

The Royal Parisian pastrycook and confectioner: from the original of M.A. Carême / Edited by John Porter. With illustrative plates.

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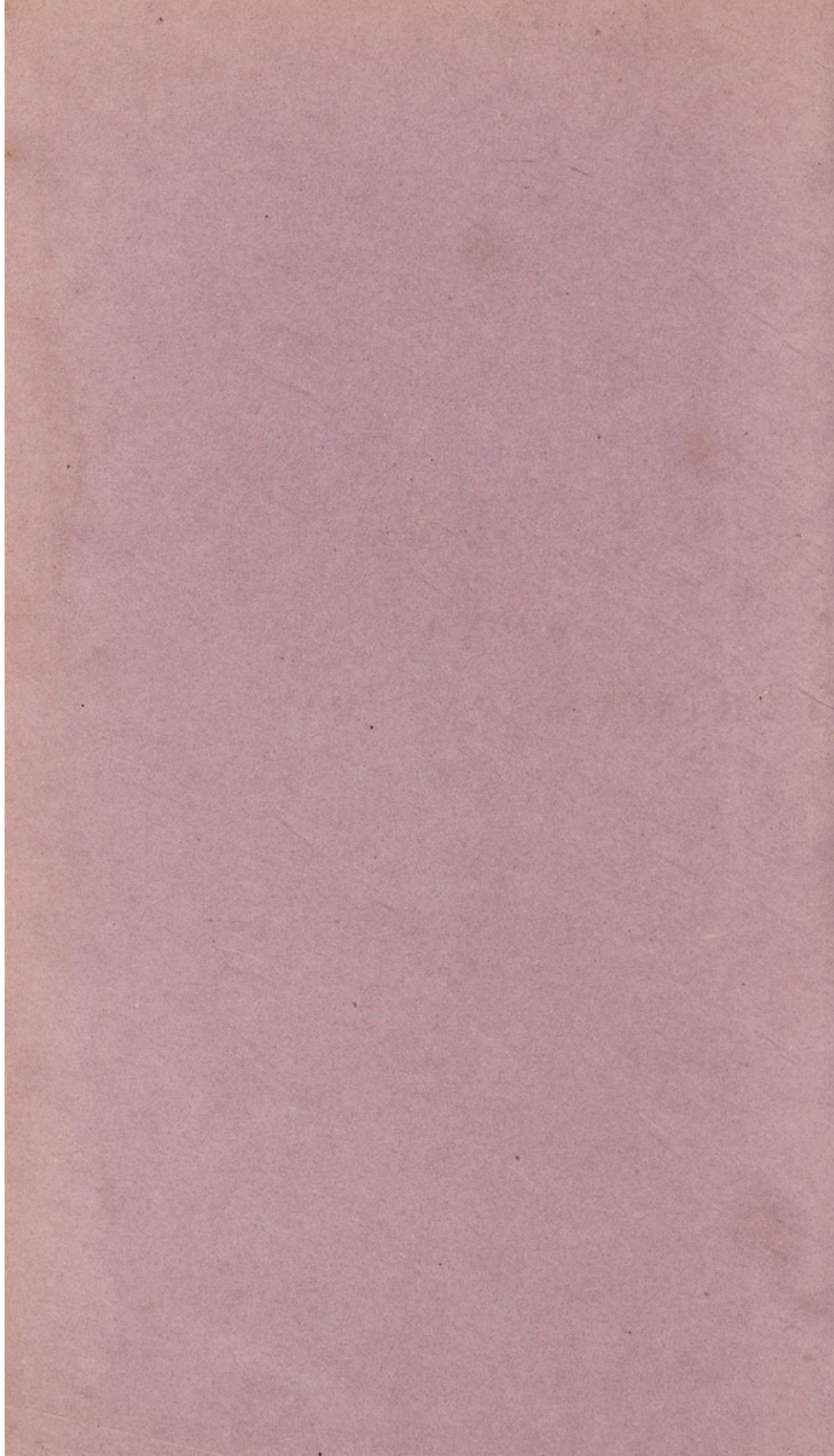
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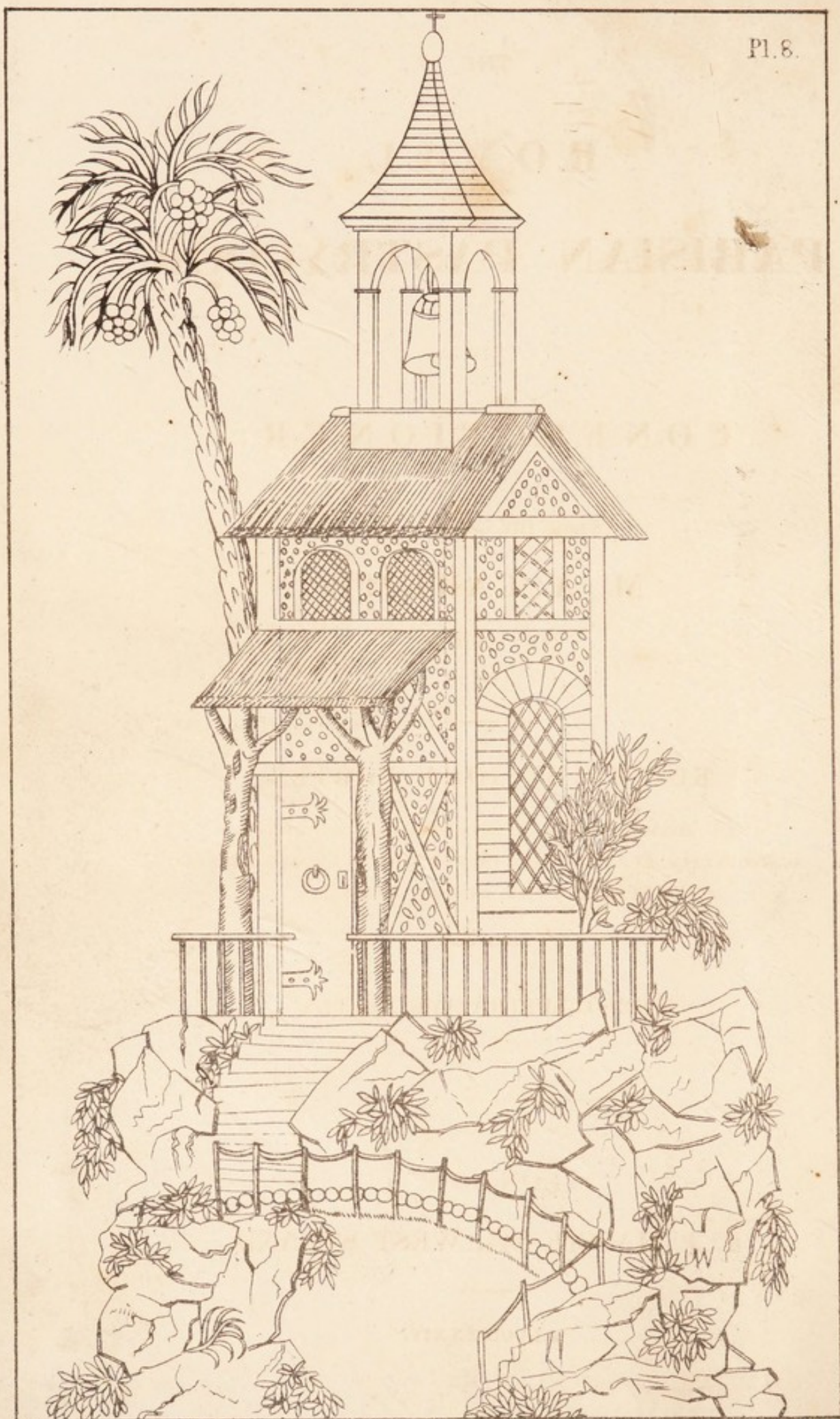
THE
ROYAL
PARISIAN PASTRYCOOK
AND
CONFECTIONER.

THE
WESTERN BOOK
COMPANY



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THE
ROYAL
PARISIAN PASTRYCOOK
AND
CONFECTIONER:

FROM THE ORIGINAL OF

M. A. CARÈME,
OF PARIS.

EDITED BY JOHN PORTER,

FORMERLY COOK TO THE MARQUIS CAMDEN,
SUBSEQUENTLY AT THE SENIOR UNITED SERVICE AND TRAVELLERS'
CLUBS, AND NOW AT THE ORIENTAL.

WITH ILLUSTRATIVE PLATES.

LONDON:

F. J. MASON, 444, WEST STRAND.

M.DCCC.XXXIV.



ADVERTISEMENT.

THIS work, if I may be allowed the presumption of saying so, is absolutely new, and will throw additional lustre on our national cookery so long and so justly esteemed by foreigners. It was always valued and encouraged by the French nobility, the delicacy of whose taste rendered them so truly capable of appreciating fine-flavoured and excellent dishes; and to this cause, especially, may be attributed the well-known fact that our modern cookery has become the model of whatever is really beautiful in the culinary art. It has for ever eclipsed all that the sensual nations of antiquity were able to devise towards promoting the luxury of the table; and the art of French cookery, as practised in the nineteenth century, will be the pattern for future ages.

Paris.

^A
CAREME.

ADVERTISEMENT

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CAMBRIDGE

THE
ROYAL PARISIAN PASTRYCOOK.

&c. &c. &c.

PART I.

SECT. I.—OF PASTE IN GENERAL.

Introductory Observations.

THE first grand object for our consideration is the proper method of *making paste*; for, according to our skill in that important branch of the pastrycook's art, will the success of our future operations mainly depend. Whenever the paste happens to be ill-prepared, its bad effects will invariably appear in the baking; and if even, by chance, the colour should turn out tolerably well, it will still be highly unsatisfactory to competent judges: in short, paste thus made will always be heavy, have an unpleasant flavour, and, above all, be very indigestible; and, indeed, it is owing to the general ignorance that prevails respecting its proper amalgamation, that good pastry is so rarely made, and that the number of good family pastrycooks is so small.

It is much more easy to *bake* pastry than to *make* it: the oven requires care, constant attention, and practice, it is true; but the art of making paste is quite another thing—an art that admits of no mediocrity: a good memory, taste, practice, and dexterity being absolutely necessary in that branch of the business; for it is really from the manner of mixing the various ingredients of which it is composed that it acquires its good or bad quality. This fact is unquestionable; and I can assure my readers that an industrious, clever, and enterprising young man, who has had the advantage of working in our best shops, will soon be able to fill the situation of pastrycook in a family, although he may never have attended much to the oven; for his pastry being well made, it only requires a hot oven and attention. Such, however, is not the case with one who has inconsiderately preferred the oven to the paste-board; for although he may be a good baker, yet being a bad maker of paste, he cannot expect to succeed in

a situation where each branch of the business must devolve on one and the same person.

I shall not here enter into minute details, nor treat of the general management of our work. Every one knows that those who have to prepare elegant viands must pay the most scrupulous attention to cleanliness and order. In a pastry-cook these requisites are absolutely indispensable.

To make Puff Paste.

The preparation of puff paste appears both simple and easy ; but if the effect produced upon it by the oven be considered, there will be found in it something singular and extraordinary ; for the sudden and amazing increase which it acquires in baking is such, that it could hardly be credited that heat can raise a piece of puff paste (a *vol-au-vent*, for instance), of nearly an inch thick, to the height of six inches. This feature is particularly characteristic of this kind of paste ; for even that which is made with yeast, and has undergone the most perfect fermentation, is by no means to be compared with it ; for the paste of the *brioche*, which is the lightest in baking, does not treble its original size ; whilst *puff* paste, without the addition of yeast, becomes double the size of any other.

I shall now endeavour to give directions for the composition of this important kind of paste, which, by the great variety of delicate and elegant forms it is made to assume, does so much honour to the pastry of the present day.

Ingredients.—Twelve ounces of fine sifted flour, twelve ounces of butter, two drams of fine salt, and the yolks of two eggs.

Manner of working.—Having placed the twelve ounces of flour on the board, make a small hole in the middle ; in which put the two drams of fine salt, the yolks of two eggs, with nearly a glass of water ; and with the ends of the fingers of your *right* hand gradually mix the flour with the ingredients, adding a little water when necessary, till the paste is of a proper consistence, rather firm than otherwise. Then prove it by leaning your hand on the board, and working it for some minutes, when the paste will become soft to the touch, and glossy in appearance.

Care must be taken in mixing the flour with the liquid ingredients that they do not escape ; and that the paste be very lightly gathered together, to prevent it forming into lumps, which render it stiff, and very difficult to be worked, thereby in some degree causing a failure, which is easily to be

ascertained by the paste, when drawn out, immediately receding, which arises from its having been clumsily and irregularly intermixed. To remedy this, let it be carefully rolled out, and place here and there upon it five or six small pieces of butter, each of the size of a nutmeg; when, after well-working it as before, it will acquire the degree of softness necessary.

It is of importance to observe that this paste should be neither too stiff nor too soft, but of a proper medium; yet it will be better when it is a little too soft than when too stiff. The same process must be attended to in winter as in summer; though many persons pretend that this kind of paste should be made stiffer in summer than in winter, on account of the difference of the two seasons. As far as regards the hardness of butter, this mode of reasoning has certainly some truth in it; for really, inasmuch as the winter is favourable to our work, so does the summer render our operations troublesome and difficult, and prevents them sometimes from having the desired effect, particularly in the making of puff paste, which during this season cannot easily be made to look well without having been exposed to, or struck by, the coolness of the ice, which gives to the butter the same degree of hardness it has in the month of January. The reason why summer-paste should not be softer than that made in winter is this; if, when the paste is soft, it be buttered, and afterwards placed on ice, as is practised in summer, the butter, which is a greasy substance, will become quickly congealed by the coldness of the ice; while the paste, which is only a moist body, will scarcely be affected by it; and, consequently, the butter being frozen and the paste soft, it will follow that, in working it, the butter not being held by a paste sufficiently firm to unite with it, will break in small pieces, and after having received the two first turns, will appear in small lumps like large peas. Then rolling it, and again placing it on the ice, the cold acts with greater force on the small particles of butter, which quickly become like so many icicles, and the paste, in consequence, will be completely spoiled; for, in baking, these particles of butter melt, and separating themselves from the paste, render it incapable of uniting with them.

What has been here stated is not a frivolous explanation, for practice proves it in the clearest manner. The same thing happens in winter, when the butter has not been sufficiently worked, and the paste is rather soft; for though the season be favourable to the making of paste, yet care

must be taken to work the butter to such a degree of softness as is necessary for making paste, which then does not require to be so very firm.

Our business during the summer season (from May to September) requires the greatest exactness and closest application. When the paste has been made as above, take three-quarters of a pound of butter, in pieces, which for twenty minutes has been in a pail of spring-water, thoroughly imbued with a few pounds of ice, well washed and pounded, and squeeze and work it well in a napkin, in order to separate the water from it, and at the same time to render it soft, and, above all, of an equal substance: then, as quickly as possible, roll the paste, on a marble slab, into a square, and placing the butter in the middle, cover it with an equal thickness of paste, by raising the paste over it. After rolling it out to about three feet in length, fold it into three parts by doubling one part over the other; after which roll it out again, and fold it once more into three equal parts; now roll it to a greater length, and put it quickly on a plate lightly sprinkled with flour, then cover it with ten pounds of pounded ice, and afterwards put a sheet of paper on the paste, and upon that a plate with one pound of pounded ice. This plate serves to keep the surface of the paste cool, and also to prevent its becoming soft by the action of the air. After three or four minutes remove the plate, and turn the paste upside down, instantly covering it as before. This operation should be performed three times, in the same manner, and with the same precautions. Lastly, roll it out once or twice, according to what you intend making of it, and use it as expeditiously as possible, lest the extreme heat of the season should render it too soft to handle, or prevent its having the desired effect in baking.

Thus, in less than half an hour, it is possible to make very fine puff paste; having previously every thing ready—the ice pounded, the butter frozen, and the oven quite hot; for otherwise it cannot be done. This is important, as it is sometimes an hour before the oven can be made hot; and therefore the paste should not be begun to be made till the oven is half heated.

Another method of making Puff Paste.

Some are of opinion that puff paste should rest half an hour after it is first made, in order to prevent its being stiff, and to make it look handsome when baked. The following is a method rather opposite to that opinion; for although it

is said that half an hour is not enough to make this paste perfect, yet there are circumstances when, in less than half an hour, it is compulsory to make very fine puff paste. As this method of working is really indispensable in a moment of hurry, I shall give an example from my own practice during that season which is the least favourable to our business.

I prepared my paste as before, rather softer, however, than usual, and worked it for about a minute, when it became sleek and supple, as if it had been made some time. (In winter, I added to it butter that had been well worked, and then rolled it twice every four minutes, so that in twelve minutes my paste had been rolled six times.) I then let it rest for a minute, and afterwards worked my butter, keeping it all the time in the pail with ice and spring-water, where, as in the former case, I had put it before I began; then, having worked it for about two minutes, I squeezed it well in a napkin, folded it in the paste, and gave it quickly two turns, taking care to roll it lightly, in order to prevent the butter from penetrating through it. I placed it afterwards in ice between two plates, as described before, and after turning it twice in five minutes, rolled it twice more, and replaced it immediately in the ice, where I left it only three minutes, and then gave it two more turns, and placed it again in the ice, where I left it two minutes longer. In the mean time, I put a very thin piece of fine paste, lightly wetted, on a small baking-plate, and after removing the *puff* paste from the ice, I placed in the centre a lid of eight inches in diameter, running the point of my knife along its edge, and cutting out a round piece to make a *vol-au-vent*, the top of which I egged lightly,* and then marked, with the point of my knife, a circle of one-sixth of an inch deep, and at the distance of three-quarters of an inch from the edge; this I did to mark the cover of the *vol-au-vent*, which I placed immediately in a clear oven. I have sometimes made this kind of paste with very great success, in less than fourteen minutes.

It is necessary to lightly flour both sides of the paste when you roll it, in order to prevent its turning gray in baking. And also, when the paste has been rolled for the last time, to put it into the oven in the course of four, six, or eight minutes at farthest; for, if it be left twenty or twenty-five minutes before it is baked, it will, instead of being clear and light, become dull and heavy.

* Use for this purpose eggs beaten up, and lay it on with a brush made of the feathers from the tails of pullets or capons, well-washed.

What has been here stated, will show the possibility of making fine puff paste in an hour, in three-quarters of an hour, in half an hour, and even in a quarter of an hour, in summer as well as in winter. To make up sixteen pounds of flour into this kind of paste, put one pound of butter to twelve ounces of flour, and give it seven or eight turns in rolling it.

Puff Paste made with Beef Suet.

Take a pound of good mealy beef suet, and after picking out the skin and sinews, chop it very fine, and put it into a mortar with a spoonful of olive oil. As you pound it, add a few more spoonfuls of oil, to give a body, and at the same time to soften it. This will render the suet as soft and as easy to be worked as butter is in the winter season. In using it proceed in the same manner as with butter, according to the foregoing rules, as well with respect to weight as otherwise. Lard may be used instead of oil; an equal proportion of beef-kidney suet, and hog's lard, makes also a very fine and pleasant puff paste; but it must be eaten when it is hot.

Ditto, with Calves' Teats, or Veal-Kidney Suet.

Boil three fine calves' teats in a stewpan, and when cool, pare and pound them, adding a few spoonfuls of good oil or lard, to render them soft. In making your paste, preserve the same proportions as before directed. Calves' teats and hog's lard, used in equal quantities, will render your paste still better. When calves' teats cannot be obtained, veal-kidney suet, prepared the same as beef suet, may be used.

Ditto, with Hog's Lard.

Mix two ounces of hog's lard, the yolks of two eggs, and two drams of fine salt with twelve ounces of flour, and finish the paste in the usual manner. Having let it rest for some minutes, roll it out as before directed, and, with the egging-brush, cover the top lightly with melted lard, hardly lukewarm. Then fold your paste in three, and give it one turn on the board; after a few minutes repeat the operation, six or seven times, so as to use twelve ounces of lard in working it: and proceed in the usual manner.

Ditto, with Oil.

Proceed in the same manner, and in the same proportions as with lard.

N. B. These four last kinds of pastry are only to be eaten hot.

To make Paste for hot or cold Pies.

