cover the apples with it and bake them half an hour.

**APPLES. Soufflé Parisien.\***—Make a marmalade of three dozen apples, half a pound of powder-sugar, the peel of a lemon, and a glass of water; dry it as much as you possibly can, for on that the good appearance of the *soufflé parisien* chiefly depends; then put it into a large stew-pan. Whip the whites of fifteen eggs to a strong froth, with a pound of powder-sugar. Mix a quarter of this at first, with the apple marmalade, then stir the whole together, and pour it into a *croûtede* prepared as usual. (See *Soufflé*.) Bake it for an hour in a moderate oven. Serve it as soon as possible after taking it from the oven. Glaze it with powder-sugar.

**APPLES. Suédoise formant le pont à colonnes.\***—Peel, and take out the core of forty renneting apples. Take ten of them and cut them into thin slices, and then into long squares; as you cut them throw them into four glasses of water, in which you have previously put two ounces of sugar and the juice of a lemon. By this means the whiteness of the apples will be preserved, for without the sugar and lemon they would turn red in the water; then take them out of the water and drain them, and then boil them in six ounces of clarified sugar; do not let them boil too long, for if they lose their firmness you cannot preserve their shape. Whilst they are boiling, cut eight more of the apples into little columns with a *coup-racine* one inch and a half in diameter, put them into the sugar and water, and boil them the same as the preceding, and then put them to drain on a large sieve, on which you should have previously placed the apples which were first boiled. Then cut the remainder of the apples, and boil them in the rest of the syrup with the *zeste* of a lemon. Cover them closely to keep in the vapour whilst they are boiling; after which you must keep constantly stirring until they are reduced to a marmalade, then add to it half a pot of apricot marmalade, and continue boiling the whole until it flows readily, then pass it through a hair sieve, and put the marmalade into a pan, which must be covered with paper slightly buttered. Then form some crumb of bread into a semi-circle three inches in diameter and four in length. Envelope this bread in moistened paper, and place it in the middle of a dish, and mask it in your apple marmalade (the marmalade should be cold), placing it in such a manner as to form a

little bridge, then take away the crumb which has acted as a mould for the arch, round the arch place some seeds of verjuice or preserved cherries; then mask the rest of the bridge with the slices of apple: all this must be done with great care, so that the bridge may have a pretty appearance; put at the four corners of the bridge, four columns of the apple prepared for this purpose, then cut some of the slices of the apple into squares, and place them on the top of the columns, so as to form a flat roof, upon this, place a brandy cherry; into this cherry you must stick a piece of angelica to form a point for a finish to your columns. When you have finished your bridge, fill up the dish (underneath the bridge) with apple jelly.

This *entremet* is usually garnished with angelica, pistachio, verjuice, cherries, apricot marmalade, gooseberries, quinces, &c. To form this *entremet* properly, you must carefully work from your model.

**APPLES Stewed in Jelly.**—Cut your apples in half, peel and core them, and as you do them throw them into cold water; then cut two of them into small pieces, put the whole into clarified sugar with a glass of water and some lemon juice, and stew them; when sufficiently done lay them in a dish; make a jelly of the syrup, and pass it through a bolting-cloth upon a silver plate, and let it cool and set; and when set, slide it carefully over the fruit.

**APPLE Syrup.\***—Take six apples, pare and cut them into small pieces; put them into a *matrass* with three-quarters of a pound of sugar and two glasses of water; stop it close and place it in a *ban marie*, and leave it about two hours, letting the water be boiling; move the *matrass* frequently without taking it out of the water; this must be done carefully lest it should break on being exposed to the cold air; when done put out the fire, and let the *matrass* cool before you take it out. When the syrup is nearly cold flavour it with lemon juice, and add a spoonful of spirits of lemon or cinnamon, orange-flower-water, or whatever else you may choose. If any dregs should arise, let it stand for some hours longer, and then gently pour the syrup into bottles. Great care must be taken to prevent its being muddy.

**APPLE Tart.**—Pare, core, and cut the best sort of baking apples in small pieces, and lay them in a dish previously lined with a puff-crust; strew over them pounded sugar, cinnamon, mace, nutmeg, cloves, and lemon peel chopped small, then a layer of apples, then spice,

and so on till the dish is full, pour over the whole a glass and a half of white wine. Cover it with puff-crust, and bake it. When done, take off the crust and mix in with the apples two ounces of fresh butter, and then pour in two eggs well beaten; lay the crust on again, and serve either hot or cold. You may add pounded almonds and a little lemon juice.

**APPLE Tartlets.\***—Turn a dozen small, sound rennets, core and cut them across; put them into a preserving-pan with a glass of water, a quarter of a pound of sugar, and the juice of a lemon; when sufficiently done, put the apples on a sieve to drain. Prepare your tartlets according to the directions for Apricot Tartlets; put in each, a little apricot marmalade, and on that the half of an apple previously filled with apricot marmalade, and bake them in a hot oven. In the mean time reduce the syrup to a thin jelly, and pour it on the apple tartlets when baked, and finish them by placing a cherry, or, if they are not in season, a preserved verjuice-berry on the top.

**APPLES à la Turque.**—Neatly pare and pierce out the cores of eight or ten apples, put them on the fire with a thin syrup of clarified sugar, cover them close and let them simmer gently; turn them, that both sides may be done. When thoroughly done lay them on a dish, with a wet paper over them. Put a paste round the dish you serve them in, and bake in a gentle oven to harden it, then put in a layer of apple purée, over which put the apples, and fill the holes where the cores were with dried cherries or apricot jam, then cover it with the apple purée; beat up the whites of six eggs to a froth, and add powder sugar till they appear quite smooth; make the apples warm, and lay the white of egg over them, smooth it neatly over, and sift some powder sugar over it; colour it in a gentle oven.

**APPLE Wine.**—Add to a barrel of cyder the herb scurlea, the quintessence of wine, a little nitre, and a pound of syrup of honey. Let it work in the cask till clear and well settled, then draw it off, and it will be little inferior to Rhenish, either in clearness, colour, and flavour.

**APPLES, Codlings, to pickle.**—Gather the codlings when of the size of a large double walnut; take a pan and make a thick layer of vine leaves at the bottom. Put in the codlings, cover them well with vine leaves and spring water, and put them over a slow fire till they are sufficiently tender to pare the skins with ease with a small sharp knife. Put them into the same water, with vine leaves as before; cover them close and set the pan