

Essence of rennet : Horseshoe Brand : for junkets, curds and whey, cheesecakes, cheese-making, etc. / C.R.H.S. & M.

Publication/Creation

[Place of publication not identified] : C.R.H.S. & M., [between 1900 and 1909?]

Persistent URL

<https://wellcomecollection.org/works/stejd4su>

License and attribution

This work has been identified as being free of known restrictions under copyright law, including all related and neighbouring rights and is being made available under the Creative Commons, Public Domain Mark.

You can copy, modify, distribute and perform the work, even for commercial purposes, without asking permission.



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

ESSENCE OF RENNET

HORSESHOE BRAND.

For
Junkets
Curds
and
Whey.



Cheese-
Cakes,
Cheese-
making,
etc.

CURDS & WHEY—One teaspoonful of this Essence well stirred with three pints of warm milk at 82°F. (one part of boiling milk mixed with two parts of cold) is sufficient to produce a firm curd in, from 5 to 10 min.

JUNKETS—Warm milk (82°F) three pints. Add loaf sugar, brandy, flavoring, &c. to taste and lastly stir in Essence—one teaspoonful. Let stand till cold, grate a little nutmeg over the surface and serve with whipped cream.

In order to obtain the best results it is advised to use Milk that is at least 12 hours old.

**KEEP WELL CORKED AND
IN A COOL PLACE.**