This kind of paste requires more care than is generally supposed, on account of the exactness necessary in wetting it; for if it is too stiff, it becomes very difficult to work, and dissolves when baked; and if too soft, it will produce a still worse effect. The following directions should therefore be strictly attended to:—

Take three pounds of fine sifted flour, the yolks of four eggs, a pound and a quarter of butter, and one ounce of fine salt. Place your flour on the board, and make a hole in the centre, putting in it the ounce of salt, the yolks of the eggs, the butter (which in winter requires to be worked), and, lastly, a glass of water: then mix the butter with the liquid, and afterwards with the flour in such a manner that, when it is pressed between the hands and the board, it shall form a kind of crummy bread, which you wet by degrees, mixing and squeezing it lightly. Then well work it by pressing the whole mass gradually between the wrists and the board, so that the hard and soft parts be well incorporated together. Observe, that in summer it should only be worked once; but in winter twice, or even three times. And remember, too, that this kind of paste ought to be very firm, though soft enough to be moulded with ease; but if there be any difficulty in moulding it, or the surface should crack, you must roll it out, and sprinkle it lightly with a few drops of water, to give it that exact degree of moisture which is so very material to it: recollecting how important it is that the water should be added with caution, to prevent it becoming too soft. After stirring up the paste, for the purpose of giving it an equal degree of moistness, take about one-fourth part of it, and work it strongly for a minute between your hands and the board, to render it easy to be moulded. You should repeat this three times, in order to gather up what remains of the paste; and as the several pieces are finished put them on the top of each other: should you not be ready to use them, wrap them all in a napkin, which has been lightly wetted, to prevent the air from turning the paste yellow; which, however, is not necessary when they are used immediately. In summer this kind of paste should be made as expeditiously as possible; for the extreme heat of the season makes the hands so hot as to render the paste unfit for use; a circumstance easily known from its not binding well, and the very great difficulty it has in rising; besides, when you want to roll it, it will separate and crack,

and be very difficult to work, as well as have a very bad effect in the oven. This entirely proceeds from having handled it too much, and not having wetted it in time. The remedy for such a failure is to cut it in slices, and wet the top of each slice lightly; then place them one on the other, and press them well down, in order to bind them together. The whole being thus in one mass, it will soften a little and regain that binding property which is so necessary to it; after which, put it in a damp napkin, where it should remain for about half an hour, when it will be fit for use.

To make Paste for hot Pies.

For a hot pie *d'entrée* take three-quarters of a pound of sifted flour, six ounces of butter, the yolks of two eggs, and two drams of fine salt. Having put the flour on the board, make a hole in the centre, and put therein the butter (to be worked in winter), the yolks of the eggs, and the salt, together with a quarter of a glass of water. Then work it in the manner before described, except that it should have one more turn, on account of its being richer in butter, which renders it in the summer season much more difficult to bind together; this, however, is prevented by wetting the paste with iced water, and by putting the butter in ice before it is used. If after this it should prove defective, you must cut the mass into thin slices, wet each of them lightly, and afterwards well work them together; after which, then let it rest a little before you use it. This kind of paste also serves for fruit and cream custards.

Fine Paste for Timbales (Kettledrums).

Take three-quarters of a pound of flour, eight ounces of butter, the yolks of two eggs, and two drams of salt: and work in the usual manner.

SECT. II.—OF FINE PASTE AND PATE BRISEE, OR DEMI-PUFF PASTE.

Fine Paste for Pies for the first course.

TAKE three-quarters of a pound of flour, ten ounces of butter, the yolks of two eggs, and two drams of salt: the working, &c. is the same as that described in the preceding receipts except that it is made a little softer. It is used for

pies for the first and second course, and generally for all kinds of pastry.

Paté Brisée, or Demi-puff Paste.

Take three-quarters of a pound of sifted flour, putting in the centre two drams of fine salt, two whole eggs, half a glass of water, and ten ounces of the best butter. Work as in puff paste, making however the mixture a little stiffer, by putting the butter into the paste in lumps, so that after rolling it four times, the same as puff paste, it shall produce a similar effect in baking. This kind of paste is used particularly for *gateaux des rois* (twelfth-cakes.)

SECT. III.—PASTE FOR MAKING GATEAUX DE PLOMB.

TAKE one pound and a half of flour, in the centre of which you put four drams of fine salt, one ounce of pounded sugar, the yolks of four eggs, one pound and a quarter of the best butter, and a glass of double cream, and work it as before directed; observing that, when worked, it should be a little stiffer than the paste for the *brioche*s.

Gateau de Plomb, with Vanilla.

Take one pound and a half of sifted flour, and put into the centre of it four drams of fine salt, two ounces of pounded sugar, the yolks of four eggs, one pound and a quarter of the best butter, and a glass of good double cream, and mix it as above. Having worked it sufficiently, roll it out thin, and strew upon it two cloves of vanilla, chopped very fine, and mix the whole lightly together. Then mould the cake, taking care to sprinkle the board lightly with flour, and, after having placed it on a small plate, flatten it a little, till it is six inches broad, and full two and a half thick. Then put a strip of strong buttered paper, four inches wide, round the edge; over which, to prevent it getting out of its place in baking, put several small strips soaked in egg (prepared as before described), placing half on the plate, and half on the large strip, so as to form a kind of case that shall prevent the paste from enlarging itself, which, without this precaution, would certainly happen. These cakes may be baked in copper or tin moulds from six to seven inches in diameter, and three inches high, having plain bottoms and fluted sides. The cake being thus far prepared, egg the top lightly; and with the point of a knife trace upon it a branch of a palm-tree, a rose, or some other pretty figure. A small hole should

be made in the middle, to facilitate the evaporation of the small globules of air which sometimes get between the plate and the paste; then put it into a clear oven, where it should remain two hours and a half, or sometimes even three hours, in order that the heat may perfectly penetrate the whole mass. These cakes should be eaten cold: and the pleasant smell of the vanilla will be found to perfume the mouth.

The pounded vanilla and the two ounces of sugar, which form part of the ingredients of this cake are often passed through a silk sieve into the paste; and at the moment it is going to be served up, the top of the cake should be covered with half a spoonful of the sugar and vanilla reserved for the purpose.

Gateau de Plomb, with Orange Flower, or Aniseed,

Is made in the same way as the above; using instead of vanilla, one ounce of dried or preserved orange flowers, either chopped fine or whole.

With aniseed, proceed in the same manner, but use two ounces of white aniseed instead.

Gateau de Plomb, with preserved Citron.

Cut four ounces of preserved citron into small fillets, and mix the citron with the paste made as before directed; and finish the cake in the usual manner.

Gateau de Plomb, with Lemon-Peel.

Grate the peel of two very sound lemons with a lump of loaf-sugar, bruise it, and mix it with the paste (see *Gateau de Plomb* with vanilla). You proceed in the same manner with citron and orange-peel.

Gateau de Plomb, with dried Currants.

Pick eight ounces of fine currants, and after washing them well, mix them with the paste, prepared as before.

Gateau de Plomb, with Muscadine Raisins.

Take half a pound of muscadine raisins, stone and wash them well, and mix them with the paste made as usual.

N. B. A little rum or Madeira wine may be added to the two last-mentioned cakes.

Gateau de Plomb, with Parmesan Cheese.

Having made the paste in the usual manner, add to it twelve ounces of *real* Parmesan cheese, chopped or grated very fine.

Gateau de Plomb, with Gruyère Cheese.

Cut twelve ounces of good Gruyère cheese into small square pieces like dice, and add them to the prepared paste. When the whole has been well mixed, mould, egg, and bake it in the usual manner.

Gateau de Plomb, with De Brie Cheese.

Pound six ounces of *de brie* cheese, well cleaned and fined in a mortar, and mix it with the paste made as before.

In the same manner proceed with *Veri*, *Neufchatel*, and cream cheese.

Gateau de Plomb, Anglo-Français.

Having made the paste as usual: add to it four ounces of dried currants, well washed, four ounces of Smyrna raisins (without stones), one ounce of preserved citron cut into thin fillets, one ounce of orange cut in the same manner, and half a glass of Spanish wine or Jamaica rum. Mix the whole well together, and finish as usual. It will require three hours' baking. This kind of cake is very pleasant when eaten cold; but still better when cut in slices of half an inch thick and browned on the gridiron or in the oven. When you serve them up, cover them with pounded sugar.

Gateau de Plomb, with Chesnuts.

Roast a pound of chesnuts on a stove or in the ashes, and after peeling them well, pound them in a mortar with the yolks of four eggs. When thoroughly bruised, pass them through a hair sieve; then having twelve ounces of flour on the board, in the centre put two drams of fine salt, six ounces of pounded sugar, twelve ounces of the best butter, two eggs, and the chesnut paste prepared as above. Work and finish this mixture the same as that for ordinary *gateau de plomb*; but put it into a slacker oven, and bake it for two hours and a half.

Gateau de Plomb of Rice, with Milk and Almonds.

Take a pound of sweet, and half an ounce of bitter almonds, blanch and pound them well, wetting them now and then with a spoonful of water, to prevent their turning into oil. Dilute them afterwards in an earthen pan, with four glasses of water, and squeeze them well in a napkin, in order to extract the whole of the milk, which should be poured into a stewpan, wherein you have previously put twelve

ounces of Carolina rice, well washed and cleaned,* three-quarters of a pound of the best butter, eight ounces of pounded sugar, and a dram of salt. When it boils put the stewpan on red-hot ashes that the rice may boil gently, and stir it from time to time. When the rice becomes soft, bruise a fourth part of it in a mortar, and pass it immediately through a hair sieve used for sifting flour: this is to be repeated three times. The whole being thus prepared, add the yolks of six eggs to bind the rice, which should form a stiff paste; then butter a mould (see *Gateau de Plomb, with vanilla*), or use a round case made of strong buttered paper, and put the paste in it, taking care that the whole is of an equal thickness. Then egg the top, and trace upon it, with the point of a knife, some ornamental design; after which put it into a moderately heated oven, where it should remain full two hours. You may add to this cake dried currants, muscadine raisins, vanilla, orange-flower, or lemon or orange-peel.

Gateau de Plomb, with Potatoes.

Roast about twenty fine kidney potatoes, peel and bruise them, then take a pound and a half, adding gradually twelve ounces of the best butter, eight ounces of fine sugar, the yolks of six eggs, half a glass of good double cream, an ounce of pulverized orange flower, and a dram of fine salt. The whole having been well pounded, pass it several times through a hair sieve, and mix it with a spatula; after which finish the cake according to the foregoing directions. This kind of cake is scented with all sorts of perfume. Dried currants and muscadine raisins may also be added to it.

Gateau de Plomb, de Nouille.

Take the yolks of six eggs, make them into a paste for *nouilles* (see the following section), and when ready pour it into four glasses of boiling cream, in which you have previously put eight ounces of the best butter. After it has boiled a few minutes, add to it six ounces of sugar, on which you have lightly grated the peel of an orange. Mix it with a spatula, and then put it on hot ashes for full half an hour, in order that the *nouilles* may swell and become mellow. Afterwards add the yolks of eight eggs and a pinch of salt to make it firm, and then pour it immediately into a proper

* The rice should be put on with cold water, and when it boils, pour it into a sieve to drain.

mould, buttered. Egg the top lightly, put it into a gentle oven, and give it two hours' baking.

Gateau de Plomb, with Bitter Almonds.

Pound four ounces of sweet, and the same quantity of bitter almonds; wet them a little with the half of the white of an egg to prevent their turning into oil, and when they are well bruised, put three-quarters of a pound of flour on the board; then put into the middle two drams of fine salt, six ounces of pounded sugar, the yolks of six eggs, and twelve ounces of the best butter; then the pounded almonds with half a glass of cream. Work your paste in the usual manner, adding as much cream to it as will make it rather soft. Finish as usual (see *Gateau de Pomb, with vanilla.*)

Gateau de Plomb, aux Avelines (Almond Parched).

Blanch eight ounces of almonds *d'avelines*, wash and drain them, and then wipe them in a napkin; put them afterwards in a stewpan on a gentle fire, stirring them continually with a spatula, in order that they may all equally take a fine yellow colour. Let them cool, pound them, and finish as above.

Gateau de Plomb, with Pistachio Nuts.

Sift three-quarters of a pound of flour; put into the centre two drams of fine salt, six ounces of pounded sugar, twelve ounces of the best butter, the yolks of six eggs, and half a glass of good double cream. Work it in the usual manner, and then add as much cream to it as will make it soft. Roll it out, and strew upon it eight ounces of pistachio nuts, which have been blanched, washed, and well wiped in a napkin. Then mix your paste, and finish the cake like the others, putting it into a gentle oven, where it should remain full two hours.

Gateau de Plomb, with Chocolate.

Make the paste as before; putting aside a tenth part of it. Then take eight ounces of chocolate, prepared with vanilla broken into small pieces, leaving out the fine particles, and stirring the paste a little, in order to prevent the softening of the chocolate.

Mould it immediately into a cake. Then roll out the piece put aside to a size sufficient to cover it, which will prevent the outside of the cake having any black spots from the

chocolate. The cake being finished in the usual way, put it in a gentle oven, and give it two hours and a half baking.

These cakes are extremely pleasant when eaten cold ; and are sometimes served up with second-course pastry.

SECT. IV.—PASTE FOR NOUILLES.

THIS kind of paste is quite different from the others, not being baked but boiled in broth, to make Italian soups, or as a second-course dish, served up in silver skillets, like *macaroni en timbale*. Sweetened second-course dishes are also made of it ; as *Genoises à la dauphine*, *timbales*, *soufflés*, cream-cakes, or a large piece alone for the second course. These different first-and-second-course dishes will be described under their respective heads.

Directions for preparing Paste for Nouilles.

Place six ounces of fine flour on the board, and put a pinch of fine salt and the yolks of seven or eight eggs in the centre. Mix the whole together and form it into a stiff paste ; give it five turns, by working it well with your wrists, and then divide it into four equal parts, each of which mould and roll out as thin as possible. Cut the first of the four into strips of two inches in width, which you must cover lightly with flour ; then place four of these strips one on the other, and cut them crosswise as thin as possible, separating them very lightly with the ends of your fingers, so as to form them into a kind of vermicelli, which you put immediately on four large stewpan-lids. Proceed in the same manner with the remainder of the paste, placing the strips successively on the four lids, above-mentioned. It is necessary to place them on several lids, lest their weight should make them stick together, which often happens when they are more than an inch in thickness on the lids, after they have been cut and formed into vermicelli. When the *nouilles* are thus prepared, put them into a stewpan with boiling broth if they are intended for *entrées* (first-course), and into boiling cream if for *entrémets* (second-course dishes). We shall hereafter state the different methods of seasoning them.

SECT. V.—PASTE FOR BRIOCHES.

SIFT three pounds of fine flour, and in a fourth part of it make a hole, and put therein a glass of lukewarm water and

one ounce of good yeast. Then mix the flour lightly with the liquid, adding, if necessary, a little more lukewarm water, in order to form the whole into a light and softish paste. Stir and work it for some minutes, so that it quits the hand and board with ease; then mould it and put it into a small stewpan, which you cover, and put in a place moderately warm.*

Afterwards prepare the remainder of the paste, putting in the middle one ounce of fine salt, one ounce of pounded sugar, and half a glass of cream; mix it, and add to it thirty eggs if small, and twenty-six if large; which you should break on a small plate, and smell each of them before poured into the paste, to prevent a musty one from spoiling it.

The eggs being broken, mix with them, by small quantities at a time, two pounds of the best butter (which should only be worked in winter), and gradually the flour. Afterwards mix and work the whole well together (in winter give it in addition three turns, by working it well with your wrists to render it rather soft). The sponge having now reached its proper degree of fermentation, pour it on the paste, and then mix and stir the whole well together in one mass. Put the paste afterwards in a large glazed earthen pan, sprinkle it lightly with flour, and having covered it with a napkin, put it in a place where there is no current of air, and where the heat is of a moderate degree.

* The yeast should be no more than one day old; and the water, in which it is diluted not too warm. Observe also that the *sponge* should not be set too long before the paste is ready; and if, during the hot weather in summer (which, as it accelerates the fermentation considerably, requires cold water to be used instead of warm), you find that it rises too fast, lay it immediately on the board, which you have previously sprinkled with flour, before it has attained the proper height, to be remoulded, and then put it to rise again. This, however, should be done only when you are pressed for time; as it is detrimental to the paste, inasmuch as a second fermentation causes the sponge to lose part of its strength. To ascertain correctly when the sponge has risen to its proper height, young beginners should mark its exact thickness, as soon as it is put in the stewpan to rise, by a black line on a card placed upright in it, another black line should be drawn at an equal distance from the former, and then a third, so as to form three degrees of equal height. This card should be fastened to the side of the stewpan by a sufficient quantity of paste to prevent its moving while the sponge is rising. When the sponge has reached the third line, which points out the complete fermentation of the whole mass, it should immediately be mixed with the paste, which ought to be then ready to receive it. Proficient pastrycooks have no occasion to do this; as they all know that when the fermentation has reached its greatest height, the sponge should be three times its original size.

This kind of paste is generally made over night ; in which case the first thing to be done the next morning is to sprinkle some part of the board lightly with flour ; lay the paste on it, roll it out, and fold it up again. Then put it back into the earthen pan, and, three or four hours after, repeat the operation. If, after this, you find a great number of small globules of air on the surface of the paste, and that it feels soft and elastic, it has been made well, and the *brioche* will be light, spongy, have an excellent taste, and above all, be easily digestible ; but if on the contrary it is flabby, and sticks to the fingers, it is a sure sign that it has badly risen, and that the *brioche* will be heavy, close, and unwholesome.

I must further add, that this kind of paste should be put in the oven within twenty-four hours after it is made ; for if it be kept longer, it will be entirely spoiled. In shops it is usual to refresh it by mixing gradually with it some new paste, made without yeast, equal to a sixth part of its size. By this process the paste will be prevented from acquiring that bitter taste which an excessive fermentation would give it, and enable you to keep it thirty-four or thirty-six hours before it is baked. This method, however, will not suit family pastrycooks, as these kinds of *brioche*s thereby lose part of their mellowness and fine flavour.

I shall conclude by merely observing, that this paste requires a hot oven, such as is used for making *les pains bénis* (holy bread), *gateaux des rois* (twelfth-cakes), and *brioche*s with cheese, cream, dried currants, and muscadine raisins.

SECT. VI.—PASTE FOR GATEAUX DE COMPIEGNE.

SIFT three pounds of fine flour, and in a fourth part of it, make a hole in the middle, and put therein one ounce and a half of yeast, which you dilute, and set to rise in the same manner, and with the same precautions, as before-mentioned. Then, in the remainder of the flour, put an ounce of fine salt, four ounces of pounded sugar, a glass of cream, twelve whole eggs, the yolks of twelve others, and two pounds of the best butter (to be worked in winter only). Having mixed all this together in the same manner as paste for *brioche*, add the sponge to it as soon as it has properly risen, and work it well ; after which pour some spoonful of whipt cream into it, and then mix the whole well together. The paste, being now soft and glossy, is put into a mould, with a fluted cylinder (of eight inches in diameter, and nine

in height), which has been previously buttered rather thick with butter that has been well squeezed in the corner of a napkin to drain all the milk from it. Take care that every part of the mould be well covered with butter, or else the cake will stick to it; then place the mould where there is a moderate heat, and not exposed to any current of air. These precautions are particularly necessary in winter; for, without them, the fermentation will be very defective. During the extreme heat of summer it should be put in a cold shady place, or else the butter will turn to oil, and the paste be completely spoiled. The same thing will happen in winter, when it is put to rise where the heat is too great; as on the oven or a stove: and it is, therefore, better during the severe weather to force its rising by using two ounces of yeast instead of one and a half. Hence it is evident that this fermentation, as well as that of all other kinds of paste where the addition of yeast is necessary, requires a gentle and moderate heat, and that they should be made over-night to be baked the next morning.

When the mould has been nearly filled by the swelling of the paste, to double its original size, and the surface of the paste is become a little convex, at that moment it should be put into the oven, or it will fall and become heavy. The oven should be moderately hot, and the cake be put into it three hours after it has been cleaned, and be kept shut as much as possible, so that the cake may receive a regular heat. After it has been an hour in the oven, take it out and examine it, and if, on touching it, you find it pliant, and of a light colour, put it back, and let it remain thirty or forty minutes longer; but if, on the contrary, the top be dark and firm to the touch, the mould must be turned, after having put a small plate on the top, for the cake to rest upon. On the removal of the mould, the cake should be put back in the oven for a few minutes; and should the colour be particularly light, it must remain a little longer. This cake must be served up rather pale, to distinguish it from the *baba*.

SECT. VII.—BABA POLONAIS (POLISH BABA.)

THE *baba* is a Polish cake, and is thus prepared: sift three pounds of flour, taking a fourth part of it to make the sponge, as before directed, with a glass of lukewarm water and twelve drams of good yeast. This being set to rise in the usual manner, put the remainder of the paste on the

board, and in the centre an ounce of fine salt, four ounces of pounded sugar, a glass of cream, twenty or twenty-two eggs, and two pounds of the best butter (well worked in winter). Mix all these ingredients in the same manner as in the paste for *brioche*s; then add the sponge, work it well, and roll it out a little, and make a cavity in the middle, into which pour half a glass of good Madeira, and an infusion of a dram of saffron, boiled for some minutes in a quarter of a glass of water; afterwards strew on the plate six ounces of fine dried currants, well picked and washed, six ounces of muscadine raisins, stoned, and one ounce of preserved citron, cut in small strips. Mix the whole well together; and separate an eighth part, from the top of which pick out all the large raisins that lie on the surface, or the sugar they contain will cause them to stick to the mould during the baking. This paste, put in a buttered mould similar to the one used in the last receipt. Then add the remainder of the paste to it, and put the whole to rise, as in the *gateau de compiègne*, but put it in and take it out of the oven an hour later, giving it an hour and a half, or an hour and fifty minute's baking. Follow the same directions in baking this cake as in the former; and let it be of a reddish colour.

SECT. VIII.—COUGLAUFFLE A L'ALLEMANDE (COUGLAUFFLE, AFTER THE GERMAN FASHION.)

