

The home of Eglol : Riverside Works, Derby : Eglol makes the most delicious and egglike custard : see inside for many recipes / F.W. Hampshire & Co., Ltd.

Contributors

F.W. Hampshire & Co.

Publication/Creation

Derby : F.W. Hampshire, [between 1910 and 1919?]

Persistent URL

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them slightly, and turn the mixture into a well-greased basin. Steam or boil from 2½ to 3 hours, or form the mixture into a poly-poly, enclose it in a cloth, and boil gently for 1½ hours. Serve hot with Egrul Custard.

MACARONI SWEET.

½ lb. Macaroni, 1½ pints of milk, 3 oz. of sugar, the thinly cut rind of 1 lemon, ½ pint of Egrul Custard, nutmeg.

Boil the milk, add the sugar, lemon rind, macaroni in 3 inch lengths, and simmer gently until tender, but firm and unbroken. Place the macaroni in a deep dish, let it become quite cold, then pour over the prepared cold Egrul custard, grate with nutmeg, and serve.

TESTIMONIALS.

SPANISH EMBASSY, 1, Grosvenor Gardens, S.W.

F. W. Hampshire & Co.

Dear Sirs, Please send my friend, Mr. Moreau, Proprietor of the Boule d'Or, a Limoges (Haute, Vienne), France, one tin of your Custard Powder, "Egrul." I prefer it to any other similar preparation for the making of Custard. It has a delicacy of flavour and a richness unsurpassed.—Yours truly, P. VECHERRE, *Chef*.

COOK to SIR C. FURNESS, 23, Upper Brook Street, London, S.W.

said: The best I ever used.

COOK to LORD DE SAUNAREZ, 43, Grosvenor Place, S.W., said:

I consider "Egrul" splendid, and quite equal to Custard made with new-laid eggs.

COOK to the Hon. Mrs. A. KERR, 12, Grosvenor Place, S.W., said:

I have much pleasure in recommending "Egrul." It is excellent in flavour and a great save where eggs are concerned.

Mrs. A. P., H—, said:

Your "Egrul" Custard Powder is always a welcome dish on our table. Several friends of mine have said to me when we have had custard, 'What lovely custard, is it eggs?' I say, 'No, it is "Egrul" (Escoya Flavour).' I may say there is none to compare with it, it is delicious.

Mrs. I. L., W—, said:

I have used "Egrul" now for 3 months, and regret not knowing about it before, as I find it the most delicious Custard I have ever used, Escoya flavour being my favourite. I have recommended it to all my friends, and given them a sample.

Mrs. F. A. P., S—, said:

I like "Egrul" Custard Powder better than any other I have tried. I always use it. It is more like the real egg custard. I always mention it to my friends as the best of all Custard Powders.

Mrs. L. R., B—, said:

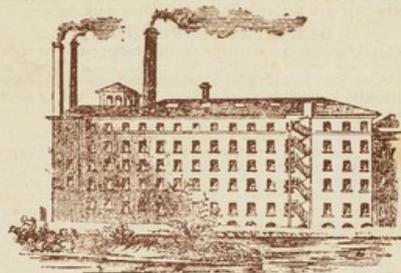
I have used "Egrul" for a considerable time, and I have always been delighted with it. My grocer recommended me to use "Egrul," and since I commenced using it, I have found no other to equal it. I am specially pleased with its creaminess and its egg-like flavour.

Mrs. A. B. H., L—, said:

I find "Egrul" delicious, quite as good as egg custard.

Manufactured only by F. W. HAMPSHIRE & Co., Ltd., Riverside Works, Derby.

The Home of Egrul



RIVERSIDE WORKS
DERBY.

EGROL

makes the most
delicious and .

Egglike Custard

See inside for many Recipes.

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EGROL RECIPES

EGROL CUSTARD.

For one pint of Custard take one tablespoonful ($\frac{1}{2}$ oz.) Egral, add sufficient milk to make a smooth paste, then boil one pint of milk or cream with $1\frac{1}{2}$ to $2\frac{1}{2}$ tablespoonfuls of sugar, according to taste, and while thoroughly boiling, pour steadily into the basin, stirring all the time. Boil up again for a minute. Ready when cold. VERY IMPORTANT—Stir well before pouring on boiling milk.

DELECTABLE PUDDING.

Flour, one breakfastcupful; salt, one pinch; bicarbonate of soda, one heaped teaspoonful; suet, one breakfastcupful. Mix all these thoroughly together, then add three-quarters of a breakfastcupful of treacle, and one breakfastcupful of milk. When thoroughly mixed, put into a well-greased basin and boil or steam for $2\frac{1}{2}$ to 3 hours. Turn out and serve with Egral Custard.

DAINTY PUDDING.

Flour, one breakfastcupful; salt, one pinch; sugar, one tablespoonful; margarine (or butter), $1\frac{1}{2}$ oz.; jam, two tablespoonfuls; warm water, three-quarters breakfastcupful. Dissolve in water one teaspoonful bicarbonate of soda. Add bicarbonate of soda and water, when mixed, to other ingredients, and mix thoroughly together. Well grease your basin, and put another spoonful of jam in the bottom, then pour in the mixture and steam or boil for $1\frac{1}{2}$ hours. Serve with Egral Custard as a sauce.

DR. JOHNSON'S PUDDING.

