

**For pastries, trifles, fruit dishes, cereals, savouries, ices... Sreen milk-whipping compound : recipes : always use a clean dry spoon to take Sreen from carton / John B. Sorenson & Co. Ltd.**

**Contributors**

John B. Sorenson & Co.

**Publication/Creation**

London : John B. Sorenson & Co., [between 1930 and 1939?]

**Persistent URL**

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

## hints on whipping

1. One tablespoon SOREEN whips into at least eight tablespoons of creamy whip, so use a bowl sufficiently large.
2. For best results use a high-speed wheel type whisk; it will take about 2-3 minutes to whip SOREEN stiff and to full volume. With a wire whisk it will take approximately 5 minutes.
3. Whip ingredients to almost full volume, then resume beating when whip is actually required.
4. When incorporating anything acid into whip, such as lemon juice, vinegar, fruit juice, jam, etc., add it at the end of the whipping—and do not over- whip.
5. Do not use an aluminium basin or rusty whisk as it may discolour the whip.
6. Always remove compound from the carton with a clean, dry spoon otherwise the contents may become contaminated and so not remain fresh indefinitely.



*clever housewife*



*for pastries, trifles,  
fruit dishes, cereals,  
savouries, ices . . . .*

**SOREEN**  
MILK-WHIPPING COMPOUND  
*Recipes*

*always use a clean  
dry spoon to take  
Soreen from carton*

*proud hostess . . .*



*. . . . thanks to **SOREEN**  
milk-whipping compound and  
these exciting recipes for making  
delicious sweets and savouries*

**KEEPS INDEFINITELY—USE AS REQUIRED**

*A carton provides 2 quarts of creamy whip*

Sole Manufacturers and Patentees:

**JOHN B. SORENSEN & CO. LTD.**

Soreen Buildings · Drake Street · Manchester 15

London: 98, High St., Battersea, S.W. 11.

Liverpool: 353, Westminster Rd., Kirkdale, Liverpool 4.

# First the basic **SOREEN** recipe

then these delicious variations your family and guests will really enjoy

## THE BASIC RECIPE

One Tablespoon SOREEN,  
One Tablespoon Milk,  
Half Tablespoon Sugar.

Whisk fast with egg-beater until firm creamy whip is obtained. Add flavouring (Vanilla, etc.) if desired. One Tablespoon of SOREEN whisks into eight of creamy whip.

### Dairy Cream Types



Using cream layer from top of milk-bottle—Instead of milk in the basic recipe, use the cream layer from the top of the milk to make a delicious whip almost indistinguishable from dairy cream.



Using a little butter—or good margarine, melted and added when finishing off the basic whipping, will give a still more enriched flavour. Or dissolve a little butter in slightly warmed milk, then add SOREEN and sugar, and whip up.



To serve DAIRY CREAM in lavish quantities at parties, etc.

Add One part SOREEN,  
Two parts Dairy Cream.

Whips easily to four or five times its original bulk, and forms a firm standing whip.



Using Lemon Juice—to obtain a whip amazingly like Clotted Cream, whip the basic recipe, then carefully stir in 1 teaspoon of lemon juice or vinegar, mixing until clotted effect is obtained, but no longer.



Using Sour milk—do not throw away milk that has turned sour. Whip it up with SOREEN and it will taste (and have all the "goodness") of a smooth Cream-cheese.

### Confectionery Cream Types



#### Using Sweetened Condensed Milk.

If a rich creamy whip full of taste and body suitable particularly for decorating and filling cakes, etc., is desired, whip together

One Tablespoon SOREEN.

One Tablespoon Sweetened Condensed Milk. Should the above whip be too sweet for your palate, use unsweetened evaporated milk and add just a little sugar to taste.



#### Using Chocolate Spread or Sweetened Chocolate Powder.

Add one tablespoon of Chocolate spread or Sweetened Chocolate Powder to the basic recipe and continue whipping until evenly distributed, and a fascinating Chocolate Cream Type is obtained.



#### Using Coffee.

Stir half a tablespoon of coffee extract or soluble coffee powder into the whip (basic recipe) and you obtain a delightful Coffee-Cream type which enhances your cakes and trifles.



#### For Piping.

For decorative piping on cakes, etc., increase the stiffness of the whip by using more sugar and less milk, or using SOREEN and sugar only.



#### For Pouring.

Just add a little extra milk to obtain a pouring cream type for serving with fruit salads, fresh fruit, tarts, flans, etc.

### Dessert Specialities



#### Using Jelly.

One Tablespoon SOREEN,  
One Tablespoon Milk,  
One Tablespoon Set Jelly.

Whip up SOREEN and milk to full volume, then add set jelly and continue whipping until the jelly is broken down and evenly distributed. This Jelly-Whip is ideal in trifles for children's parties.

A popular variety of the jelly- whip, a marshmallow type, can easily be made if you use melted jelly, either by warming up set jelly or using jelly cooling down but not yet set. Should your children like the chewy, stretchy marshmallow, increase the amount of melted jelly.



#### Using Fruit Juice.

One Tablespoon SOREEN,  
One Tablespoon Milk,  
One Tablespoon Sweetened Fruit Juice.

Whip up SOREEN and milk to stiffness, then stir in the sweetened Fruit Juice. It is "simply delicious".



#### Using Jam, Honey, Syrup, etc.

Delightful varieties are obtained by replacing Half a Tablespoon sugar with One Tablespoon Jam, Honey or Syrup. Use any whole fruit in the jam, e.g. strawberries, for decoration of the whip. Then you have "Strawberries and Cream" all the year round.



#### Creamed Custard.

Add to a quarter of a pint (a teacup) of custard, while it is still warm, one tablespoon of SOREEN. Beat fast to full volume and smooth, creamy texture. This Creamed Custard will become the pride of your table. You must try it.

### Savouries



#### A Home-made Salad Dressing.

One Tablespoon SOREEN,  
One Tablespoon Sweetened Condensed Milk,  
One Tablespoon Vinegar.

Whip SOREEN and Condensed milk to stiffness, add the vinegar and whip for another minute. Add mustard powder, pepper or other spices to taste. It is cheap, appetising and really a delicacy.



#### A Mayonnaise Whip.

One Tablespoon SOREEN,  
One Tablespoon Mayonnaise or Salad Cream,  
Whip up SOREEN on its own to peak volume. Add Mayonnaise or Salad Cream and continue whipping for one minute. You will be pleasantly surprised how far one spoon of Mayonnaise or Salad Cream goes and how light and tasty it is!



#### Some Fish Savouries.

SOREEN will give a great scope to your inventiveness in making original savouries for your thankful and appreciative family. Try to whip SOREEN with Crab paste.

One Tablespoon SOREEN,  
One Tablespoon Crab Paste.

Or, if you want something cheaper, with a good brand of fish paste. It will become the favourite Hors d'oeuvre with your family.

### Home-made Ice Cream



If you have a refrigerator you must try and make truly delicious Ice-Cream from SOREEN. It is quite simple. No taking out the half frozen cream from the tray and re-whipping! No bother with delay in freezing! And no nasty ice crystals! A really smooth, creamy Ice-Cream.

Just whip SOREEN and Full Cream Sweetened Condensed Milk up (if you like, stir in some fruit juice or flavouring), spread into the tray and allow to freeze. Try also some of the other Dairy Cream Types and Confectionery Cream Types as frozen desserts.

SOREEN responds to the individual taste and ideas.

To ensure correct whipping see hints overleaf . . .