PUT a pound and a half of the best butter (to be worked in winter only), and eight ounces made lukewarm, in a new glazed earthen pan; stir it full six minutes with a wooden spoon, till it is soft and mellow, then add two eggs, and stirring it two minutes more; after which add the yolks of three eggs, stirring it two minutes longer. Continue adding successively ten more eggs, and the yolks of nine others, when the mass will form a very soft cream. Then gradually mix with it two pounds of fine sifted flour, to give it the consistence of a softish paste; and add twelve drams of good yeast, dissolved in a glass of warm milk, and strained through the corner of a napkin;* mix this well with the paste, together with eight ounces more of sifted flour, making at the same time a hole in the centre, in which you put an ounce of fine salt, and four ounces of pounded sugar. Then pour-

* The yeast should always be strained when it is added to paste in a liquid state.

ing a glass of warm milk over it, mix with the mass eight ounces more of flour. Work this for a few minutes longer, adding, from time to time, a little more milk to make it as soft as the paste for *gateaux de compiègne*. Then take a mould well buttered, and ornamented with split sweet almonds, placed round it in a regular manner, and pour the paste into it, so as not to remove the almonds. The remainder of the process is the same as that described for making *gateaux de compiègne*.

SECT. IX.—GATEAU A LA PARISIENNE (A CAKE AFTER THE PARIS FASHION.)

BLANCH a pound of almonds (*d'avelines*), and place them on a moderate fire, stirring them continually till they are lightly coloured, when you take them off, and let them cool. Afterwards pound them, wetting them gradually with a spoonful of cream, to prevent their turning into oil. When they have been pounded very fine, take them out of the mortar, and dilute them in a large earthen pan, with four glasses of good cream, pouring in one glass at a time. Then strain them twice through a napkin, squeezing them well, in order to extract the whole of the milk from them, which you put aside. Afterwards blanch six ounces of pistachio nuts, wash them in clean water, and cut them into two equal parts; next cut in small fillets, of the same length as the pistachios, four ounces of preserved orange-peel; then sift three pounds of flour, separating a fourth part, and putting in the centre a glass of lukewarm milk, and an ounce and four drams of yeast; form this into a sponge, and set it to rise as before directed. Then in a large earthen pan put a pound and a half of the best butter, well softened, and pour on it eight ounces more, melted; work and mix this butter as directed in the preceeding article, adding to it ten whole eggs, and the yolks of ten others, alternately two of each at a time; then mix half of the remaining flour with this butter-cream, and afterwards a glass of the milk of almonds, and two handfuls of flour; a hole is then to be made in this paste, putting into it an ounce of fine salt, six ounces of pounded sugar, and a glass of the milk of almonds; mix these ingredients, and add what remains of the flour and the milk of almonds, when the mass will be of the same consistence as the *baba*; if not, add a few more eggs to it. The sponge having risen sufficiently, pour it on the paste, and after mixing it well, add the fillets of orange-peel, and the halves of the pistachio

nuts, which also mix well with the paste, and then pour the whole into a buttered mould similar to the one used for the *gâteau de compiègne*. The rising and baking of this cake is the same as that of the *baba*. But after it is taken out of the oven, and appears bright and clear, and with a fine red colour, stick on the top and round the sides the remainder of the pistachio nuts, after they have been blanched, washed, drained, cut in two, and dried well in a napkin.

N. B. This cake can also be made with ten ounces of sweet and six ounces of bitter almonds, by the same process.

Gâteau à la Française (a Cake after the French Fashion.)

Grate, on a lump of loaf-sugar, the rind of four fine sweet oranges, scraping off the sugar with a knife as fast as it becomes coloured; at the same time being careful not to touch the white skin that is underneath the peel, as its bitterness would give an unpleasant flavour to the paste. Pound six ounces of this sugar very fine, and put it in a middle-sized earthen pan with half a glass of Jamaica rum; then add to it twelve ounces of fine dried currants, well picked and washed, which must be stirred, and the pan then covered with half a sheet of paper, to prevent the aromatic spirit of the orange from evaporating. Afterwards sift three pounds of fine flour, separating a fourth part to make sponge, preparing it as before, with warm milk and twelve drams of yeast, and setting it to rise in the usual manner. Then mix, in a large earthen pan, two pounds of butter, twelve whole eggs, and the yolks of twelve others, and proceed as for the *couglauffe*. Add half of the remaining flour, and afterwards, by degrees, three glasses of cream; and then gradually mix with it the remainder of the flour and an ounce of fine salt. The paste being now of the same consistence as that for the *baba*, if not a few more eggs added to it will make it so, on it pour the sponge which has sufficiently risen, and afterwards the currants with the liquid prepared for that purpose. The whole now well mix and pour into a buttered mould, like that for the *gâteaux de compiègne*; and proceed as usual. This cake can also be made with the peel of citrons, Seville oranges, or lemons; the quantity of fruit is the same.

Gâteau Royal (Royal Cake.)

Put three-quarters of a pound of fine Malaga or muscadine raisins, well cleaned, stoned, and cut in two, in a middle-

sized earthen pan, with a glass of good Italian marasquin. Then take four cloves of the best vanilla, split them in two, and cutting them crosswise in small fillets, chop them very fine, and, after pounding them well with six ounces of sugar, pass them through a silken sieve, and add them to the raisins. The pan now must be hermetically covered, to prevent the scent of the vanilla and the marasquin from evaporating. Three pounds of flour should then be well sifted; a fourth part of which mix with warm milk and twelve drams of yeast, to make sponge, which prepare and set to rise as for the *brioche*. Afterwards put in a large earthen pan one pound and a half of the best butter, adding to it eight ounces more, melted, and twelve whole eggs and the yolks of twelve others, alternately, two eggs and two yolks every two minutes. The whole being well worked into a soft cream, put into it an ounce of fine salt, half of the remaining flour, and a sufficient quantity of milk to mix the remainder of the flour, and give the mass the consistence of paste for *babas*. Now incorporate the sponge with it, and add the preparation contained in the smaller pan; stir the whole well, and pour it in a buttered mould as usual.

The directions for rising and baking it are the same as those for the *gateau de compiegne*.

Gateau de Compiègne, with Aniseed and dried Currants.

Ingredients.—Three pounds of flour, twelve drams of yeast, one ounce of salt, four ounces of pounded sugar, six ounces of sugared aniseed, six ounces of dried currants, half a glass of distilled aniseed, twelve whole eggs and twelve yolks, three or four spoonful of whipped cream, two pounds of butter, and two glasses of double cream. The manner of preparing it is exactly the same as that of the common *gateau de compiegne*.

Gateau de Compiègne, with Cherries and Angelica.

Ingredients.—Three pounds of flour, twelve drams of yeast, an ounce of fine salt, four ounces of sugar, six ounces of preserved angelica, six ounces of cherries, the rind of three citrons, half a glass of brandy, three or four glasses of milk, twelve whole eggs, twelve yolks, and two pounds of butter. Cut the angelica in small fillets, and put them in a middle-sized earthen pan, with the four ounces of sugar slightly grated, and the rind of the citrons; add to these the brandy and the cherries, which should have been first drained and each cherry cut in two. Let all this be well mixed, and then

add it to the paste as prepared for the *gateaux de compiegne*. The fermentation and the baking are the same.

Gateau au Beurre, or Solilemne (Butter Cake.)

Sift three-quarters of a pound of flour, separate a fourth part, in the centre of which you put three drams of good yeast and a little lukewarm cream; dilute it, and add the flour gradually to it. After working this paste (which should be rather soft) for a few minutes, pour it into a small stew-pan, and let it rise till it becomes twice its original size. In the mean time put the remainder of the flour on the board, in the middle of which put two drams of fine salt, an ounce of pounded sugar, the yolks of four eggs, five ounces of lukewarm butter, and half a glass of cream, made a little warm; mix the flour with these ingredients, and give it the same consistency as paste for *gateaux de compiegne*, that is, a little soft. Work the mass for some minutes by beating it with the flat of your hand, and then add the sponge to it (provided it is properly risen); after which work it again for some minutes longer to render it soft and elastic, and then put it in a plain mould, of six inches diameter, and four or five in height, which has been previously buttered with butter that has been well squeezed in a napkin, to draw out the milk that it may contain. Then put your *solilemne* in a proper place to rise, and when it has nearly risen to double its original size, egg it lightly and put it into a clear oven. Give it an hour's baking, and just before you serve it up cut it horizontally across, and turn the top upside down, which will give it the appearance of a bee-hive. Now strew lightly upon it a pinch of fine salt, and add five ounces of the very best butter, made lukewarm, taking care that an equal quantity is put on each part of the cake. Then replace it in the same state it came out of the oven, and serve it up hot. This cake is very light and pleasant to eat.

SECT. X.—KOUQUES AU BEURRE (SMALL BUTTER CAKES.)

THE Paste is the same in its preparation and quantity as that for the *solilemne*, and will make eighteen of these cakes: but make it thick enough to mould.

When your paste is made, separate it into four parts, roll out each part to six or seven inches in length, and cut each of them into five equal parts. Having disposed the whole of the paste in this manner, mould each part round, and,

commencing with those that you have moulded the first, make them four inches wide, and form them in a shape something like a turnip. As fast as you make them put them on a large baking plate, slightly buttered, at two inches distant from each other; and when the whole are done press the top of each cake lightly, and then put them on the oven or a stove moderately heated. After standing two hours or two hours and a half, they will be double their original size; and then should be lightly egged, and instantly be put into a quick oven. As soon as they have a fine colour, and are a little firm to the touch, take them out; and, just before you serve them up, make eight ounces of the best butter lukewarm, and after cutting off the top of each cake, which you turn upside down, strew on them lightly two pinches of fine salt, and then put a table spoonful of the butter on each part of the cake. The tops of the cakes are then replaced as they were before, and the whole served up on two plates. These *kouques* can also be made with paste à brioche.

Biscottes de Bruxelles (Brussels Biscuits.)

Make your paste in the same manner as that for the *solilemne*, and when it is ready make it into the shape of a roll of ten inches in length, and then put it in a tin mould, ten inches long by three and a half wide, and one and three-quarters deep, and of a semi-circular form. Cover the top with a napkin, lightly sprinkled with flour, and then put it away to rise. When it has the appearance of double its original size, turn the mould gently on a plate slightly buttered; egg lightly the top and sides of the cake and then put it into a clear oven. After baking about half an hour, which will be sufficient, it will have a fine reddish colour, as well as be a little firm to the touch; then wrap it in a piece of flannel and put it to cool. Afterwards cut the cake crosswise into slices of a quarter of an inch thick, which put upon plates, and replace in the oven, in order to colour lightly both sides of the crumb. At the moment you are going to serve them up, spread a little cold butter on each of the *biscuits*, and cover it immediately with another, and so on. They may also be served up cold, without butter.

Small Couglauffles.

For a dozen of small couglauffles take two pounds and a quarter of flour, three drams of yeast, two drams of salt, two whole eggs and the yolks of three others, two ounces of sugar,

a little cream, and half a pound of butter. The preparation of the paste is the same as that for the large ones. When this paste is ready you proceed in the same manner as in making the *kouques*, but to give them a different form you may butter for them a dozen moulds for biscuits à *fécule*, or any other round sort, either plain or fluted. They should be put in a clear oven, and taken out when they are of a lightish colour. These cakes can also be made in the shape of *biscottes*; in which case they are to be cut, when cold, in slices of two-thirds of an inch thick, and then placed flat, on two plates, and put back in the oven, in order that they may be lightly coloured, both top and bottom. They are served up hot and cold, lightly sprinkled with sugar.

SECT. XI.—PATE D'OFFICE (CONFECTIONERS' PASTE.)

TAKE one pound and a half of sifted flour, make a hole in the centre as usual, and put therein two eggs, three yolks, a pound of pounded sugar, and a pinch of salt; stir this for two minutes only, in order that the sugar may be a little melted: add afterwards the flour and another yolk if necessary, so that it may be of the same thickness as paste for making hot and cold pies. Then give it five or six turns by working it well with your wrists (as mentioned before) which will render it particularly sleek and binding, otherwise you must add another yolk or the white of an egg to it. Next cut the paste in pieces, which mould and afterwards roll out to the thickness of one-sixth of an inch, if intended for the groundwork of a large *pièce montée* (mounted piece). Then put the paste on a plate lightly buttered, and press it slightly with the ends of your fingers, in order to expel the air, which sometimes lodges between it and the surface of the plate; for if it be put in the oven without this precaution the heat will cause it to blister, which not only disfigures it, but also reduces its strength very much. After placing your paste on the plate as above stated, cut it with the point of your knife into a round, square, or oval form, according to your fancy. You then egg the top lightly (but by no means the edges), and prick it here and there with the point of the knife, to facilitate the evaporation of the air; after which put it in a moderate oven. If, notwithstanding the precautions you have taken, it should blister (which will sometimes happen), pass the blade of a large knife underneath, and if it be baked enough so as to be raised, turn it upside down

and leave it some time longer, so that it may be lightly coloured on both sides. In taking it out of the oven place it on the straightest part of your working board, and put a baking-plate or a large board on the top of it. When it is cold, remove the plate or board, and you will find your paste very straight, and perfectly smooth on both sides. This paste will also succeed very well by using only twelve ounces of sugar instead of a pound.

Paste for Echaudes (Scalded Cakes).

To make sixty *echaudes* take three-quarters of a pound of flour; make a hole in the centre as usual, and put therein three drams of fine salt, four ounces of butter, and seven eggs; mix these ingredients, and then lightly add the flour. The paste should now be rather soft; if otherwise, add a white, yolk, or whole egg, as may be necessary. Then give it five turns by kneading it well with your wrists, and afterwards work it for a few minutes by taking a part of the paste at the time in your hand, throwing it back again on the remainder. The paste, which should now have a beautiful gloss and be extremely elastic, is then put on a small round board, the top lightly sprinkled with flour, and, after being covered with a napkin, put into a cool place. It is generally made in the evening to scald the following morning; but it may also be scalded three hours after making it, in the following manner.—Cut the paste in four long pieces of equal length, each of which form into a roll of an inch in diameter, and then cut it into fifteen small slices, which place on the lid of a small stewpan covered with flour, with the side that has been cut downwards. When all the *echaudes* have been cut out in this manner and placed on two lids, throw them in a large stewpan with boiling water, preventing them as much as possible from sticking to each other. At first they will sink to the bottom, when you must lightly stir the surface of the water (which should not boil) with a spatula, in order to make them rise. As soon as they have been sufficiently scalded (which you will be able to ascertain by their feeling a little firm, and the middle being no longer soft*), take them out of the stewpan and put them in a large earthen pan full of water. After soaking them for five hours, drain them in a sieve; and, a few minutes after, range them on plates or very

* When the side that is cut has a fine grain, it is a good sign.

thin boards at full two inches distance from each other, and then put them in a hot oven. They should have eighteen or twenty minutes' baking; and if during that time the oven could be kept shut, they would look all the better. When they have been taken out of the oven, they may be cut in two, and a pinch of fine salt with a spoonful of lukewarm butter put lightly on each of them: the two halves are then put together, and they are served up hot with coffee, tea, or chocolate.

PART II.

OF HOT PASTRY FOR THE FIRST COURSE.

SECT. I.—HOT SNIPE PIE, WITH TRUFFLES.

PICK and singe eight middle-sized snipes; take off their necks and feet, and then cut them in two. Take out the back-bone, and after wiping the inside with a napkin, place them on a sauter-plate, in which you have put four ounces of melted butter, the same quantity of grated bacon,* a table-spoonful of parsley, two of mushrooms, and four of truffles, all chopped very fine; then a small clove of shalot (blanched and chopped), a sufficient quantity of salt to season it, and some grated nutmeg. Let them simmer on a moderate fire for twenty minutes; during which time take care to turn them, in order that they may be all regularly seasoned.† Afterwards put them to cool, and then chop the inside of the snipes and pound them in a mortar, adding to them four

EXPLANATION OF PLATE I.

Nos. 1, 2, 3 and 7 represent various forms of hot pies, after the modern fashion.

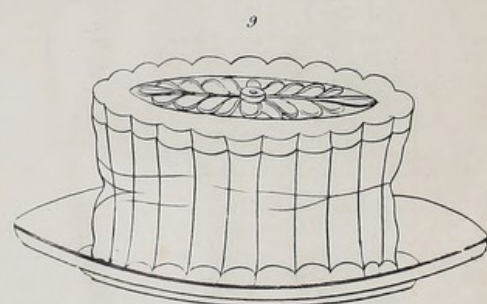
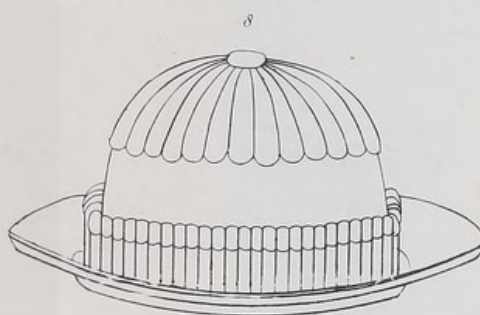
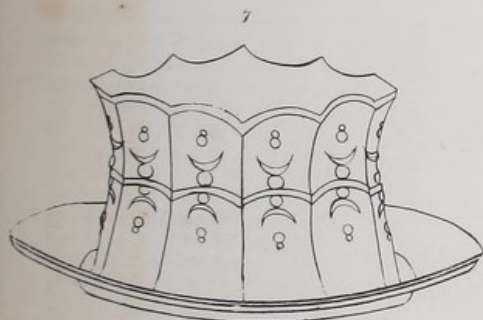
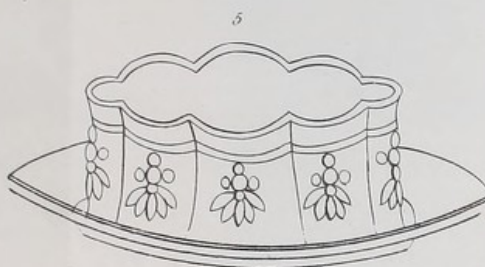
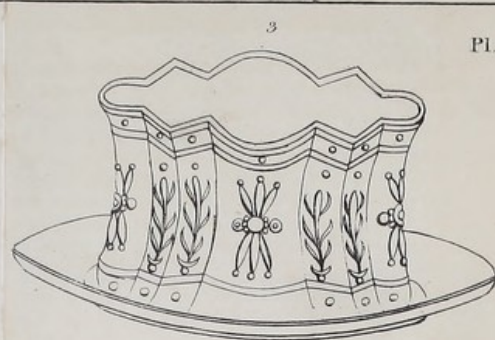
Nos. 4, 5 and 6 are three hot pies for small first-course dishes (*entrées*), as *quails au gratin*, and other small game.

No. 8 represents a pie (*tourte*) for the first course.

No. 9, a fluted *vol-au-vent*.

* You scrape for that purpose the bacon which produces a kind of lard.

† This operation is called seasoning the snipes with sweet herbs; and therefore, when in any of the subsequent articles it is said season such and such game with sweet herbs, you must follow the same directions as here described.



