

Milket : the new food product with a multitude of uses / Chivers & Sons, Ltd.

Contributors

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MILKET

The NEW food product
with a multitude of uses

Serve it as a

TABLE SWEET—

Ice Cream—

Hot Drink—

SAUCE FOR PUDDINGS—

ETC. ETC.

A nourishing HOT DRINK

Add 4 or 5 Milket cubes to a half pint of hot milk. Stir briskly until cubes dissolve. Flavours specially recommended for this are Lemon, Pineapple and Orange.

SAUCE for Puddings, etc.

1 heaped teaspoonful cornflour 1 tea-
spoonful sugar if desired $\frac{1}{2}$ pt. milk
9 cubes Milket (Lemon, Pineapple or Orange)

Mix the cornflour and sugar to a thin smooth paste with a little milk. Heat the remaining milk to boiling and pour into the cornflour. Transfer to saucepan and simmer until it thickens. Remove from heat and add Milket cubes (stirring until melted). Serve hot with any steamed or baked puddings desired.

ICE CREAM

Of beautiful texture and flavour

$\frac{1}{2}$ pkt. Milket (any flavour) 2 oz. sugar
 $\frac{1}{2}$ pt. cream (fresh or home made)
Good $\frac{1}{2}$ pt. hot milk

Dissolve Milket and sugar in the hot milk. Whip the cream, then gradually add the Milket. Whip for 5-10 minutes. Freeze for 4 hours or more in refrigerator. Serve with wafer biscuits.

SPECIAL NOTE— If a rotating freezer or ice cream machine is available a very satisfactory ice cream can be made by dissolving $\frac{1}{2}$ packet Milket with 1 oz. sugar in 1 pint hot milk; allow to cool and then freeze.

— and here are some
really New table sweets
quite easy and economical to make

PRUNE SOUFFLÉ

1 pkt. Milket (Lemon) A few prunes
1 pt. milk Cream

Cook the prunes with a little lemon rind and sugar to taste. Make up the Milket as directed and set in soufflé cases.

Stone the prunes, score the skins, place on the Milket and pour remaining Milket round. When cool, fill the prunes with cream.



NEW TABLE SWEETS (continued)



ORCHARD SUNBEAMS

1 pkt. Milket (Orange) $\frac{1}{2}$ lb. apples
A little Chivers' Olde English Marmalade
1 pt. milk Sugar

Cook the apples (peeled, cored and cut) with sugar to taste until soft. Make up the Milket as directed on the packet. When cool, place apple mixed with a little Milket in bottom of individual glasses. Cover with layer of marmalade (in which the peel has been cut up finely) and finally pour the Milket over all. Leave to set and decorate with cream if required

MILK FRUITET

1 pkt. Milket (Orange) 1 pt. milk
2 oz. figs or dates

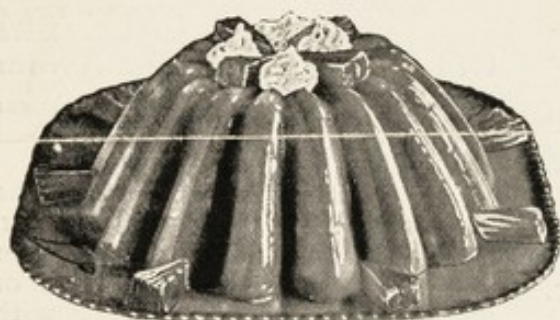
Make up Milket and when nearly cold add finely chopped figs or dates. Set in moulds (large, or small individual) and before serving decorate with dates (or figs) and also whipped cream if desired.



HAPPY MOUNTAIN

1 small tin pineapple 2 oz. blanched almonds
1 pkt. Milket (Pineapple)
1 small tin unsweetened milk

Dissolve Milket cubes in heated pineapple syrup, when cold add diluted condensed milk to make up to 1 pint. Chop about 3 rounds of pineapple and the almonds, add to Milket. Fill either a mould or individual glasses with mixture and leave to set. Decorate with whipped cream, pineapple and almonds as required.



INVITATION TRIFLE

1 pkt. Milket (Lemon)
2 bananas $\frac{1}{2}$ pt. custard $\frac{1}{2}$ pt. milk

Dissolve the Milket in $\frac{1}{2}$ pint hot milk. Add this to the $\frac{1}{2}$ pint custard made up in usual way, and when almost cool add $1\frac{1}{2}$ crushed bananas mixed with a little lemon juice. Decorate with banana and cream if required.



SPECIAL NOTES

Further hints on making up Milket

QUICK SETTING

Dissolve Milket cubes in $\frac{1}{4}$ pint hot WATER, then stir in $\frac{3}{4}$ pint cold MILK. Pour into mould and stand it in basin of cold water to set.

Diluted unsweetened condensed milk may be used if desired

MILKET looks better and sets quicker if served in individual moulds or glasses, these may be decorated with a little chopped Milket and a small quantity of jam.