

**Brown & Polson flavoured cornflour for blancmange : 5 flavours : banana, raspberry, caramel, strawberry, pineapple / Brown & Polson Ltd.**

**Contributors**

Brown & Polson.

**Publication/Creation**

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BANANA · RASPBERRY · CARAMEL · STRAWBERRY · PINEAPPLE

Brown & Polson  
Flavoured Cornflour for Blancmange

5  
ONE PINT  
PACKETS

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Brown & Polson  
Flavoured Cornflour for  
Blancmange

**Brown & Polson**  
FLAVOURED CORNFLOUR  
*for*  
**BLANCMANGE**

5  
FLAVOURS



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**BROWN & POLSON LTD  
PAISLEY SCOTLAND**

Ingredients · Cornflour · Salt  
Flavouring · Colouring · 6 oz. Net

**To make**

**Brown & Polson Blancmange**

Take one of the enclosed envelopes, 1½-2 tablespoonsful sugar, 1 pint milk. Mix powder and sugar to a smooth cream with a little of the milk. Put rest on to heat. When nearly boiling remove from heat, add mixed powder and stir well. Return to heat, stir till boiling and boil 1 minute. Pour into wetted mould to set. If lighter texture blancmange is desired, fold stiffly beaten egg white into mixture when cool—then pour into wetted mould.



**To Make**

**Flavoured Custard**

Each of the enclosed envelopes will make 1½ pints flavoured custard.

For less custard, reduce in proportion quantities stated below.

Take contents of envelope, 2-2½ tablespoonsful of sugar, 1½ pints milk. Mix powder and sugar to a smooth cream with a little of the milk. Put rest on to heat. When nearly boiling remove from heat, add mixed powder and stir well. Return to heat, stir till boiling and boil 1 minute.



**To Make Cornflour  
Cream Pudding**

Take one of the enclosed envelopes, 1½-2 tablespoonsful sugar, 1 pint milk, 1 teaspoonful butter. Mix powder and sugar to a smooth cream with a little of the milk. Heat the rest, add butter. Stir in mixed powder and boil for 1 minute. Pour into lightly greased dish and brown top.

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