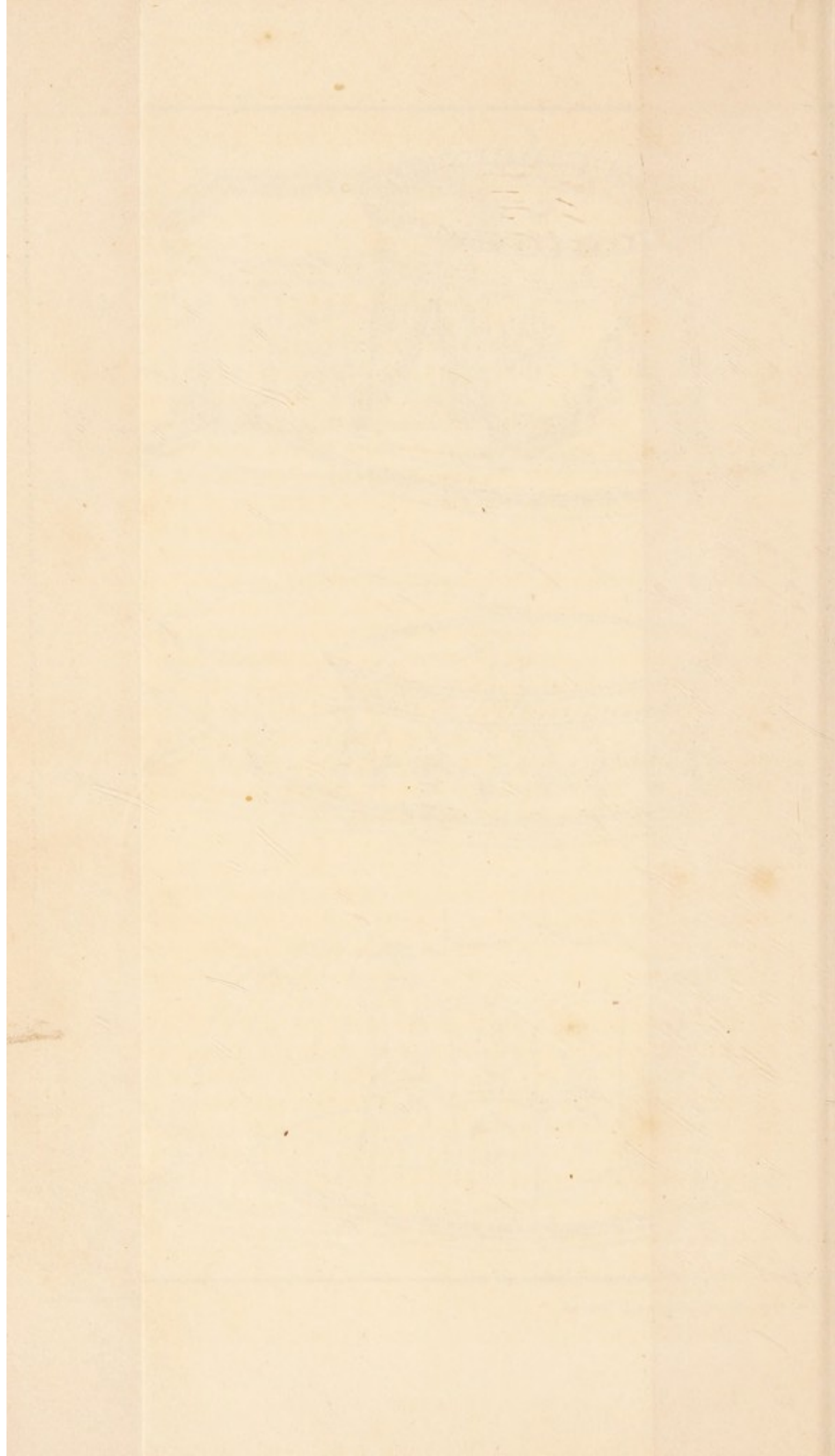


table spoonsful of *godiveau*, or other kind of force-meat (see *Force-Meat*), two of sweet herbs, and some nutmeg. Then make a crust (see directions for making *Paste for Hot Pies*) of seven inches diameter and four in height (as represented in Plate I. No. 1), the bottom and sides of which cover with force-meat; and after cutting all the bony parts of the snipes to give them a handsome form, place them in the pie in the shape of a crown, adding between the snipes a few good truffles cut in slices, which will communicate to them the flavour of the truffles, and then cover the whole with the seasoning mentioned before. Two laurel-leaves, with some round slices of larding bacon of the same size as the surface of the pie, are now placed upon it, which are covered afterwards with a piece of paste of the same kind as before described. Then pinch the rim, and ornament the whole in the manner represented on the plate; after which egg it well,* and put it in a clear oven. As soon as the top is lightly coloured, cut it, and cover it with four round pieces of paper of nine inches in diameter. Let it bake for an hour and a half. Then take off the cover, the slices of bacon, and the laurel-leaves; and after skimming off all the fat, mask the contents with chopped truffles and some glazed demi-Spanish sauce.† The crust is afterwards lightly glazed. Be sure the pie be ready the moment you are going to serve it up, or it will lose part of its flavour.

Hot Pheasant Pie, with Truffles.

Take two middle-sized pheasants, keep them for three or four days, in order to give them a high flavour, and then pick, singe, and cut them up like pullets for *fricassée*; after which season them with sweet herbs, in the same manner I have mentioned before. When cold, garnish the bottom and the sides of the pie with four spoonsful of *godiveau* or fine force-meat (see *Godiveau*), in which you have put two truffles chopped very fine: then put in the legs and rumps of the birds, and upon them four small truffles cut in two; next the fillets and breasts, and then a few more truffles; covering the whole with the seasoning before mentioned. Two laurel-leaves and some slices of larding bacon are then placed upon it; after which the pie is finished and baked like

* An egg, mixed with half a table-spoonful of sifted flour, will produce a beautiful effect in baking, but it is only adapted for hot pies.

† See the manner of preparing, under the head *Spanish Sauces*.

the former. The inside, after taking off the fat, is also covered with glazed demi-Spanish sauce, with truffles cut round like nutmegs. It must be served up the moment it is ready.

Hot Quail Pie, with Mushrooms.

Pick and singe ten fine quails, take out the back-bone, and cut off their necks and feet; then truss them with their legs inwards, and wipe them clean with a napkin. Put them on a large sauter-plate, with four ounces of lukewarm butter, four of grated bacon, a spoonful of parsley, three of fine white mushrooms and shalot, all chopped very fine; add to them some seasoning salt and a little grated nutmeg; then put them on a moderate fire, taking care to turn them at the end of five minutes, in order that they may be well seasoned. Make afterwards a crust (as directed for hot pies), and cover the bottom and the sides with four spoonsful of *godiveau* or other force-meat (see *Godiveau*), mixed up with two spoonsful of sweet herbs, as before mentioned. When the quails are cold, put them in the pie, arranging them in the form of a crown, and adding in the middle a dozen of fine round mushrooms. The whole is then covered with the seasoning; and two laurel-leaves, with some slices of larding bacon, are put on the top of it: the remainder of the operation is the same as that for making snipe pies. (See *Snipe Pies*.) The moment you are going to serve up the pie take off the fat, and cover the inside with demi-Spanish sauce;* adding at the same time a garnish of some very white mushrooms. To make this pie with truffles, follow the directions given in the two preceding receipts.

Hot Lark Pie, with Sweet Herbs.

Singe thirty-six fine larks, draw them through their sides, and season them with sweet herbs, in the same manner as you did the snipes (see *Hot Snipes*). Let them cool in the seasoning, and then take out the gizzards; and after chopping the insides, pound them, and mix them with three spoonsful of *godiveau* (see *Godiveau*) and one spoonful of sweet herbs. You then prepare your crust as before directed, and cover the bottom and sides of it with force-meat (see *Force-Meat*). Put in it a dozen of the birds, and spread over them a fourth part of the seasoning: repeat this twice, and when

* This sauce should be mixed with essence of mushrooms, and some reduced madeira.

you have in this manner disposed of the whole of the birds, pour the remainder of the seasoning over them; then cover them with two laurel-leaves and some slices of larding bacon, and finish as usual. When the pie is baked, take off the bacon and the laurel-leaves, skim off the fat, and mask the contents with a glazed demi-Spanish sauce and a garnish of mushrooms, sliced truffles, and some fillets of larks done on the sauter-plate.

N. B. The preceding directions are also to be attended to in making hot pies of young partridges, redbreasts, ortolans, and other small game.

Hot Pie à la Mongla.

Soak in lukewarm water two fine Strasbourg livers, then put them on the fire in clean water, and as soon as they begin to boil, take them out and let them cool in fresh water; then cut them in scallops, and season them very high with sweet herbs (see *Snipe Pie*) on a slow fire for ten minutes; when cold pare them, and, after putting about a fourth part of one liver aside, pound the parings and mix them with the same quantity of fine force-meat for poultry. (See *Poultry*.)

The crust being made, cover the bottom and sides with force-meat; then put in the livers in the form of a crown, and pour the seasoning over them; add two laurel-leaves, some slices of larding bacon, and finish as usual. Put the pie in a clear oven, let it bake an hour and a half, and when ready to dish up, take off the fat and mask it with a garnish of sliced truffles.

The sauce for this kind of hot pie is prepared in the following manner:—pound the part of the liver which you have preserved, dilute it in a stewpan with a spoonful of Spanish sauce (see *Spanish Sauce*), and strain it through a tammy; add three large spoonsful of good Spanish sauce, mixed with jelly broth made of poultry, seasoned with truffles and some reduced madeira, in which are put four fine black truffles cut in slices. Observe, this sauce *à la mongla* should not boil.

Hot Pie of Beef Palates, with Truffles.

Peel, blanch, and boil a dozen fine beef palates; split them in two longwise and trim them; mask them lightly with some fine force-meat mixed with two spoonsful of sweet herbs done in butter; put upon the force-meat some slices of truffles, and then roll up each half-palate like a

sausage. The whole of them having been thus prepared, put eight of them in a crust, made as before directed, the bottom and sides of which you have covered with fine force-meat; put upon them eight more, and on them the remainder, together with some slices of truffles; the whole is then covered with a piece of the best butter well worked. Finish, and bake the pie as usual. When it is served up, skim off the fat, and mask it with some sliced truffles boiled for two minutes only in some reduced madeira, with some glazed demi-Spanish sauce added to it.

Hot Pie of Lambs' Sweetbreads.

Soak and blanch eight lambs' sweetbreads; cut them in scallops, and put them to simmer for full a quarter of an hour with sweet herbs, described under the head of *Snipe Pie*. Having made your pie in the usual manner, mask the bottom and the sides with a little fine force-meat or *godiveau* (see *Force-Meat*), and then put in the sweetbreads cold, and ranged in the form of a crown; cover them with their seasoning, and add two laurel-leaves and some slices of larding bacon; finish the pie as before directed; put it in a clear oven, and let it bake an hour and a half: the moment it is dished up, take off the fat, and cover it with a glazed demi-Spanish sauce, mixed with jelly broth of poultry and essence of mushrooms, and a garnish of mushrooms and artichoke-bottoms: it may also be masked with a German sauce. In making a hot pie of *calves'* sweetbreads, you proceed in the same manner.

Hot Pie à la Financière.

After making a pie (to be eaten hot) of the kind represented in Plate I. Nos. 1, 2, 3, and 4, mask the inside with slices of larding bacon, fill it with chopped beef-suet, and finish it in the usual manner; let it bake an hour, when it will be of a fine colour; after it has cooled a little, empty it entirely; and, the moment you are going to dish it up, fill it about half way with force-meat made of poultry or game, and then fill up with lambs' sweetbreads, cocks'-combs and stones, mushrooms, truffles, artichoke-bottoms, lobsters' tails, and six large lobsters, covering the whole with a glazed Spanish sauce, mixed with jelly broth of poultry, flavoured with truffles and some reduced Rhenish or Madeira wine.

Hot Pie, with Chives.

Make a pound of very mellow *godiveau* (see *Godiveau*);

mix with it a table-spoonful of chives blanched and chopped very fine, and some grated nutmeg. Having made your crust, according to the preceding directions, fill it nearly full with *godiveau*; then cover and finish it in the usual manner, and put it in a clear oven; as soon as the top has acquired a fine light colour, take off the cover, and run your knife round the side to separate the *godiveau* from the crust, or by its swelling it will burst the pie; then cover it with four rounds of paper of nine inches in diameter, let it bake just an hour; take off the fat, and cut the *godiveau* through in the form of a diamond or a square, in order to serve it up with greater ease; then mask it with a good Spanish sauce, and a garnish of mushrooms and bottoms of artichokes. It should be dished up quickly.

Hot Pie of Poultry Godiveau, with Truffles.

Make three-quarters of a pound of poultry *godiveau* with truffles (see *Truffles*); then take four fine truffles, clean them and cut them in quarters; make a crust in the usual manner; garnish it with a fourth part of the *godiveau*, in which put four quarters of the truffles; then put in the same quantity of *godiveau* with four more pieces of truffles; repeat this twice, taking care to mix the sixteen quarters of the truffles with the *godiveau* in such a manner that they may be found in every part of it; finish the pie in the usual manner, and the moment you are going to dish it up, mask it with a glazed demi-Spanish sauce and some truffles rounded like nutmegs. In garnishing *godiveau* pies, you may add cocks'-combs and stones, lambs' sweetbreads, artichoke-bottoms, or mushrooms.

Hot Pie of Game Godiveau, with Mushrooms.

Make three-quarters of a pound of game *godiveau* (see *Godiveau of Game*), and put it in the pie, a fourth part at a time, with some very white mushrooms, and four fillets of young rabbits trimmed and cut in scallops; finish as usual, paying particular attention to the baking; afterwards mask the *godiveau* with a glazed demi-Spanish sauce, and garnish it with mushrooms and two fillets of young rabbits cut in scallops and done on a sauter-plate.

These kind of hot pies can also be made with force-meat balls of poultry or game.

N. B. The crust of hot pies ought generally to be lightly glazed.

SECT. II.—HOT FISH PIE.

Cut in scallops a slice of salmon, large enough to fill the pie, and season it with sweet herbs ; that is,—put six ounces of good butter in a small stewpan, make it lukewarm, and add to it two spoonsful of parsley, two of mushrooms, double the quantity of truffles, a clove of shalot, blanched, chopping the whole very fine : then add some nutmeg and salt sufficient to season the salmon very high. Having made your crust in the usual manner, dip the scallops in the seasoned butter, and place them in the pie in the form of a crown ; pour the remainder of the seasoning over them ; then add two laurel-leaves, and mask the whole with some slices of larding bacon. Finish the pie as directed ; put it in a clear oven, and let it bake an hour and a quarter. The moment you dish it up, take off the fat, and mask it with a garnish of the soft roes of carp, lobsters' tails, oysters, mushrooms, artichoke-bottoms, and some truffles. You may likewise add to it a glazed demi-Spanish sauce.

Proceed in the same manner in making hot pies of the fillets of turbot, dabs, shadfish, sturgeons, soles, carp, and other river and sea fish.

Hot Pie à la Mariner.

Take a small slice of salmon (cut in four) ; a fine sole, split, boned, and each half cut in six fillets ; a small eel (cut in six pieces), four fine soft roes of carp, two dozen of fine oysters, four truffles cut in slices, and the same quantity of fine mushrooms rounded and boiled very white ; then take eight ounces of the best butter, make it a little warm, and mix it with two table-spoonsful of parsley, four spoonsful of mushrooms, and four of truffles, all chopped very fine ; add to it a clove of shalot, blanched and chopped, the fourth part of a grated nutmeg, a large pinch of mignonette, and salt sufficient to season the fish. Having made your crust as before directed, mask the bottom of it with a spoonful of the seasoned butter ; then put in the pieces of eel with some oysters between them, and mask them with two table-spoonsful of the butter ; add some slices of truffles and mushrooms, and cover them with the salmon, laying some oysters between each piece : mask it again with two spoonsful of the butter ; add some more mushrooms and slices of truffles, and then put in the roes with the remainder of the oysters between them : pour in two spoonsful of the seasoned butter, and place the fillets of the soles upon it, together with

the remainder of the truffles and mushrooms; cover the whole with the remaining butter and two laurel-leaves; finish the pie in the usual manner, and let it bake an hour and a quarter. When it is ready to be dished up, take off the laurel-leaves and all the liquid: mask it afterwards with a ragout of lobsters' tails, mushrooms, and some small truffles, and add to it a glazed demi-Spanish sauce thickened with lobster butter, or a good *tomato*-sauce, likewise thickened with lobster butter.

Hot Pie of Stuffed Whittings.

Split and bone fifteen middle-sized whittings, and, after washing and trimming them (without breaking the skin), spread them on the table; season them very high with salt, whole pepper, and nutmeg; then mask them lightly with some fine force-meat made of lobsters and truffles, or mushrooms, and roll up each half, beginning with the fleshy part, in order that it may be quite round. The thirty halves having been masked and rolled up in this manner, garnish the bottom and the side of the pie with the force-meat mentioned above; then put in ten of the halves, placing them upright, so as to cover the whole of the bottom of the pie, and covering them with two spoonsful of butter, hardly melted; then put in ten more, masking them likewise with two spoonsful of butter; and then the ten last, covering them with four spoonsful of butter and two laurel-leaves. Finish the pie as usual, and let it bake an hour and a quarter. The moment it is ready to be served up, take off the laurel-leaves and all the fat; and then mask it with a ragout of the soft roes of carp, oysters, lobsters' tails, mushrooms, and artichoke-bottoms, with a *tomato*, or glazed Spanish sauce.

To make a hot sole pie, you proceed in the same manner; except that you take off the skins, as the flesh of soles is much firmer than that of whittings.

SECT. III.—HOT VEGETABLE PIE, A LA MODERNE.

9. THIS excellent pie is made with all kinds of vegetables, such as carrots, turnips, onions, cauliflowers, peas, beans, French beans, asparagus, lettuces, cucumbers, celery, artichoke-bottoms, and mushrooms.

Put in a pot, with some good broth, lightly seasoned with salt, twenty carrots, twenty turnips, twenty onions, eight heads of celery, four lettuces, and four cloves: skim them, and let them simmer gently. As soon as the carrots are

thoroughly done, strain the liquor through a napkin, and let it stand till it is quite clear. Then scoop out a hundred small carrots, in the shape and of the same size as small olives; throw them into boiling water, and after boiling three or four minutes, put them in cold water to cool. Do the same with about thirty small turnips; put them separately in two stewpans with some broth, the liquor of the roots prepared as above, and a little sugar; let them simmer, and as soon as they are nearly done (but still a little firm), place the pan on a sharp fire to glaze them by reducing the liquor, and then put them aside. While they are doing, put on, together, eight lettuces and twelve heads of celery, with some pieces of larding bacon, jelly, broth, and the fat of poultry; then put on, separately, with a little salt and butter, and in boiling water, a cauliflower, six ounces of green peas, six of garden beans, and six of white kidney beans: afterwards (likewise separately, and in boiling water), with a sufficient quantity of salt, half a bundle of asparagus, and the same quantity of green kidney beans, cut in strips of the same length as young carrots: then, also in boiling water, with some butter, lemon-juice, and a little salt, four artichoke-bottoms, scooped out round; afterwards, with some lemon-juice, and a good piece of butter, a small basketful of fine round mushrooms; then take a fine cucumber, cut it in four, and after peeling it, take out the inside with a scoop of five-sixths of an inch in diameter, and sprinkle it with a small spoonful of salt; drain the water from it, and, after wiping it, throw it into six ounces of clarified butter, made a little warm, and brown it a little on a moderate fire; then drain it on a napkin, and put it in a small stewpan. Now peel carefully about thirty small onions, of equal sizes; put them on a buttered sauter-plate, with some of the prepared liquor of carrots, &c., and a little sugar; let them simmer, and when done, glaze them, by reducing the liquor over a moderate fire, in order to give them a fine brilliant reddish colour. Take particular care that all the vegetables are rather firm, in order to prevent their breaking when you mix them together. When you have proceeded thus far, drain all your vegetables (except the carrots, turnips, and onions) on a double napkin, and put them in the pie in the following order:—First, form a circle of small cauliflowers and Brussels cabbages round the edge of the bottom-crust; on the top of this circle form another of small glazed onions; on this, another of young carrots (the points upwards); and on the top of that, another of fine white

mushrooms. Then take, for the centre of the cover, a fine artichoke-bottom, and place in it a small tuft of green kidney beans, mixed with carrots, and formed like a pyramid. Afterwards, prepare the following sauce, *à la Macédoine*:—Put a good *béchamel* sauce (see *Béchamel*) (the *velouté* of which has been mixed with jelly broth, flavoured with essence of mushrooms, and the prepared liquor of carrots, &c.) into a stewpan, and cover the surface lightly with a spoonful of green kidney-beans, one of carrots, one of green peas, one of cucumbers, one of the heads of asparagus, one of white kidney-beans, one of garden-beans, one of artichoke-bottoms (cut like the cucumbers), and one of mushrooms. Repeat this, but take care not to put in more than will be necessary to fill the pie about two-thirds full, though at the same time, sufficient to cover the vegetables well: then put the stewpan in a larger one with boiling water; and the moment you are ready to pour the sauce in the pie, make it boil up once or twice; then squeeze and trim your lettuces (the same as for a second-course dish), and form a circle of them at the bottom of the pie; in the centre of this circle place the celery and a few cauliflowers; then form another circle of the small parts of the cauliflowers on the top of the lettuces; on that, another of small glazed onions; and lastly, on that, another of small Brussels cabbages.* When you have filled the pie in this manner, before you dish it up, cover it, and place it on a stove long enough to make the vegetables quite hot. When you are going to dish up, pour the sauce, spoonful by spoonful, into the pie, filling it nearly to the brim, and giving it, at the same time, a convex form; then put on the cover of vegetables which you have previously prepared. Cocks'-combs and stones, or a scallop of a fat liver, or the fillets of pullets, or those of larks, or some other small game, are sometimes added to the sauce. The bottom of the pie may likewise be garnished with a circle of small truffles (those in bottles are the best) rounded and glazed; or with a circle of small round potatoes, of the size of nutmegs, lightly coloured and glazed; or with one of small carrots or turnips, rounded and glazed.

N.B. *Vol-au-vent*, *timbales*, *nouilles*, &c., may also be garnished with the sauce *à la Macédoine*.

* This garnish is sometimes omitted, and the pie filled entirely with the sauce *à la Macédoine*.

Hot Pie, Anglo-Français.

Trim the fillets of four breasts of mutton, cut them in scallops, and season both sides of them with salt, pepper, and nutmeg; then make half a pound of butter a little warm, and put into it two spoonful of parsley, four of mushrooms, four of truffles and a clove of shalot, all chopped very fine. Having made your pie as directed, steep the fillets in the butter and sweet herbs, and then place them in a ring at the bottom of the pie, in the centre of which put some fine white round mushrooms (stewed), sliced truffles, or artichoke-bottoms, or some scallops of lambs' or calves' sweetbreads, and then mask the whole with the remainder of the butter and sweet herbs. Finish the pie in the usual manner, put it in a clear oven and let it bake an hour and a half. When ready to dish up, take off the larding bacon and laurel-leaves, and mask it with a demi-glaze of mutton, mixed with essence of mushrooms or truffles and some lemon-juice. It may also be masked with a good Spanish sauce, and a garnish of mushrooms, truffles, artichoke-bottoms, and lambs' sweetbreads, or even with a *tomato* sauce.

