



## The Practice of Cookery; Adapted to the Business of Every Day Life

By Mrs Dalgairns

Theclassics.Us, United States, 2013. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1830 edition. Excerpt: .of five eggs; drain off the whey gently, and mix with the curd grated nutmeg, pounded cinnamon, three table-spoonfuls of best rose water, as much white wine, four ounces of pounded loaf sugar, the same quantity of butter beaten to a cream, and of pounded biscuit. Mix all these ingredients well together, and stir in a quarter of a pound of currants. Bake it in a large tin, or in patty-pans lined with paste; or it may be baked in a dish previously buttered. Another way to make Curd Cheese Cakes. With a little rennet, turn two quarts of new milk; drain off the whey. Rub through a sieve the curd, and a quarter of a pound of fresh butter; mix with it half an ounce of sweet and four bitter almonds, blanched and pounded, three ounces of pounded loaf sugar, a little candied...



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