

Finest Italian vermicelli... : finest Italian semolina... / imported by B. Perelli-Rocco.

Contributors

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FINEST
ITALIAN VERMICELLI.

To make Vermicelli Pudding.

Boil one pint of milk with a bay leaf and piece of cinnamon, add one ounce of vermicelli; boil for ten minutes, stirring it constantly, then pour into a dish, and when cool add two eggs, a little sugar, and bake.

FINEST
ITALIAN SEMOLINA

To make Semolina Pudding.

Boil two table spoonfuls in a pint of milk, with lemon peel and cinnamon, or a little vanilla; when cool add sugar, nutmeg, and two eggs well beaten; bake in a quick oven.

Imported by B. PERELLI-ROCCO,
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