In making hot pies of fillets or knuckles of veal, fillets of beef, fresh pork, wild boar's flesh, or other kind of venison, proceed in the same manner.

Hot Russian Pie.

Cut a small slice of salmon in scallops, and season them with sweet herbs, salt, pepper and nutmeg; season a small fat Strasbourg liver in the same manner, and likewise cut it in scallops, and then take the yolks of twelve eggs boiled hard, and chop them fine. Having made your crust in the usual manner, garnish the bottom and the sides with rice boiled in some strong liquor of pullets; then mask the bottom with some of the scallops of salmon, and sprinkle them with part of the yolk of egg: next you put half of the scallops of liver, and sprinkle them likewise with yolk of egg; repeat this garnish of salmon and liver, and then pour over it the butter and sweet herbs with which you have seasoned the liver and the salmon. The whole is then to be covered with the remainder of the rice, and the pie finished as directed. Let it bake an hour and a half, and dish it up immediately.

Observe that the rice, as well as the rest of the garnish, must be cold. The addition of a glazed demi-Spanish sauce will be an improvement to this kind of pie.

SECT. IV.—PIES FOR THE FIRST COURSE, A L'ANCIENNE.

PREPARE a piece of paste of the same kind as directed for *timbales* (see *Timbales*); cut it round (eight inches in diameter), and put it on a small baking-plate. Then make thirty-six or forty balls of *godiveau* (see *Godiveau*) as big as pigeons' eggs; place half of them upon it at the distance of an inch from the edge, on them put some scallops of lambs' or calves' sweetbreads (done with sweet herbs), some mushrooms and artichoke-bottoms cut in half-quarters; then the remainder of the *godiveau* balls, and upon them four fine lobsters (claws and tails shelled), some mushrooms and artichoke-bottoms; forming the whole into a handsome dome.

Prepare afterwards another piece of paste the same as the former, of one-sixth of an inch thick, cut it round (nine and a half inches in diameter); wet the edge of the first piece lightly, and then place the large piece upon it, pressing it all round close to the *godiveau* balls. The pie is now closed and should contain a little air, but still not too much, or else the heat will make it crack in baking.* Then turn and press the edge of the bottom crust round that of the upper crust in order to fasten them both well together. Wet the upper part of the rim lightly, and place a strip of puff paste (of three-quarters of an inch wide, and one-sixth thick) round it, fastened, &c. in the same manner as for a *pie* for the second course.

Having lightly egged the *pie*, place a large rose of at least six inches in diameter in the centre of the cover, formed of strips of the same kind of paste of which the *pie* is made; or a small false cover of puff paste, egged and cut in the ancient form. Then put a piece of strong paper, buttered, on the strip of paste placed (as above directed) round the bottom of the *tourte* (*pie*); put it in a clear oven, and let it bake an hour and a half. As soon as it is done, cut a small piece of three inches in diameter out of the top; pour through it a good Spanish sauce, cover it up again, and then serve it up immediately.

Pie, with Godiveau of Poultry.

This *pie* is made exactly in the same manner as the former, except that you garnish it with *godiveau* of poultry,

* When you see that this is likely to happen, make a small hole in it with the head of a large pin, in order to let out the superfluous air.

(see *Poultry*), adding cocks'-combs and stones, truffles, mushrooms, artichoke-bottoms, and four fine lobsters. It should have a Spanish sauce mixed with jelly broth of poultry and the essence of mushrooms or truffles.

Ditto, with Godiveau of Game.

This *pie* is also made like the first; but garnish it with *godiveau* of game (see *Godiveau*), placing in the centre and on the force-meat balls a fillet of a young rabbit or leveret, cut in scallops, and lightly done in the sauter-plate with sweet herbs, fillets of larks, snipes, and other small game. Add to it some mushrooms, truffles, and a good glazed demi-Spanish sauce, flavoured with essence of kept game and truffles.

Ditto, with Godiveau of Fish.

Season lightly with some sweet herbs four soft roes of carp, and place them with some mushrooms and lobster-tails between the balls of the *godiveau* of fish (see *Godiveau*). Then finish and bake the *pie* in the usual manner, with the addition of a Spanish sauce thickened with lobster butter.

Ditto, with force-meat Balls of Poultry and Truffles.

Cut eight very black truffles into rather thick slices of an oval form, and season them for two minutes only in clarified butter, with salt and mignonette. Then make thirty-six or forty small oval balls of force-meat of poultry (see *Poultry*); place each ball on a slice of truffle, and then put them together in the *pie*. The rest of the process is the same as the former. When ready to dish up, pour on it a glazed demi-Spanish sauce mixed with jelly broth of poultry and essence of mushrooms.

Pies for the first course can be made with any other kind of force-meat or *godiveau* in the same manner.

Ditto, au Chasseur.

Season with sweet herbs a small red partridge, trimmed and cut in two, a small snipe, trimmed in the same manner, two quails, six larks, the loins and legs of a small white rabbit, and four very black truffles, each cut in five slices. Let the whole have a little, but sufficient quantity of salt, to give it a good flavour. Also let the game cool in its seasoning, and when cold put it into the *pie* in the form of a dome, filling up the vacancies with the butter and sweet herbs, in which you have seasoned it. Finish as usual; put

the *pie* in a clear oven, and let it bake an hour and a half; the moment you dish it up, pour into it a Spanish sauce flavoured with the essence of kept game and truffles.

SECT. V.—OF SMALL PATES, WITH GODIVEAU.

GIVE three-quarters of a pound of flour, made into a puff-paste, six turns; roll it out into two pieces of one-twelfth of an inch thick, and cut them with a smooth round paste-cutter into circles of one inch and a quarter in diameter: put half of them on a large baking-plate (which has been wetted a little) at one inch and a quarter distance from each other; wet the top of each circle lightly, and garnish it with a little *godiveau* (see *Godiveau*), which you cover over with one of the circles of paste kept in reserve. Fasten the edges by pressing the top with the back of a paste-cutter of an inch in diameter; egg the *patés* lightly, put them in a clear oven, and give them a fine reddish colour.

Ditto, with Verjuice.

The process is the same as the former, except that you put on the *godiveau* of each *paté* a fine grain of verjuice.

Ditto, with Cocks' Stones.

Take as many large cocks' stones as you want *patés*; throw them in water a little more than lukewarm, in which you have put a little salt, but do not put it on the fire, lest the stones should crack. When they are a little stiff, drain them, and when cold place them on a little poultry *godiveau* or force-meat à *Quinelle* (see à *Quinelle*). The preparation and finishing of the *patés* is the same as stated before. When ready, open them and pour on the inside a little *béchamel*; then close them and serve them up immediately.

Ditto, Scarlet.

Garnish the *patés* with a little *godiveau* of poultry (see *Godiveau of Poultry*), mixed with small dice of neat's tongue of a fine red colour, and the moment they are ready, open them, and pour in a little Spanish sauce; then close them again, and dish up directly. You may likewise put in each *paté* a piece of the tongue in the shape of a nut.

Ditto, with Truffles.

Garnish the *patés* with *godiveau* of poultry (see *Go-*

diveau of Poultry); put upon it a small truffle turned the size of a nutmeg, and finish as usual; before you dish them up, pour in them some Spanish sauce with a little chopped truffles.

Ditto, with Game.

Season with sweet herbs as many larks' fillets (see *Lark*) trimmed round as you want *patés*. When cold, take them out of their seasoning and place one of them on each *paté*, which you have previously garnished with a little *godiveau* of game. (See *Godiveau of Game*.) Finish as usual; when you dish them up, cover the contents with a little Spanish sauce, flavoured with essence of kept game.

Patés Maigres, with soft Roes of Carp.

Wash a fine soft roe of carp in salt and water, cut it in small pieces of half an inch square; and put one piece in each *paté*, which you have previously garnished with a little fine force-meat of the soft roe of carp. Finish as before directed; and when ready, pour in them a little *béchamel maigre* (see *Béchamel Maigre*), though they are frequently served up without it. *Patés* with the soft roes of mackarel, pike, and eel powts, are made in the same manner.

Ditto, with Lobsters' Tails.

Having garnished your *patés* with a little force-meat of lobsters, put in each of them a lobster's tail shelled, and then finish as usual.

Ditto, with Oysters.

Rinse as many small oysters as you want *patés* in their own water, garnish the *patés* with some force-meat of the soft roes of carp, and place the oysters, after wiping them, cold, upon them. Finish as mentioned before.

Ditto, with Anchovies.

Wash and trim as many fine fillets of anchovies as you want *patés*. Roll each fillet up like a small ball, and after garnishing your *patés* with fine force-meat of anchovies, place one fillet on each of them; the remainder of the process is the same as before.

SECT. VI.—VOL-AU-VENT.

HAVING already spoken of the *vol-au-vent* under the head of *Puff Paste*, I shall only observe here, that after finishing

it as there directed, put it in a moderate oven and take it out when it has acquired a fine reddish colour. Then empty it, but at the same time examine the inside, and if any parts of it appear too thin, fasten on them some of the pieces that you have taken from the inside, and then egg the whole of the inside lightly, in order to make all of the loose parts of the *vol-au-vent* stick well together. Afterwards put it for a few minutes in the mouth of the oven. All these precautions are necessary to prevent the sauce from running out when the crust of the *vol-au-vent* is not thick enough to hold it.

Vol-au-Vent à la Nesle.

Make some balls of poultry force-meat (see *Force-Meat*), in small-coffee spoons, dip them in jelly broth, and, after draining them on a napkin, place them regularly in the *vol-au-vent*, which fill up with a good ragout of cocks'-combs and stones, lambs' sweetbreads, truffles, mushrooms, lobsters' tails, and four fine whole brains, and cover the whole with a German sauce. I shall give some further details on this subject when I treat of *casseroles au riz*, as both dishes are garnished in the same manner.

*Rissole.**

Make six ounces of flour into puff-paste, give it ten turns, and roll it out in an oblong form; place on it some small bits of *godiveau*, or other kind of force-meat as big as common nuts, at the distance of an inch from each other; wet the paste round the force-meat and fold the edge of the paste over it, pressing it well down all round, so that no air may remain in the inside. Afterwards cut out your *rissoles* with a jaggging iron, or a round fluted paste-cutter of two inches in diameter, giving them the form of a crescent of an inch and a quarter wide, by two inches long; repeat this till you have used all your paste, which should make twenty-four *rissoles*. Then place them on two stewpan-lids, lightly sprinkled with flour, and when you are going to dish up, fry them,† turning them from time to time, and as soon as they are of a light reddish colour, drain them on a double napkin, and serve them up directly.

Rissoles may also be filled with the same ingredients as *croquettes* of game or poultry; but, in that case, you make

* A *rissole* is a kind of mince-pie.

† Observe, that what you fry them with should not be too hot.

them scalloped. And call them *canelons à la Luxembourg*.

This kind of side-dish pastry (*hors-d'œuvre*) may also be made with fine paste, but then the paste should be rolled out as thin as possible.

Rissoles à la Parisienne.

Take three-quarters of a pound of paste *à brioche*; roll it very thin, and place on it, at the distance of two inches from the edge and one from each other, some small pieces of hash of poultry or game, as large as nutmegs, and the same as that for *croquettes*. Having wetted them lightly all round, fold the edge of the paste over them, and press them down well, so that they may firmly hold their contents. Then cut out your *rissoles* with a plain round paste-cutter, of one inch and two-thirds in diameter, taking care that the meat is exactly in the middle. Place them afterwards on two lids, sprinkled with flour, and continue in the same manner to dispose of the remainder of the paste, so as to make twenty-four *rissoles*. Let them remain on the lids full two hours, in order to give the paste time to recover, and, when ready to dish up, fry, turn, and drain them, as before directed.

These kinds of *rissoles* are sometimes made scalloped, or in the shape of a crescent, and may be garnished with different sorts of force-meat.

Rissoles à la Russe.

Dilute in a small stewpan two spoonsful of flour, with four eggs; add to it half a glass of good cream, a grain of salt, and a spoonful of lukewarm butter. The whole being well mixed, pour a spoonful of it in a large frying-pan, lightly buttered, moving it at the same time in such a manner that the bottom be entirely covered. Having acquired a light reddish colour, turn it, and, when coloured on both sides, place it on a large dish, and then repeat the same operation until you have used the whole of the butter, which should make a dozen small and very thin omelets. When ready, cut them in halves, and then cut each half again in an oblong form; upon which put some force-meat, or a little hash made of poultry or game (prepared like that for *croquettes*), and then fold it up so as to enclose the whole of what you have put upon it; but, in order to keep it well together, wet the sides of the omelet with a little of the butter which you have reserved for that purpose. After having made in this manner twenty-four *rissoles*, dip them in six eggs, beaten up with a grain of salt, and cover

them with some very fine crumbled bread, and then place them on two stewpan-lids. When you are going to dish up, fry them until they have a fine colour, and then serve them up directly.

Croquettes of Rice à l'Ancienne.*

Boil six ounces of Carolina rice, as before directed; mix it with a spoonful of reduced *velouté* (see *Velouté*), two spoonsful of good Parmesan cheese grated, and nutmeg. The whole being well mixed, divide it into eighteen equal parts, of one of which you form in the hollow of your left hand, by means of the thumb of your right, a kind of cup, in which you put a small spoonful of good *salpicon*, or of the ingredients used in filling *croquettes* of poultry or game. You then close the sides of the cup (which should be quite round), and afterwards proceed in the same manner to dispose of the remainder of the rice. When that is done, roll the *croquettes* in some fine grated Parmesan cheese, and then again, in the hollow of your hand; you then mix two handsful of grated Parmesan, with four of bread, crumbled very fine; and, after dipping the *croquettes* in six eggs (beaten up), and draining them a little while, roll them in it, and then again in the hollow of your hand. The eighteen *croquettes* being now ready, fry half of them in the same manner as the *rissoles* (see *Rissoles*), taking care to move the pan so as to make them roll about, and be all of the same colour; and when lightly browned, take them off the fire, in order that the inside may be thoroughly done. When they are of a reddish colour, garnish them with fried parsley, and put them on a stove while you fry the remainder.

SECT. VII.—TIMBALE OF MACARONI A LA MILANAISE.

MAKE one pound fourteen ounces of paste for *timbales*, (see *Timbales*), and the yolks of four eggs into paste à *nouvelle* (see paste à *Nouvelle*), in which put the fourth part of a spoonful of pounded sugar.† Then take a mould for

* A *croquette* is a sort of cracknel, crackling gingerbread, or wafer.

† The addition of the sugar darkens the colour; and, therefore, while the paste for *timbales* takes a bright brown, the paste for *nouvelles*, which forms the ornamental part, will have a fine reddish tint, which, as it is entirely detached from the crust of the *timbale*, produces a very fine effect; for the paste à *nouvelle* being made of the white of eggs, is consequently white, while the crust is of a reddish colour.

timbales (six and a half inches long by three and a half high), butter it very thick with butter well squeezed ; and, after moulding and rolling out the paste for *nouilles* very thin, put it in the ornamental part of the mould, turning it immediately, to prevent the air from tarnishing the colour while you are moulding the fine paste, which should be rolled out to one-sixth of an inch in thickness, and twenty-two inches in length. Cut this piece of paste afterwards into a strip of twenty-one inches in length, and four in width, and then roll it up, and put it aside while you mould a part of the parings, and roll them out likewise to the thickness of full one-sixth of an inch.* Then place the mould upon it, and cut it exactly to the size. When that is done, wet the ornaments, which you have put in the mould as before stated, very lightly ; and place the piece of paste, which you have cut to the size of the mould, upon the ornaments at the bottom, pressing it with a little moulded paste, to make the ornaments stick to it. You then place the strip of paste, which you have rolled up and put aside, upright in the mould, gradually unrolling it, and pressing it at the same time on the ornaments which you have placed round the sides.—Lastly, to fasten the two pieces of paste together, place a small strip of paste lightly wetted over the part where they are joined together. You now pour the macaroni (which you prepare, as directed below) into the *timbale*. Then wet the edge a little, and cover it with a piece of paste of about an inch and a half thick. Having well fastened the cover, you turn the rim of the *timbale* over it, and, after properly wetting the whole, lay a second piece of paste, of the same size as the mould, on the former. Egg it, streak it lightly, and then make a small hole in the centre; after which put it in a clear oven. Let it bake an hour and a half (but observe that the colour should be very light), and after glazing the crust lightly, dish it up.

The macaroni should be prepared in the following manner :—Put a pound of real Italian macaroni, with a little salt and butter, in a stewpan with boiling water, and let it simmer gently on the corner of the stove. When the macaroni is much swelled and mellow, drain it in a cullender, and then put half of it in a large stewpan; strew on

* In rolling out these pieces of paste, you should use as little flour as possible ; not only that the ornaments may fix on with greater ease, but particularly that the colour may be kept clear, which will not be the case if the paste is too much floured.

it nearly half a pound of grated Parmesan cheese, two pinches of white pepper pounded, and half a pound of the best butter, placing at the same time, here and there, a spoonful of *velouté* (see *Velouté*), and the same quantity of beef gravy. Afterwards add the remainder of the macaroni, with the same quantity of Parmesan cheese as before, and then make it boil up, so as to mix it all well together. If the macaroni should be too stringy, you add a little *velouté* and a little salt, and then pour it into the *timbale*.

Timbale of Macaroni au Chasseur.

Prepare the macaroni as stated in the preceding article ; but, instead of beef gravy and *velouté*, use some fillets of larks, with a good Spanish sauce flavoured with essence of kept game. The ornamenting, finishing, and baking of this kind of *timbale* is the same as the former.

Instead of fillets of larks you may use fillets of young rabbits, leverets, partridges, woodcocks, pheasants, &c., cut in scallops as before stated.

Timbale of Macaroni à la Financière.

Prepare the macaroni as before, and add to it a good ragout of cock's-combs and stones, liver, truffles, and some mushrooms, with a glazed Spanish sauce.

Timbale of Macaroni à la Mariner.

Do the fillets of a middle-sized sole with four ounces of butter in a sauter-plate ; clean the soft roe of a carp, and shell twelve lobsters' tails. Then prepare the macaroni as before, and thicken it with two good spoonsful of *maigre béchamel* (see *Béchamel*), and four ounces of crawfish butter (see *Crawfish Butter*). Being well seasoned with salt and very mellow, you pour one-third of it in the *timbale*, and place upon it the carp roe, half of the lobsters' tails, and six fine mushrooms. Then cover the whole with one-third of the macaroni, and place upon it the fillets of the sole (cut in scallops), the remainder of the lobsters'-tails, and six white mushrooms scooped. Pour the remaining macaroni on the *timbale*, and finish and dish it up in the usual manner.

Timbale of Nouilles, with a Blanquette of Poultry.

Make the yolks of eight eggs into paste à nouilles (see *Paste à Nouilles*), pour it gradually into boiling broth, stirring it continually to prevent the *nouilles* from sticking together, and then put them to simmer over a gentle fire the

same as macaroni. When they are swelled and mellow, drain them, and put half of them in a large stewpan, covering them at the same time with eight ounces of butter, eight of Parmesan cheese grated, and two pinches of white pepper pounded. Then add the remainder of the *nouilles*, four ounces of *Gruyère* cheese grated, and a spoonful of good jelly broth of poultry; season it well, and after putting it on the fire for a moment, pour half of it in the *timbale*, made and ornamented in the usual manner. Then add to it a *blanquette* (a kind of fry or stew) of poultry, with some fine mushrooms and a *béchamel* sauce, the *velouté* (see *Velouté*) of which has been mixed with jelly broth of poultry and essence of mushrooms. Afterwards you put to it the remainder of the *nouilles*, and finish the operation in the regular way. Let it bake an hour and a half, glaze the top and sides of the *timbale*, and dish it up immediately.

Timbale of Lazagnes (Ribband-Vermicelli), flavoured with the Essence of kept Game.

Make the yolks of eight eggs into paste à *nouilles* (see *Paste à Nouilles*), work it the same as for *nouilles*, but roll it out as thin as possible. Then cut it in strips of four inches long and half an inch wide, and put them to simmer in boiling broth. When they are very mellow, drain them and put them on the fire for a moment, with the same seasoning as the *nouilles* in the preceding receipts, except that, instead of jelly broth of poultry, you flavour them with essence of kept game. You then put half of them in the *timbale*, and put on them about sixty small force-meat balls of game of the same size and form as quail's eggs, with a glazed demi-Spanish sauce flavoured with the essence of kept game. Add the remainder of the *lazagnes*, put the *timbale* in a clear oven, and finish as usual. Let it bake an hour and a half, glaze it lightly, and dish it up the moment it comes out of the oven.

Timbale à la Financière.