Stew a quantity of fruit—either plums, gooseberries, currants, or damsons are suitable. Take a dish, place a layer of fruit, then a layer of breadcrumbs, then a layer of fruit, until dish is full, then pour on remainder of fruit and juice, place a plate or dish on top and press well down. Let stand for a few hours and turn out in a glass dish. Make Egral Custard according to directions, and pour over.

ESCOYA PUDDING.

Into a well-buttered pudding dish place a layer of jam, about three good tablespoonfuls, more or less, according to taste. Now make a Custard, using three tablespoonfuls of "Egral" Custard Powder, Escoya flavour, to one quart of milk, two tablespoonfuls of sugar, and a little salt. Pour the hot Custard on to the jam, and bake for about 40 minutes.

BLACKCURRANT TRIFLE.

1 Sponge-cake ring, 1 banana, 1 pint "Jellova" Blackcurrant Jelly, 1 oz. Almonds, 1 gill milk or more, as required, 1 pint Egral Custard, Cream (as required), sugar and Vanilla.

Split open the Sponge-cake ring and put some blackcurrant jelly between the two pieces. Scald the milk and soak the ring with it. Heat the remainder of the jelly until it melts, then coat the top of the sponge-ring with it, using as much of it as necessary. Blanch, skin, and split the almonds, and stick into the sponge. Make the custard and leave until quite cool, then pour round the outside of the ring, but do not cover the jelly at the top. Peel and slice the banana, and put into the centre hole. Add a few drops of vanilla, and a sprinkle of caster sugar to the cream, whisk it until thick, then pile on top of the banana.

APRICOT TRIFLE.

1 bottle or tin of apricots, stale sponge cake, $\frac{1}{2}$ pint Egral Custard, 1 tablespoonful of almonds (blanched and shredded), 1 tablespoonful of caster sugar, 1 tablespoonful of lemon-juice.

Strain the apricots and boil the syrup and sugar together for half an hour. Cut the sponge cake into $\frac{1}{2}$ inch slices, and stamp them out into rounds a little larger than half an apricot. Place them on a dish, pour the syrup over them, and

EGROL RECIPES

let them soak for 1 hour. Now remove them into the dish in which they will be served, and add $\frac{1}{2}$ an apricot to each piece. Strain the syrup, mix with it the lemon-juice, and pour over the apricots. Stick the shredded almonds in the apricots, and serve the custard piled in the centre of the dish.

RHUBARB FLAN.

A few sticks of rhubarb, 3 tablespoonfuls of moist brown sugar, 2 whites of eggs, a little caster sugar, $\frac{1}{2}$ lb. of short crust.

Strip the rhubarb and cut into small pieces, place them in a stewpan, cover closely, stand the stewpan in a tin containing boiling water, and cook until tender. Meanwhile, line a 6 inch diameter flan or paste ring with paste rolled out to about $\frac{1}{4}$ inch thickness, fill it with rice placed on an interlining of buttered paper, and bake in a quick oven. When done, remove the rice and paper, fill with rhubarb placed in a pyramid, strain the juice (if any) over it, and sprinkle well with sugar, whip the white of eggs into a stiff froth, spread it lightly over the rhubarb, dredged well with caster sugar, and bake in a cool oven until lightly browned. Serve either hot or cold with Egral Custard.

COFFEE CREAM.

1 pint thick hot Egral Custard, 3 tablespoonfuls coffee essence, sugar to taste the white of one egg whipped to a stiff froth.

Stir the sugar and coffee into the hot custard. Let it get cool, but not cold enough to set. Whip up the white of egg to the stiffest possible froth and fold it into the mixture. Serve quite cold.

RHUBARB FOOL.

1 pint of rhubarb pulp, $\frac{1}{2}$ pint of Egral Custard, white sugar to taste.

Strip the rhubarb, cut into small pieces and stew until soft, pass it through a fine sieve, sweeten, and stir in the Egral Custard. Serve in a glass dish or custard glasses.

GALA PUDDING.

Beat $\frac{1}{2}$ lb. of butter to a cream, stir gradually into it two tablespoonfuls of ground rice and the same of flour, sugar to taste, thin rind of half a lemon chopped small, a breakfastcupful of new milk and two well-beaten eggs—pour the mixture into a well-buttered mould, tie in a cloth and boil two hours, turn out and serve with Egral Custard.

LEMON SPONGE.

Three sponge cakes cut lengthwise, apricot jam, juice of one lemon, pint of Egral Custard. Lemon peel. Cream.

Place the sponge cakes in a glass dish and spread with jam between the slices. Soak them with the lemon juice, and lightly sprinkle with caster sugar. Make the Custard, and, when cool, pour over the sponge cakes. Decorate with tiny piles of cream, in the centre of which is a small piece of lemon candied peel.

RICE CUSTARD.

1 pint milk, 2 oz. rice, 1 oz. sugar, $\frac{1}{2}$ oz. of butter, 1 tablespoonful Egral.

Put a tablespoonful of water into a pan, add the rice and $\frac{1}{2}$ gill milk. Simmer till the grains are swollen and soft. Make $\frac{1}{2}$ pint of Egral Custard. Beat the rice into the Custard, turn into a buttered pie-dish, and bake a golden brown in a moderate oven.

DATE PUDDING.

$\frac{1}{2}$ lb. of stoned and chopped dates, $\frac{1}{2}$ lb. of finely chopped suet, 1 lb. of flour, $\frac{1}{2}$ teaspoonful of salt, milk, and water.

Mix the dry ingredients well together, add sufficient milk or water to moisten

[SEE OVER]