Ornament the *timbale* as directed at the beginning of the preceding section; mask the bottom and the sides with slices of the larding bacon, and fill it with chopped beef suet. Then cover it with a piece of paste, which you fasten to the rim of the *timbale* in the usual way; wet it well, and lay another piece of paste on it of exactly the same size as the mould; egg it lightly, streak it, and make a hole in the centre. Then put it in a clear oven; let it bake an hour and a

half, and after taking it out of the mould, cut a piece out of the top at a quarter of an inch distance from the edge, which is to serve for a cover the same as for a hot pie. Having carefully removed it, take out all the suet and bacon, and then close up the small hole at the bottom with a little paste. When you are ready to dish up, fill it half-way with force-meat balls made of poultry, game, or fish, and pour over it a good ragout of cocks'-combs and stones, fat liver, lambs' sweetbreads, truffles, and mushrooms, with a glazed demi-Spanish sauce. Then put on the cover, glaze the top and sides lightly, and dish it up immediately.

The only difference between this kind of pastry and hot pies is, that the former is made in a mould and dished up with its cover, while hot pies are mostly dished up uncovered, in order to display their rich contents to advantage; otherwise they are both filled in the same manner. With respect to such *timbales*, the contents of which are baked together with the crust, you proceed in the following manner:—

Timbales of Pigeons, with Truffles.

Take eight fine pigeons, singe them lightly, and, after trussing them with their legs inwards, cut them in two; then put them on a sauter-plate in which you have made lukewarm four ounces of butter, as much grated bacon, a tablespoonful of parsley, two of mushrooms, four of truffles, a small clove of shalot, all chopped very fine, some nutmeg, a sufficient quantity of salt, &c. for seasoning the pigeons, and four fine truffles cut in slices. Let it all simmer on a gentle fire for seven or eight minutes, when you turn the pigeons, and let them cool in their seasoning, after which you bone them very carefully. Make afterwards, a pound and fourteen ounces of paste for timbales, and the yolks of two eggs into paste *à nouille*; cut the latter in thin strips, as before directed, and mask the bottom and the sides of the mould, after buttering it, lightly with them; then mould nearly the whole of the paste for *timbales*, and after working it as directed for cold pies, roll it out to the thickness of a quarter of an inch; then put it into the mould, and after pressing it down with the remainder of the paste, which you mould for that purpose, so as to give it the exact form of the mould,* you cut it off within half an inch from the edge;

* Take care that no air-bladders remain between the paste and mould; and, above all, that the paste does not get folded in putting it in the mould.

cover the bottom and the sides of the *timbale* lightly with some fine force-meat, mixed with truffles, and then put in it eight halves of the pigeons arranged in a circular form, with a slice of truffle between each of them, covering the whole with half of their seasoning. You then put in, in the same manner, the other eight halves of the pigeons, with the remainder of their seasoning, and finish the *timbale* in the usual manner. Let it bake an hour and a half, and when it is ready cut a piece out of the top for a cover, and remove the force-meat which covers the pigeons; after which, you take off all the fat. You then pour in it some minced truffles, with a glazed Spanish sauce mixed with jelly broth of poultry and essence of truffles, replace the cover, glaze it lightly and dish it up. This method of ornamenting *timbales* is more expeditious than that before described, and is therefore preferable at a moment when you are pressed for time.

Timbale à la Parisienne.

Take half a pound of real Italian macaroni, but let it be as long as possible: put it in boiling water with a little salt and butter; let it simmer gently, and when nearly done, take it out, drain it, and arrange it lengthwise on a napkin; then wipe each pipe by rolling it on the napkin, and cut the ends even, in order that when the pipes are joined together they may appear to form only one single strip. Having buttered a mould for *timbales* with lobster butter made very red, you place the macaroni on it in a spiral form, and then cover it very carefully with force-meat of game, the panado of which is made a little stiffer than usual; but particular care must be taken in laying on the force-meat not to displace the macaroni, as otherwise the *timbale* will have but a very indifferent appearance when placed on the table. The *timbale* is afterwards filled with a ragout (cold) of fillets of larks, as before directed, red partridges, pheasants, or young wild rabbits, truffles or mushrooms, with a Spanish sauce flavoured with essence of kept game. To mask this ragout, you proceed in the following manner:—Take a round piece of paper, butter it, and cover it with force-meat full half an inch thick, and four inches and a half in diameter; then turn the paper and place the force-meat on the ragout. To separate it from the paper, you make the lid of a stewpan rather warm, and place it for about a second upon it, when as soon as the butter is melted you will be able to take off the paper without any difficulty. You now fasten the edge of the force-meat

to that which you have put round the sides of the *timbale*, so that the ragout is entirely enclosed in it; and as soon as the *timbale* is finished, place it in a stewpan, with boiling water,* for about an hour and a quarter; taking care, however, that the water does not boil while the *timbale* is in it. When it is done, place the dish which is to go on the table, on the mould; turn it upside down, and when you have removed it serve it up directly.

Timbale à l'Indienne.

Boil as before directed, but separately, two quarters of a pound of macaroni, and put in one of them a small infusion of saffron, in order to give the macaroni a fine light yellow colour. When nearly done, drain each quarter of a pound separately, and place them in the mould in the following manner.† First put a strip of white macaroni round the bottom of the mould; then cover the whole of the bottom by placing alternately across it first a strip of yellow macaroni, then one of white, and so on; when that is done, place a second strip of yellow macaroni round the mould above the former; then a second of white, and so on, till you reach the top, taking care that the joints of each strip be hardly visible. Then after carefully masking the bottom and the sides of the mould, in the same manner as stated before, with force-meat of poultry, pour in it a ragout à l'Indienne of cocks'-combs and stones, fat liver, mushrooms, some small pieces of lean bacon,‡ and a sauce of very pale *velouté*, made with jelly broth of poultry, flavoured with mushrooms, cayenne pepper and pimento. The *timbale* is afterwards finished and boiled in the same manner.

White Timbale à la Mariner.

Boil eight ounces of macaroni, which should be as long as possible, then drain and wipe them, &c. as before directed. When dry, place them in a mould lightly buttered, arranging those you put at the bottom in a spiral form, but placing

* The mould must be covered with a round piece of buttered paper, and the edge of it must be about half an inch above the surface of the water.

† You must previously roll the pipes on a napkin, in order that they may be perfectly dry.

‡ These pieces should be cut with a vegetable scoop of half an inch in diameter; and after soaking in plenty of water to draw out the salt, let them simmer with jelly broth.

those round the sides upright. When that is done, cover the macaroni with force-meat of fish, in the same manner as the other *timbales*, and then fill the inside with a ragout of soft roes of carp, lobsters'-tails, and mushrooms, to which add a saucc of *béchamel maigre*. (See *Béchamel Maigre*.) Finish and boil it as before.

You may also fill this *timbale* with the fillets of soles, perch, eels, &c., with the addition of truffles and artichoke-bottoms.

N. B. In making large oval *timbales*, follow the directions given for the last three.

SECT. VIII.—CASSEROLES OF RICE (RICE PILLAU).

HAVING washed one pound and a half of Carolina rice very clean in lukewarm water, pour it into a large hollow stewpan of eight inches in diameter, in order afterwards to have sufficient room to work it. Add to it twice the quantity of good broth,* with four spoonsful of the fat of poultry, and then place the stewpan on a stove. As soon as the rice begins to boil, skim it, and after covering it, put it on a very gentle fire, and let it simmer without interruption for fifteen or twenty minutes, when you stir it a little with a wooden spoon, and let it simmer for twenty or twenty-five minutes longer; stir it again, and if you find the rice tender, take it off the fire; but if it should not be done enough, add a little more broth to it, and let it remain till it is quite tender and begins to break. Stir it afterwards for a few minutes longer, and then put the stewpan a little on one side, in order to drain off the fat. When the rice is lukewarm, and all the fat well drained off, you form it into a stiff paste by working it well, and if necessary, adding gradually a little more broth to it, to make it sleek and binding. Then put this paste in a lump into a pan or on a baking-plate, and give it the form you intend it to have, taking care that it is four or five inches high, and seven in diameter. To make it very sleek you pass your fingers backwards and forwards on such parts as seem to be in want of it; and for embellishing it you make use of the point of a knife and pieces of carrot, which for that purpose you cut in a proper shape. It is further necessary to observe that, in forming your decorations, you must make them project at least the size of your

* That is, if the rice is an inch thick, you may add as much broth to it as will cover it two inches above the surface, exclusive of the fat.

little finger from the rice ; so that in baking they will become lightly coloured, while the hollow spaces between them dry up white, by which a very fine effect is produced. Without this precaution the baking will make your decorations disappear entirely. The *casserole* is afterwards covered with a little clarified butter, in order to give it a brighter colour, and then placed on a stand and put in the oven ; where it should remain about an hour and a half, and acquire a light yellow colour. When done, take off the cover which you have traced in forming the *casserole*, and entirely remove all the loose rice which does not adhere to the crust, in order to make it very thin. You then mix, in a small stewpan, a large spoonful of the rice which you have taken away from the inside, with a little of the sauce of the ragout, &c. you intend to put in it ; and the moment you dish up, cover the inside with it, and then fill it.

Note.—Glaze the projecting parts of the decorations lightly before you send it up.

In case you have no good fat or jelly broth, you may mix the rice with butter, salt, and water ; it will not injure the *casserole*, and even make the rice look whiter. If, during a great pressure of business, the fat is not sufficiently drained off the rice when you want to make it into paste, put it between a napkin, and squeeze out what remains.

Casserole of Rice à la Reine.

Chop the white meat of two pullets, and twelve fine white mushrooms, very fine ; pound it altogether, and then dilute it with jelly broth of poultry flavoured with essence of mushrooms. Pass the whole through a white cullender, then put it in a stewpan, which you place in another with boiling water, and when nearly boiling, pour it in the *casserole*. For a cover, place on it, in a circular form, six eggs poached in boiling water with a pint of vinegar (but very soft), with a small fillet of a pullet *à la conti* across each of them. When ready to dish up, mask the middle of the eggs with *béchamel*. (See *Béchamel*).

N. B. The poultry, &c. may also be put in the *casserole* without pounding or straining.

Casserole of Rice à la Polonaise.

Chop a sufficient quantity of the meat of partridges, pheasants, young rabbits or leverets, together with some mushrooms ; pound it, and then dilute it with a good Spanish sauce, flavoured with essence of kept game and essence of mush-

rooms. Then drain it and boil it as before. When nearly boiling, put it in the *casserole*, the cover of which is made of small round truffles, glazed in the sauter-plate; or some fine mushrooms or large cocks'-stones, all arranged in a circular form. The whole is afterwards covered with a Spanish sauce.

Casserole of Rice, with a Blanquette of Poultry, flavoured with Truffles.

Put eight fillets of pullets and five middle-sized, but very round truffles, cut in slices, with a little salt, on a sauter-plate. Then drain the truffles and put them in a small stewpan. When the fillets are cold, slice and trim them for the *blanquette*; after which you mix them with the truffles, and pour a good German sauce over the whole. Boil it as before, and serve it up quite hot.

Casserole of Rice au Chasseur.

Trim twelve fillets of red partridges, put them on a sauter-plate with some butter, salt, and nutmeg, and six very black round truffles, cut in slices. When the fillets are stiff, drain them and put them on a plate; then drain the truffles and put them in a small stewpan. As soon as the fillets are cold, cut them in scallops and mix them with the truffles. Add a Spanish sauce to it, flavoured with essence of kept game and the essence of truffles. Boil it as before directed; and when ready to dish up, thicken it with a good piece of butter. You may in the same manner use the fillets of woodcocks, pheasants, young rabbits, &c.

Casserole of Rice à la Perigord.

Soak and clean a small Strasbourg liver; cut it in scallops and do it lightly in a sauter-plate with a little salt. Then drain it on a napkin, trim it, and mix it in a stewpan with about twenty fine cocks'-combs, about forty cocks'-stones, and as many small round truffles of the same form and size as the cocks'-stones. Pour over it a glazed demi-Spanish sauce, mixed with jelly broth of poultry, flavoured with truffles and some reduced Madeira wine. Boil this ragout as before, and pour it in the *casserole* quite hot.

Casserole of Rice à l'Indienne.

Put in the *casserole* a fricassee made of pullets à la reine, called a *kari*; add to it an infusion of saffron, cayenne pepper, and pimento, and some small pieces of the breast.

The latter, after having been blanched, should be boiled in broth, and then cut with a vegetable-cutter of half an inch in diameter. Garnish the fricassee afterwards with some cocks'-combs and stones, and mushrooms, thickened in the usual way. The cover is formed of small cucumbers very green.

Casserole of Rice à la Toulouse.

The ragout is made of lambs' sweetbreads, cocks'-combs and stones, capons' livers, mushrooms, and sliced truffles, with a good German sauce, and boiled in the usual manner. The cover is formed of small lambs' sweetbreads, larded and glazed.

Casserole of Rice, with Beef Palates.

Peel, soak, and boil twelve beef palates; drain them on a napkin, and cut them with a vegetable-cutter of an inch and a quarter in diameter. Pour over them a good German sauce flavoured with truffles and mushrooms. Boil it as before. You may also put in the *casserole* a ragout of veal gristles, or a *blanquette* of calves' or lambs' sweetbreads.

Casserole of Rice, with Salt Cod.

Take two pieces out of the back of a cod-fish, very white and tender; soak them, and a moment before you are going to dish up, put them on the fire in a stewpan with cold water; then, as soon as the water begins to boil, take it off the fire and throw into it a hot wood coal,* then cover it over for some minutes, drain it on a napkin, take off the skin, and bone it. Add afterwards a good *béchamel maigre* (see *Béchamel*), and boil it in the same manner as the ragouts. When ready to dish up, add a piece of butter and a little nutmeg.

Casserole of Rice, garnished with Fillets of Soles.

Wash and trim the fillets of four fine soles, and put them on a sauter-plate with a little salt and butter; then drain them and cut them in small rounds of an inch and a quarter in diameter. Add afterwards *béchamel maigre* (see *Béchamel*) or a German sauce, with some mushrooms and lobsters' tails. Boil this ragout in the usual manner, and put it in the *casserole*, which you finish as directed.

* This is done to take away the disagreeable saltish taste.

In using fillets of turbot, salmon, and all other kinds of fish, you proceed in the same manner, and garnish with oysters, lobsters' tails, soft roes of carp, truffles, mushrooms, &c.

Casseroles of rice may also be filled with force-meat of poultry, game, or fish.

Large oval *casseroles* of rice are made exactly in the same manner, except that you double or treble the quantity of rice.

SECT. IX.—CROUSTADE OF BREAD, WITH A RAGOUT OF LEVERETS IN THEIR BLOOD.

TAKE a French loaf of three pounds, and a day or two old, but no more than eight inches in diameter; pare off the crust, and cut the crumb in the shape of a goblet or some other fanciful form. Then put it in a stewpan, with a sufficient quantity of clarified butter to cover it entirely, and place it on a gentle fire. As soon as it has acquired a fine bright brown colour, drain it on a napkin, and after taking off the cover (which you marked out when you made the *croustade*), scoop out the crumb, and then mask the inside lightly (about one-sixth of an inch thick) with force-meat of game. Put it in the mouth of the oven, and take it away as soon as the force-meat becomes firm.* When the *croustade* has been prepared in this manner, cut in scallops eight fillets of leverets, and put them in a large sauter-plate, in which you have put some spoonsful of clarified butter. Then sprinkle a little salt upon them, and cover them entirely with clarified butter. Put them on a gentle fire, and as soon as they are firm, drain off the butter; then add a good Spanish sauce (boiling), flavoured with essence of kept game, moving the sauter-plate so as to cover the fillets entirely with the sauce, but without putting them back on the fire. Add to it (stirring it continually) the blood of the leverets, a few small pieces of butter, and a little grated nutmeg, and then serve it up immediately. You may also add to it some minced truffles and mushrooms. Ragouts of the fillets of young rabbits, snipes, partridges, &c. are prepared in the same manner, except that the fillets of hares and leverets only receive the addition of their own blood.

* This process is necessary to prevent the *croustade* from soaking up the sauce of the ragout, &c. that you put in it.

Croustade of Quails au Gratin.

Make a *croustade* (in the same manner as before directed), having seven large flutes, and being about two inches high and seven and a half in diameter, and cover the inside an inch thick with fine force-meat. Then take seven fine quails (which have been previously boned), glaze them lightly, and season them with a little salt and nutmeg. Then put in each of them a little force-meat, and roll them up like little balls, which you put in the *croustade* in such a manner that each of the flutes contain one quail. Fill the middle of the *croustade* with force-meat, and then make a small hole in the centre of each bird wherein you put one of their claws, which you have preserved for that purpose.* Then cover the sides as well as the top with slices of larded bacon, put a double piece of paper round the whole (which you fasten with a little packthread), and place two round pieces of buttered paper on the top; after which you put it in a moderate oven. Let it bake an hour, that is, till the quails feel firm to the touch; and then take away all the slices of bacon as well as the force-meat out of the middle. When you are going to serve, place it on the dish that is to go on the table, and pour in the middle of the quails a small ragout of cocks'-combs and stones, with truffles or mushrooms. Then glaze the quails as well as the sides of the *croustade*, and place on each bird a small fillet of a pullet *à la conti*; the whole arranged in a circular form, in the centre of which you put a small round truffle of the size of a nutmeg. To fix these fillets properly, make a small hole in each of them with a vegetable-cutter of only one-sixth of an inch in diameter, through which you pass the claw which you had previously fixed on each bird. This little embellishment sets the *croustade* off to very great advantage. You may also place on the quails a white mushroom, and on that a small fillet *à la conti*, which you roll up like little balls. After being baked with the slices of bacon, you make a hole in the middle as well as through the mushrooms, and fix them on the quails by means of their claws.

The same kind of ragout may also be put in small crust made of paste for hot pies, of the same height as the *croustade* of bread, provided you bake it for an hour and a half.

* To do this the quails must project about three-quarters of an inch above the *croustade*.

You proceed in the same manner to dress larks, snipes, small partridges, &c. *au gratin*.

For large *croustades* it is necessary to have a large oval loaf made on purpose; in which case you decorate it after it has been browned in the oven. Additional ornaments are formed by means of white lozenges, which you fasten to the *croustade* with confectioners' glue (see Part IX.) They may also be made of small flowers of puff paste baked white.

SECT. X.—CHARTREUSE PRINTUNIERE (SPRING CHARTREUSE).

SCRAPE two bunches of carrots, and two of turnips; cut them in pieces of an inch and half in length, rounding them afterwards with a vegetable-cutter of an inch and half in diameter; put them in clean water, and afterwards in boiling water with a little salt; then separate them; and after letting them cool, put them in some good broth with a little sugar, and let them simmer on the corner of the stove. When they are nearly done, glaze them, by reducing the liquor on a brisk fire. While they are doing, put the trimmings of carrots and turnips, together with a dozen onions (in each of which you stick two cloves), six heads of celery, and two lettuces, on the fire with some good broth; skim them and let them simmer gently. When they are done strain the liquor through a napkin, and as soon as it is settled, pour it off and mix it with a good Spanish sauce. Then get three small cabbages cut in quarters, take out the stalks, and open each quarter, in order to put in a little salt; and then, having tied them up with packthread, you place them in a stewpan lined with slices of larding bacon and a slice of ham. In the middle of the cabbages put a short thick sausage, a piece of bacon, (which has been previously soaked), two small partridges, the legs trussed inward, larded with thin pieces of bacon, and a bunch of parsley and chives well seasoned: cover the whole with slices of larded bacon; add to it some jelly broth or fat of poultry, and let it simmer full two hours on a slow fire. In the mean time drain the carrots and turnips on a napkin, and place them at the bottom and round the sides of a mould, which has been lightly buttered. Afterwards drain the cabbages on a cullender, and after taking out the partridges, the bacon, and the sausage, squeeze them in a

double napkin. Next, trim the bacon and cut the sausage in slices; after which cover the bottom and sides of the mould lightly with some of the cabbage: then put a ring of bacon and sausage at the bottom, next the two partridges, placing them on their breasts; over them some more bacon and sausage; and lastly, fill the remainder of the mould with cabbage, taking care that the top of the *chartreuse* is quite even. You then cover it with a round piece of buttered paper, and put the mould in a stewpan with boiling water an hour before you dish up. A few minutes before the time, turn the mould on a napkin, folded eight times double, placed on a small stewpan-lid, in order to drain off the liquor. When it has been well drained, turn the mould again, and place the dish that is to go on table upon it; then take away the mould, pour a little sauce over it, and put the remainder in a tureen.

You may likewise fill the *chartreuse* with a wild duck, a teal, larks, &c.; and, instead of cabbage, add lettuces, done exactly in the same manner. Game is generally put in whole.

You may also form your *chartreuse* in scales, diamonds, chequers, &c.; in which case you cut your carrots and turnips in oblong pieces of about half an inch thick, which you trim according to your fancy the moment you are going to dress the *chartreuse*; for by attempting to shape them raw you will never be able to give them a handsome form.

Another mode of garnishing this kind of Chartreuse.—Boil in salt and water twenty-four heads of asparagus of two and a half inches long, and when done arrange them on the top of the *chartreuse*, in the form of a large rose, putting at the same time between each of them a young carrot of an inch and a half long, a little pointed, and of the same thickness as the asparagus, done as for the *chartreuse*. In the middle put a fine mushroom, a round turnip, or a truffle; and round the bottom of the *chartreuse* form a ring of small turnips, glazed and shaped like pears.

Another.—After pouring the sauce over the *chartreuse*, place a crown of small glazed onions on the top, near the edge, in the centre of which put a small artichoke-bottom, of a convex form, and boiled very white; between it and the onions form another crown of green peas, boiled in salt and water only, in order to preserve their colour, and on the top of the onions place a rose of five mushrooms. The foot of the *chartreuse* is garnished with a

a ring of small Brussels cabbages, and boiled in salt and water.

Another.—After adding the sauce, place in the centre a double star, made of ten pieces of carrot, cut in long diamonds, and each half an inch in length; in the intermediate spaces between the diamonds put a fine head of asparagus, three-quarters of an inch long, and on the point of each diamond a small white mushroom; and also, in the centre of the star, round the foot, place a ring of small round potatoes, done in butter, and lightly browned.

Another.—After adding the sauce, place in the centre of the *chartreuse* a crown of small cauliflowers, in the middle of which you put some green kidney-beans, cut in small strips of half an inch long; round the cauliflowers form a border of green peas, boiled in salt and water, and garnish the foot with a circle of small carrots, rounded and glazed.

Another.—Add the sauce, and place the bottom of an artichoke in the centre, garnished with a bunch of glazed young carrots, of half an inch in length and one-sixth of an inch thick; round the artichoke form a ring of small Brussels cabbages, which you enclose in a crown of turnips, indented on the edge. The border round the bottom is formed of cauliflowers and small Brussels cabbages of the same size.

It is advisable to prepare all these decorations beforehand, that they may be ready the moment you are going to dish up.

These kinds of *chartreuses* can also be made in cylindrical moulds, in which case you put them in a ragout of larks (see *Larks*), partridges snipes, &c. The top may be ornamented in the same manner as the others. Large *chartreuses* are made in the same way. You may also make little ones in small moulds for *timbales*; but these should only be two or three inches in height and width, and eleven or twelve of them be put together on a dish. Put in each of them a lark (boned), a few small pieces of fine red tongue cut like dice, a sausage, &c. The vegetables used in garnishing them should of course be cut much smaller than for the large *chartreuses*.

Chartreuse à la Parisienne, en Surprise.

Take eight fine round truffles, roast them in hot ashes, or boil them in some champagne wine, and when cold peel and cut them lengthwise with a vegetable-cutter of one-third of an inch in diameter; then take about one hundred middle-

sized lobsters' tails,* trim them a little, and arrange part of them in a circular form round the sides of the mould, which has been previously buttered; upon them you place a Grecian border of the small pieces of truffle prepared as before stated; and as a relief, add a few thin fillets of a pullet, previously stiffened in butter, and cut in a proper form. Upon this border place the remainder of the lobsters' tails, also arranged in a circular form, to correspond with the others below the Grecian border; chop the parings of the truffles very small, then spread them at the bottom of the mould, and cover them, as well as the sides of the mould, an inch thick with force-meat that is rather stiff; after which put into the middle a *blanquette* of poultry, or lambs' or calves' sweetbreads, a ragout of fillets of game, &c., taking care that you fill the mould no higher than half an inch from the top, and that your ragout, &c. are put in cold. You then form, on a round of buttered paper, a cover of force-meat, of five inches in diameter, and half an inch thick, which you put on the *chartreuse*. In order to remove the paper, place a small stewpan-lid, made a little warm, for about a second upon it; and after taking it off, fasten with the point of your knife the force-meat of the cover to that round the sides. The *chartreuse* being now finished, cover the top with a round piece of buttered paper, and place it in a stewpan with boiling water, where you let it remain for full an hour and a half. When ready, take off the cover, and place it on the proper dish; then place on the top a circle of small white mushrooms, with a rose of eight thin fillets *à la conti*, and cut in the shape of a crescent in the centre, in the middle of which you put a fine mushroom; you may then glaze it, though it will have a very good effect without it.

Chartreuse Parisienne en Cyindre (Paris Chartreuse baked in Cylindrical Moulds).

After doing some truffles in the same manner as directed in the preceding receipt, cut them in long pieces with a vegetable-cutter of an inch and a half in diameter, and then in slices of one-sixth of an inch thick. Then prepare twenty-one thin fillets of pullets *à la conti*, and place seven of them in a circle, at the bottom of the mould (which should be buttered, and of a cylindrical form); upon them, round the

* Instead of lobsters' tails you may use carrots, prepared as directed in the preceding article.

sides of the mould, lay part of the slices of truffles, putting them one on the other, at half an inch distance, which will form them into crescents; then fill the bottom of the mould with force-meat, taking care not to displace the truffles; upon which place another circle of fillets, and upon them another of truffles, in the same manner as the former, fastening them with a little force-meat, and then again a circle of fillets; after which fill the mould with force-meat, and cover it with a round piece of buttered paper. Place the mould in a stewpan with boiling water; let it remain an hour, and after turning it over on its proper dish, fill it with the same kind of ragout as the former, except that you put it in quite boiling. Round the cylinder you place a ring of mushrooms or truffles, or one of thin fillets off the breast of a pullet, composed of several smaller rings, in the centre of each of which you put a small round truffle, or simply a double circle of large cocks'-stones, or of large lobsters' tails.

SECT. XI.—SMALL CROUSTADES, WITH BECHAMEL SAUCE.

THIS kind of *croustades* is made in moulds for *darioles*, with the parings of puff-paste, which is worked with a little additional flour, in order to make it firmer. The inside is filled with the remainder of the parings. They can also be made with fine paste. Put them in a clear oven, and give them a reddish colour, as well as the covers, which you make like those for *puits d'amour*, except that on those for *croustades* you put a small knob of puff-paste, to which you have given ten turns, for otherwise they will come off in baking. Observe that the crust should be rather thick, and that they should be emptied the moment they are taken out of the oven. They are filled with the white meat of poultry, cut in fillets of an inch and a half in length, and one sixth in width, two very black truffles or mushrooms, cut in the same manner. Add a *béchamel* sauce (see *Béchamel Sauce*) mixed with jelly broth, flavoured with truffles. Put the whole in a stewpan, which you place in another with boiling water, and put it into the *croustade* the moment you are going to dish up. Pour a little *béchamel* over the top only; cover them, and send them up directly.

Croustades with Truffles, en Surprise.

Take twelve fine truffles of equal form and size, and after washing and brushing them well in lukewarm water, boil

them in champagne wine ; after which drain them, and let them cool ; then place them on their flattest side, and, with a vegetable-cutter of one inch in diameter, cut out a piece from the top, about three-quarters of an inch deep, which is to serve for a cover ; after which empty the truffles very carefully with a small coffee-spoon, taking particular care not to break the skin. The moment you are going to dish up, put into each truffle some minced poultry or game with truffles, or some cocks'-stones with truffles rounded like them, &c. &c. ; then place in them the small cover which you had cut out as before directed.

N. B.—To those filled with game you add a Spanish sauce. (See *Spanish Sauce*.)

Small Croustades of Nouille au Chasseur.

Make the yolks of twelve eggs into a paste à nouille (see *Nouille*), and pour it gradually into a stewpan with boiling water. After boiling a few minutes drain it in a large cullender, and then put it in a stewpan with four ounces of butter and a little salt ; after which spread it two inches thick on a large sauter-plate. When cold turn the sauter-plate on the board, and cut out your *croustades* with a plain round paste-cutter of two-thirds of an inch in diameter. You may also give them an oval, square, or diamond-like form. Then break eight eggs in a bowl, and after beating them up, dip your *croustades* in them, one after another, draining them successively as you dip them ; after which roll them in some fine crumbled bread, and dip them again in the eggs ; after that, roll them once more in the crumbled bread, and then lightly on the board, in order to make them quite smooth ; then mask the covers on their handsomest sides, and fry them six at a time,* taking them out of the pan as soon as they have acquired a light brown colour. When they are done, take them off the covers with the point of your knife, and scoop them out with a small coffee-spoon. The moment you are going to dish up, fill them in the same manner as directed in the preceding receipt.

To make vermicelli *croustades*, you proceed in the same manner.

Small Chartreuses à la Française.

This kind of paste is made in moulds for *timbales* of two inches high by two wide, in the same manner as the large

* Let what you fry them in be a little warm.

chartreuses. You put in each of them a lark (see *Lark*), boned, which you likewise boil with cabbage, observing that the birds are to be taken out as soon as they are done, as the cabbage will take some time longer. When they are ready prepared, let them boil full half an hour in the same manner as the large ones. In order to prevent their being damaged in taking them out of the stewpan, place each mould on a small tin plate of two inches and one-sixth in diameter, with a handle, which you take away as soon as you have placed the mould on its proper dish.

Casserolettes of Rice.

They are made in the same manner as the large *casseroles* (see *Casseroles*), but should be only two inches and a quarter high, by two inches in diameter. Place a dozen of them on two large baking-plates, at three inches distance from each other, in order that they may all acquire the same colour; put them into a hot oven, and take them out as soon as they are lightly browned; after which empty them, and put in such ragouts as I have before described. When they are filled, glaze the sides lightly, and place upon for a cover a circle of thin fillets of pullets *à la conti*, or larded and lightly glazed, in the centre of which you put a small round truffle.

Small Bouchées à la Reine.

These are made and filled the same as the small *croustades* of paste already described; but, to make them quite round and upright, let the paste rest a few minutes after having given it seven turns, and then cut them out, a little thicker than usual, with a scalloped paste-cutter of two inches in diameter: place them afterwards on a plate lightly wetted, and after egging them, mark out the cover, but do not cut it very deep, and as near the edge as possible. Put them in a clear oven, and brown them well.

Small Croustades à la Monglat.

Make twelve *croustades* in the same manner as the jelly patties, which are described hereafter (Part IV.); but make them only two inches in diameter, and the same in height. The *croustades* being ready, cover the bottom and sides with small thin pieces of larding bacon, and fill them with flour and chopped beef suet; then after egging and ornamenting them place them in a clear oven and give them a light brown colour. When they are done and emp-

tied, fill them with a ragout of fat liver and truffles, with a sauce *à la monglat*, a *blanquette* of the white meat of poultry, *béchamel* sauce, &c.; you may also fill them with game or fish, prepared as for hot pies.

Small Bread Croustades, with Quails au Gratin.

Take a round stale French loaf of six pounds, cut it in slices of two inches thick, and then cut out the crumb with a vegetable-cutter of about two inches in diameter: make in this manner about twelve *croustades*, tracing at the same time, on the smoothest side of the cover, with the point of your knife, about one-sixth of an inch from the edge. After fluting the sides, you put six in a stewpan, with a sufficient quantity of clarified butter to cover them entirely, and then place them on a moderate fire, so as to give them a light brown colour: when done drain them on a napkin, and then put on the other six; afterwards take out all the crumb and put into each of them a spoonful of fine force-meat; then take twelve quails, which have been boned, open and season them, and put into each of them a little glazing; after which roll them up like little balls, and put one into every *croustade*, with their breasts upwards; then place the twelve *croustades* close to each other on a middle-sized baking-plate, covered with slices of larding bacon; put some more slices round them, and on the outside a strip of paper, which you fasten with a piece of packthread. The top is likewise covered with bacon, over which you lay two round pieces of buttered paper; put them in a moderate oven, and let them bake an hour and a half; then take away the bacon, and drain the *croustade* for a moment on a napkin, after which pour over them a good Spanish sauce.

N. B. Instead of quails, you may put in them larks and other small game.

SECT. XII.—SPANISH SAUCES.

TAKE a high stewpan of seven inches in width, put into it two slices of ham of about one third of an inch thick, a knuckle of veal, and two partridges,* with a sufficient quantity of broth to cover the knuckle of veal only;† then

* Instead of partridges, you may take two carcasses of wild rabbits, or one whole one.

† Observe that the broth used in making sauces should generally be very lightly salted.

cover it and put it on a fierce fire, and when the liquor is reduced to half, put the stewpan on the edge of the stove, in order to draw out all the gravy, but take particular care that it is not in the least burnt, as that will entirely spoil the sauce. As soon as the liquor is reduced to a very small quantity, and begins to be lightly coloured, take the stewpan off the fire, and prick the fleshy part of the knuckle of veal with the point of your knife, in order to let out the gravy. Then put the stewpan back again on the corner of the stove, and let it remain for nearly two hours ; when you find that the glazing has acquired a fine red colour, and that on taking up a small quantity you can easily roll it into a little ball without its sticking to your fingers, take the stewpan off the fire, and put it aside for a quarter of an hour ; then fill it with jelly or some other broth, and put it back again on the corner of the stove. In the meantime melt four ounces of butter, and after thickening it a little with some sifted flour, place it on the corner of the stove, skimming it from time to time, in order that it may gradually acquire a fine nut brown colour. As soon as the liquor begins to boil, skim it and mix two spoonsful of it with the butter and flour, stirring it continually, in order to prevent its getting lumpy : then add a few more spoonsful, and after it is properly diluted pour it into the stewpan with the knuckle of veal, &c. Add to it a faggot of parsley, chives, two laurel-leaves, a little thyme, sweet basil, two cloves, and particularly some parings of mushrooms. Then put it on the corner of the stove, skim it, and after simmering for full an hour, take off the fat. An hour and a half after, take off the fat again, then pour it through a tammy into a tureen, stirring it from time to time, to prevent any skin setting on the surface. This sauce, if well made, will be of a bright colour, and though rather lightly salted, have an agreeable taste.

Glazed Demi-Spanish Sauce.

Pour half of the sauce described in the preceding receipt into a stewpan, adding to it the same quantity of jelly broth of poultry,* with some parings of truffles and mushrooms, in

* This jelly-broth is made with the carcasses and trimmings of two pullets, to which add some good broth lightly salted, a carrot, a couple of onions, two cloves, and two shalots. After skimming it well, let it simmer for about two hours, and then pass it through a napkin, but without squeezing it ; and when settled, pour it off clear before you use it. The essence of kept game is made in the same manner.

case your dish is garnished with force-meat balls of poultry ; or the essence of kept game mixed with that of truffles and mushrooms, if the force-meat balls required are of game ; then place the stewpan on a fierce fire, stirring the sauce with a wooden spoon till it boils ; after which put it on the corner of the stove, and then skim it and take off all the fat : leave it there full three-quarters of an hour, take off the remaining fat, and then put it again on a fierce fire, stirring it continually. When the sauce is sufficiently reduced, pour it through a tammy, and use it as may be necessary.

Of Velouté.

Take a stewpan of the same size as the former ; put into it two slices of lean ham, a knuckle of veal, with a couple of onions, two cloves, and two shalots. After skimming it well, let it simmer for about two hours, and then pass it through a napkin but without squeezing it, and when settled pour it off clear before you use it. The essence of kept game is made in the same manner, with as much broth* as will cover the veal only. Then cover it, and place it on a sharp fire ; as soon as the liquor is reduced one-half, put it on a corner of the stove to draw all the gravy from the veal ; prick the fleshy part and let it remain there for full a quarter of an hour. As soon as it is sufficiently reduced, and begins to be lightly coloured, fill the stewpan with broth or jelly broth of poultry : when the whole boils up, place it again in the corner of the stove, and after skimming it, add a faggot of sweet herbs and a good handful of the parings of mushrooms. In the mean time make four ounces of butter lukewarm, and thicken it with some sifted flour : then put it for a few minutes on a very slow fire, and add two large spoonsful of the liquor of *velouté* to it. When the whole has been properly diluted and made very smooth, add some more of the liquor to it, and then pour it into the stewpan with the remainder, which you put on a fierce fire, and as soon as it boils put it on the corner of the stove. After skimming it, add a faggot of sweet herbs and the parings of a small basket of mushrooms ; then cover it and let it simmer for full two hours ; after which take off all the fat. When the knuckle of veal is done enough, pour the sauce through a white tammy, and stir it from time to time the same as the Spanish sauce.

* Particular care must be taken that the broth is perfectly white.

German Sauce.

This sauce is made by reducing the *velouté* in the following manner: Pour half of the *velouté*, and the same quantity of good jelly broth of poultry, with some parings of mushrooms and truffles (but very little salt), into a stewpan; place it on a fierce fire, and stir it with a wooden spoon until it boils; put it on the corner of the stove, cover it, and let it simmer for about an hour; then take off the fat, and put it back on the fire, stirring it continually with the wooden spoon. When the sauce is sufficiently thickened, and has acquired the appearance of a jelly, take the stewpan off the fire; then mix the yolks of two eggs and a spoonful of cream, and after passing them through a tammy, add a piece of butter as big as an egg, divided into small bits, and pour it altogether into the *velouté*, stirring it continually with the wooden spoon. When the whole has been well mixed, put it on a moderate fire, continuing to stir it; and the moment it begins to boil up, take it immediately off the fire, and add the same quantity of butter that you used for thickening, with a little nutmeg.

N. B. This sauce should be made very thick.

Béchamel.

After reducing the *velouté* the same as for the German sauce, gradually add to it some reduced cream,* and reduce the whole till it is of a proper thickness to cover the ragout, &c., for which it is intended. Then take it off the fire, and add to it a piece of butter as big as an egg, with some spoonsful of very thick double cream and a little nutmeg; then pour it through a white tammy, and use it as before directed.

Bécamel Maigre.

Boil a quart of new milk, then take a piece of butter as big as an egg, make it lukewarm, and after thickening it with a little sifted flour, put it for a few minutes on a moderate fire, and then dilute it with the fourth part of the milk adding the remainder by degrees. As soon as you have made it all boil up together, put it on the corner of the stove and add to it a scraped carrot, an onion, a few shalots,

* Reduce a quart of milk to one-third; add a third of this quantity to the *velouté*; and, after it has simmered for a few minutes, add the other third, and then the remainder in the same manner.

with some parsley, thyme, laurel, and sweet basil, and a little salt; let it simmer for an hour, and then pass it through a tammy. Reduce it afterwards to give it a body; and add, if necessary, a little salt, nutmeg, and a good piece of butter; then pass it through a white tammy, and use it as directed.

Force-meat Balls of Poultry.

Take the crumb of a French loaf, put it in a stewpan, and add to it two (ragout) spoonsful of jelly broth of poultry, one of *velouté*, one table-spoonful of parsley, and two of mushrooms, the whole chopped very fine. Then place the stewpan on a moderate fire, and as soon as this panada boils, stir it continually with a wooden spoon, until the whole forms a softish but very binding kind of paste; then add the yolks of two eggs, and pour it on a plate, which you cover with a piece of buttered paper; then bone two fat pullets, and after cutting off the small sinews and the outer skin, pound them well, pass the meat through a sieve, and then put it on a plate. Then boil two fine calves' udders, and when cold, trim and pound them, and afterwards pass them through a sieve; you then pound the panada, and pass it likewise through a sieve. When these three articles have been thus disposed of, take six ounces of the panada, ten ounces of the meat and eight of the calves' udder; first pound the panada and the meat together for a quarter of an hour, and then add the udder to it. After pounding it for fifteen or twenty minutes, add five drams of seasoning salt, a little nutmeg, and the yolks of two eggs which have been previously beaten up for five minutes; add two more yolks, and a ragout-spoonful of cold *velouté* or *béchamel*.* After pounding the whole five minutes longer, you put it in a tureen, which you cover with ice: and in order to ascertain whether there is any thing wanting, you form part of it into a ball, and boil it in some broth. If it be properly made, it will feel soft on touching it, and the inside, when cut in two, will be very sleek and extremely pleasant to the taste. If you find the force-meat too thin, add the yolk of an egg; but if, on the contrary, too thick, mix a little *béchamel* or *velouté* with it; the moment you are going to use it, add to it the white of an egg whipped very stiff; then form the force-meat into balls, by means of a silver table or other spoon (according to the size you want them) dipped in warm water, and put them on two sauter-plates lightly but-

* You may also add to it three spoonsful of sweet herbs.

tered. When you are ready to dish up, pour some boiling broth gently in the sauter-plates; cover them, and place them on the corner of the stove to simmer only, in order to prevent their cracking. Then drain them on a napkin, and use them as directed.

Ditto, of Pike.

Bone two middle-sized pikes, pound them, and pass them through a tammy. Then put the crumb of a French loaf in some milk or broth; and when it is well soaked, squeeze it in a napkin, pound it for ten minutes, and pass it also through a tammy. Then take six ounces of the milk panada, ten of the fish, and six of butter; pound the fish and the panada first for some minutes, then add the butter and pound the whole for a quarter of an hour. Add five drams of seasoning salt, a little nutmeg, and the yolks of three eggs; pound it five minutes longer, after which add to it two table spoonful of sweet herbs done in butter, and a ragout-spoonful of *velouté* (see *Velouté*) or *maigre béchamel*; pound it again ten minutes, and then put it in a tureen. The moment you are going to use it, beat up the white of an egg and add it to the force-meat, and proceed as mentioned in the preceding receipt.

N. B. In using other fish, you follow the same directions.

Ditto, of Crawfish Butter.

Boil twenty-six crawfish, and take off the shells and claws, which you clean very carefully; then dry the shells in the oven or on a stove, pound them very fine, and mix the powder with four ounces of butter; after which you pass the whole through a fine tammy into a stewpan with warm water. Then take off the butter that floats on the surface, pour it in a vessel with cold water, and when cold squeeze it through a napkin, and mix it with the six ounces of butter mentioned in the preceding receipt. The remainder of the process is exactly the same.

N. B. Crawfish butter may also be added to force-meat of poultry, &c., by mixing it with calves' udder.

Ditto, with Truffles.

Clean four fine black truffles, chop them very fine, and mix them with the force-meat; or, after chopping the truffles, let them simmer with half a glass of madeira and a spoonful of *velouté* (see *Velouté*). When reduced to one-third let it cool, and then add it to the force-meat. The

remainder of the process is the same as that stated before, except that the truffles in this instance are a substitute for the *velouté*.

Ditto, with Mushrooms.

Take a small basket of mushrooms, round them, and then cut them into thin slices. Let them simmer with a ragout-spoonful of good jelly broth or *velouté* (see *Velouté*), and when reduced to half, put it through a fine tammy. When cold, mix it with the force-meat instead of the *velouté*.

Ditto, of young Rabbits.

After boning a young wild rabbit, take twelve ounces of the meat, and cut it into small pieces like dice. Cut eight ounces of fat bacon in the same manner, and put the whole in a stewpan with two ounces of butter, three spoonfuls of sweet herbs, five drams of seasoning salt, a laurel-leaf, two small onions, and a small carrot cut into slices; place the stewpan on a slow fire, and let it simmer for twenty-five or thirty minutes; after which take out the laurel-leaf, the onions, and the carrot. When cold pound it very fine, and pass it through a tammy. Then pound six ounces of panada (see *Force-Meat Balls of Poultry*), and after passing it through a tammy, mix it in a mortar with the yolks of three eggs: add to it the remainder of the force-meat, and pound it for a quarter of an hour; after which you pour into it (if necessary) a small spoonful of *velouté* (see *Velouté*); pound it a few minutes longer, and then put it in a tureen, which you cover with a piece of buttered paper. Force-meat of liver and all kinds of poultry and game are made in the same manner.

Ditto, of Soft Roes of Carp.

Take ten ounces of soft roe of carp which has been well cleaned and thrown into boiling water for a few minutes; let it simmer ten minutes in six ounces of butter: then add to it five drams of seasoning salt, two table-spoonfuls of sweet herbs, a laurel-leaf, and a little grated nutmeg. When cold, pound the roes only with six ounces of the milk panada as described (see *Milk Panada*). After pounding them ten minutes, mix with them the butter and seasoning, pound the whole for a few minutes longer, and then add to it the yolks of three eggs and a spoonful of *maigre béchamel* (see *Béchamel*).

Ditto, of Crawfish.

After boiling twenty-six crawfish with the shells, make four ounces of crawfish butter, as described in page 68. Then pound the meat of the large claws and tails, and pass it through a tammy. Take ten ounces of it, pound it ten minutes with six ounces of milk panada, and then add to it two ounces of butter, the four ounces of crawfish butter, five drams of seasoning salt, a little nutmeg, the yolks of three eggs, and a little *maigre béchamel* (see *Béchamel*), the whole pounded as usual.

Ditto, of Anchovies.

Take ten ounces of large new anchovies soaked and cleaned. Let them simmer two minutes only in four ounces of butter, two spoonsful of sweet herbs, a little nutmeg, and five drams of seasoning salt. When cold, take out the anchovies, and pound them for ten minutes with six ounces of milk panada. Then add the butter and seasoning ; pound the whole five minutes longer, and then add four ounces of crawfish butter and the yolks of three eggs ; pound it well and use it as required.

Ditto, of Truffles.

Chop five ounces of very black truffles ; let them simmer ten minutes in four ounces of butter, with two drams of seasoning salt and a little nutmeg. Drain the truffles on a plate, and, when cold, pound them for some minutes with three ounces of the panada. Then add the butter with the seasoning, and after pounding it a little longer, add the yolks of three eggs.

SECT. XIII.—GODIVEAU FORCE-MEAT, WITH CHIVES.

TAKE a pound of meat off a knuckle of veal, chop it very small, and add to it one pound and eight ounces of beef suet, very mealy ; then, after chopping the whole very fine, add an ounce of seasoning salt, a little nutmeg, and four eggs, and then chop it again for some minutes. Pound this *godiveau* till it is perfectly smooth ; after which take it out of the mortar, and place it for about two hours in ice or any other cool place ; then divide it in two parts, and pound each separately, wetting them gradually with pieces of ice as big as an egg and washed clean. This will make it sleek and binding : but at the same time care should be

taken that it is of the same thickness as force-meat for balls. Put each part successively in a large tureen, and when both are done, add two spoonsful of *velouté* (see *Velouté*) and one of chives, chopped very fine, and use it as directed.

Godiveau of Poultry, with Truffles.

This kind of *godiveau* is made in the same manner as the preceding, except that you use a pound of the fillets of pullets or other poultry instead of the veal, and four spoonsful of truffles chopped very fine instead of the chives.

Godiveau of Game, with Mushrooms.

Proceed the same as before, except that, instead of the veal, you add a pound of the flesh of partridges or young wild rabbits, and four table-spoonsful of very white mushrooms chopped, and done in a little butter.

Godiveau of Carp.

This *godiveau* is made similar to that of chives, but with this difference—instead of the veal, you use a pound of carp, boned, pounded, and strained through a sieve, four ounces of panada, and four spoonsful of sweet herbs, *viz.* shalots, parsley, mushrooms, and truffles. *Godiveau* of pike and sea-eels is made in the same manner.

PART II.

OF PASTRY FOR THE SECOND COURSE.

SECTION I.—OF CHOUX IN GENERAL.

Ramequins (Cheese Cakes).

PUT two glasses of good milk and two ounces of butter in a stewpan. When it boils take it off the fire, and add to it five ounces* of sifted flour: mix it well, and then put it back on the fire stirring it continually. In about three minutes pour it into another stewpan with two ounces of butter, two of grated Parmesan cheese, and two eggs: and when these ingredients are well mixed together, add a little white pepper, a small spoonful of fine sugar, an egg, and

* The quantity of flour should vary according to its quality.

three ounces of *Gruyère* cheese cut in small dice; work it well, and then add three good spoonsful of whipped cream. Make your *ramequins* a little less than common *choux*; then egg them, put them in a clear oven, and let them bake twenty minutes; after which serve them up directly.

Almond Choux.

G. Put a glass of water, a glass of milk, and two ounces of butter in a stewpan. When it boils take it off the fire, and mix a little flour gradually with it till it forms a softish kind of paste. Then put the stewpan back on the fire for about three minutes, stirring it continually; after which you pour it into another stewpan, and add an ounce of butter and two eggs. Add afterwards two more eggs, three ounces of pounded sugar, a grain of salt, a spoonful of orange flower-water, and two spoonsful of whipped cream. If the paste should be rather stiff, soften it with the yolk of an egg or the half of one. After you have made your *choux* (which should be of the middle size), egg them, and cover them with a quarter of a pound of blanched almonds chopped very fine, and mixed with two ounces of sugar and the sixth part of the white of an egg, stirring them well to make them take the sugar. Then put the *choux* in a slow oven.

Gimblittes, with Almonds.

They are made of the same kind of paste as the former, but rather smaller; and after they are egged, you press them lightly with a spoon dipped in the egg, to prevent its sticking. Make a small hole in the middle, and cover them with almonds. They are baked the same as common *choux*.

Sugar Choux.

Proceed in the same manner as before; except that, instead of almonds, you cover the *choux* with coarse sugar.

Mecca Choux.

Put two glasses of milk, and two ounces of butter, in a stewpan; add some flour, and, after leaving it on the fire for a few minutes, add two ounces of butter and half a glass of milk; leave it a little longer on the fire; then change the stewpan, and add two ounces of pounded sugar. Work it well, and then mix with it two more eggs, a spoonful of good whipped cream, and a grain of salt. This paste should not be thinner than usual. Form your *choux* with a spoon

in the shape of turnips of three inches long. When egged, cover them with coarse sugar, and put them in a moderate oven. These *choux* may be flavoured with lemon, citron, or orange; for which purpose grate the peel of either of them on a lump of sugar, which you weigh in the two ounces mentioned above.

Choux, with Aniseed.

Proceed as before, and after they are egged cover them with aniseed.

Small Choux à la St. Cloud.

The paste is the same as that for *Mecca choux*. They should be lightly egged, and put on a brisker oven than the preceding ones. When they are sufficiently baked, make a clear fire at the mouth of the oven, and glaze them by the heat of the flame with sugar sifted through a silken sieve. Serve them hot.

Choux à la Vincennes.

Make them the same as *Mecca choux*: but, instead of covering them with coarse sugar, glaze them as described in the preceding article, and steep a stick of vanilla in the cream. Serve them hot.

Choux Soufflés (Puff Choux, with Orange and Lemon-Peel).

Put two ounces of butter, and two glasses of good cream, in a stewpan. As soon as it boils, thicken it with a little rice-flour, which has been dried for a few minutes. Then put the paste in another stewpan, and add to it an ounce of butter, two eggs, and a grain of salt. Having mixed it all well together, add the yolks of two more eggs, three ounces of sugar, on which you have grated half of the peel of a lemon, and half of the peel of an orange. Work it well, and then beat up the whites of the two eggs very stiff, and mix them with the paste, together with two spoonsful of whipt cream.* Put it in small round or square cases; but only half fill them. Then turn the case on a heap of coarse sugar, in order to cover the *choux* with it. Put them in a moderate oven, and serve them hot.

* Observe, that the paste should be neither stiffer nor softer than that described in the preceding article.

Choux in cases, with Citron.

To make these cakes proceed in the same manner as directed in the preceding article ; observing this difference, that you mix two ounces of preserved citron, chopped very fine with the paste.

N. B. These kinds of *choux* may be flavoured with vanilla, orange peel, marasquin rum, &c.—(See Part VII.)

Small Cakes à la Duchesse.

Put in a stewpan two glasses of water and two ounces of butter. When it boils, take it off the fire, and add six ounces of sifted flour. Dry the paste in the usual manner, and, after putting it in another stewpan, put into it two eggs, a little salt, and two ounces of pounded sugar. When these ingredients have been well mixed, add to it two more eggs, and the peel of a lemon, chopped very fine. Add another egg or two, if the paste requires it, which should be a little firmer than that of the preceding *choux*. Then sprinkle the board with flour, and form your *choux* of the usual size ; after which roll them out to three inches in length, but with as little flour as possible, in order to make them look clear when baked. Place them successively on a baking plate, at the distance of two inches and a half from each other ; then egg them lightly, and put them in an oven a little hotter than for common *choux*. When done, glaze them as before directed (see *Choux à la St. Cloud*). As soon as you take them out of the oven, you must immediately remove them off the baking-plate. When cold, cut one side open, and fill it with marmalade of apricots, peaches, or gooseberry jelly. Then close up the aperture, and serve them up.

Almond Cakes.

Proceed as directed in the preceding article. When egged, cover them with four ounces of almonds (chopped very fine), mixed with two spoonsful of pounded sugar, and a little white of egg. Wet the plate on which you bake them, in order to prevent them falling off, when you hold it sideways to separate the almonds that do not stick to the cakes. When cold, fill them with some of the creams (described in Part VII.) mixed with the remainder of the almonds, pounded very fine.

Small Chocolate Cakes.

These are made the same as those *à la duchesse*. When cold, fill them with pastry cream (see Part VII), mixed with two ounces of chocolate, prepared with vanilla. Then put three ounces of fine sugar, with three ounces of chocolate, and half of the white of an egg, in a small tureen. Stir this for some minutes with a silver spoon, and then cover the tops and sides of the cakes with it, levelling it at the same time with the blade of a knife. When that is done, put them for a few minutes in the mouth of the oven, and, when cold, serve them up.

Small Queen Cakes.

Proceed as stated above; but fill them with a quarter of a pound of Pistachio nuts (well pounded and blanched), mixed with half a potful of marmalade of apricots. Mask them afterwards with six ounces of fine sugar, a little white of egg, and a little essence of spinage (see *Coloured Sugars*), well mixed together. Then let them dry two minutes in a very gentle oven.

Small Rose Cakes.

Proceed the same as before; but add a small infusion of cochineal to the sugar, &c.; glaze, and fill them with a quarter of a pound of sweet almonds, and two ounces of sugar, pounded together; two or three spoonsful of good rose-water, and double the quantity of pastry cream, described in Part VII.

Small Cakes à la Paysanne, (after the country fashion.)

They are made of the same paste as those *à la duchesse*, but less in size, and in the shape of a turnip; after lightly egging them, mask them with coarse sugar, and put them immediately in the oven to prevent the egg from melting the sugar; give them a fine colour, and when cold, cut out a piece for a cover; then take eight spoonsful of whipt cream and half a stick of vanilla; pound it with two ounces of sugar, pass it through a sieve, and after stirring it for some minutes, put it in the cakes and cover them with the lids. You may also flavour them with two spoonsful of marasquin.

Small Cakes, with Currants.

Make them the same as *queen-cakes*, but fill them with one of the creams described in Part VII., mixed with two ounces

of fine sugar and two of currants; ice them with four ounces of very fine sugar and half of the white of an egg, and cover them afterwards with currants, washed very clean and dried in the oven.

Small Cakes, glazed with burnt-Sugar.

Make them the same as cakes *à la duchesse*, but do not glaze them in the oven; after filling them with preserves, boil four ounces of sugar to a *caramel* (see Part VIII.), in which dip the tops and the smoothest sides of the cakes as quickly as possible to prevent the sugar from changing colour.

Ditto, with Pistachios.

Cut two ounces of pistachios, blanched, in small fillets, then boil a quarter of a pound of sugar to a *crack*; after which put the pan on the corner of the stove, in order to preserve its fine white colour; then glaze the cakes with it, strewing the fillets of pistachios lightly over them at the same time.

Ditto, with Rose-coloured Aniseed.

Proceed the same as directed in the preceeding article, except that you strew aniseed over them instead of pistachios.

Ditto, with Currants.

Make your cakes as usual, and strew over them two ounces of currants, dried for some minutes in the oven.

Small Cakes of various colours (Panachés.)

Mask your cakes with two ounces of coarse sugar mixed with one ounce of currants washed and dried, or with rose-coloured aniseed and coarse sugar, or with coarse sugar and pistachios, cut in small dice, &c.

Profiteroles, with Chocolate.

Mix a glass of pastry-cream (described in Part VII.) with four ounces of grated chocolate; put half this quantity in a silver dish, spread it carefully, and put it for half an hour in the oven in order to make it catch a little; then mask eight *choux* (made a little larger than usual) with two ounces of grated chocolate, two ounces of sugar, and a little white of egg well mixed together; let them dry for some minutes, and then fill them with the remaining half of the cream and chocolate mentioned above; place them im-

mediately in the dish, with prepared cream, the largest in the centre, and the others round it as close as possible; put them in the oven for about a quarter of an hour, and dish them up directly.

SECT. II.—MADELAINES, WITH CITRON.

GRATE on a piece of sugar the peel of two small citrons; bruise this sugar very fine, and mix it with some pounded sugar; put nine ounces of it in a stewpan with eight of sifted flour, six whole eggs, and the yolks of four others, two spoonsful of brandy, and a little salt; let these ingredients be well mixed together with a spatula, taking care, at the same time, that they are not stirred too much, or the *madelaines* will be heavy and stick to the moulds; clarify afterwards ten ounces of butter, taking particular care to skim off all the milk that rises on the surface as soon as it leaves off crackling (which is a sign that it is sufficiently clarified); pour it off clear into another stewpan, let it cool a little, and then pour it in a mould for *madelaines*, from that into another, and so on till you have buttered eight moulds in this manner; after which pour the butter back again into the stewpan: butter twenty-four moulds in the same way, but only eight at a time, taking care not to turn them, in order that they may retain the little butter that may remain at the bottom of each. In this manner, having buttered thirty-two moulds, mix the remainder of the butter with the ingredients mentioned above; place the whole on a very gentle fire, and stir it lightly in order to prevent its catching: as soon as it begins to soften take it off the fire, put a spoonful of it in each mould, after which put them in a moderate oven, and bake them for twenty-five or thirty minutes.

Ditto, with Currants.

These are made the same as the preceding; but just before filling your moulds, mix two ounces of currants, washed and dried, with the paste.

Ditto, with Pistachios.

Put two spoonsful of marasquin in the paste instead of brandy, and, the moment you are going to pour it into the moulds, mix with it two ounces of pistachios, each nut cut into equal parts.

Ditto, with preserved Citron.

Instead of pistachios, add two ounces of preserved citron, cut into small dice.

Ditto, with white Aniseed.

Add, in the usual manner, two ounces of white aniseed to the paste.

Another kind of Madelaines.

When your *madelaines* are baked, boil four ounces of sugar to a *crack*, glaze only one side of them, on which you sprinkle immediately some currants, white or rose-coloured aniseed, pistachios cut in dice, preserved citrons, or coarse sugar; coarse sugar may also be mixed with the currants or pistachios.

Madelaines en Surprise.

When your *madelaines* are cold, cut a thick piece out of the bottom, the top of which keep for a cover; then pound four ounces of almonds *d'avelines* which mix with eight spoonsful of marmalade of apricots, and put some of it in each *madelaine*; instead of almonds you may use pistachios, cream of chocolate, or cream of vanilla.

SECT. III.—GENOISES, WITH ORANGE-PEEL.

AFTER blanching four ounces of sweet almonds, pound them, and mix them gradually with half the white of an egg; then put them into a middle-sized tureen with six ounces of flour, six of pounded sugar, two of which are prepared with the juice of orange-peel (see that article), two whole eggs, the yolks of two others, a spoonful of brandy, and a grain of salt; stir this for full six minutes with a spatula, then take six ounces of butter (which you have previously placed in the mouth of the oven for a minute, in order to soften it without melting), stir it a little, and then put it in a corner of the tureen; mix it with a little of the paste, and add it afterwards to the remainder, stirring the whole for four or five minutes longer; then butter a baking-plate that has a rim,* pour your ingredients upon it, and level the surface

* In case you have not got such a baking-plate, make two paper cases of nine or ten inches square.

with the blade of a knife; put it in a slack oven, and, as soon as the *genoises* are sufficiently done, cut them in all kinds of shapes; after which put them back in the oven to get crisp, taking care at the same time that they are not coloured too high; when cold they are ornamented in different ways, as will be described hereafter.

Genoises, à la Rose.

Prepare them as the former; but instead of brandy and orange-peel, add a spoonful of essence of roses. When baked, cut them out in the shape of half-moons, of two inches and a half in diameter, and put them back in the oven to dry. In the mean time, mix four ounces of fine sifted flour with the fourth part of the white of an egg, and a small infusion of cochineal: stir it well, and when it has acquired a fine rose-colour, cover the tops only of the *genoises* with it; then put them in the mouth of the oven for two minutes only, that the glazing may dry without losing its colour.

Genoises, with Vanilla.

Make your *genoises* as usual; but add to the paste half a clove of vanilla, pounded, and passed through a silken sieve; when they are baked, cut them out two inches and a half in length, and half an inch in width; and, after drying them in the oven, mask them, as usual; but add half a clove of vanilla to the ingredients you glaze them with.

Genoises, with Chocolate.

Make them the same as the preceding ones, adding half a clove of vanilla to the other ingredients: glaze them with three ounces of grated chocolate, two of fine sugar, and half the white of an egg: after which put them to dry for two minutes in the oven.

Genoises, with Currants.

After picking and washing four ounces of currants, dry them in the oven, and then put half of them in the batter (made as usual), together with the peel of a lemon chopped very fine. Ice the tops of your *genoises* with four ounces of very fine sugar and a little white of egg; and sprinkle over them the remainder of the currants. Let them dry for a minute in the mouth of the oven.

Genoises, with Preserved Citron.

Add to the other ingredients the peel of a citron, grated on a piece of sugar. Ice the tops of the *genoises* as usual, and strew on them two ounces of preserved citron, cut in small dice.

Genoises, with Rose-coloured Aniseed.

Put a spoonful of green aniseed (starred) in the batter. After the *genoises* are dried, cut them out in half-moons, ice them with four ounces of sugar, and strew on them some rose-coloured aniseed.

Genoises, with Marasquin.

Instead of brandy, add two spoonsful of marasquin, and ice them with four ounces of very fine sugar, a little white of egg, and a spoonful of marasquin. The addition of a little of the infusion of cochineal will give them a pinkish colour. *Genoises* with rum are made in the same manner.

Genoises, with Pistachios.

After blanching four ounces of pistachios, pound them with a little white of egg (to prevent their turning to oil), and mix them with the other ingredients. Add a spoonful of essence of spinage (see *Spinage*), and when the *genoises* are done, mask them with four ounces of sugar mixed with the white of an egg, and half of the juice of a lemon. You may also make the *genoises* in the usual manner, with sweet almonds, and then chop the pistachios, which you strew over the *genoises*, after icing them as described in the preceding article.

Genoises, with Almonds d'Avelines (Kernels).

Blanch six ounces of almonds *d'avelines*; pound them well, and then mix two-thirds of them with the other ingredients. When the *genoises* are done, cut them out in the shape of half-moons, but do not put them to dry as usual. Glaze them with the remainder of the almonds, four ounces of very fine sugar, and the fourth part of the white of an egg, and give them a fine yellow colour.

Another Method.

Take eight ounces of almonds *d'avelines*, pound one-half of them, and add it to the other ingredients; then chop the remainder, and mix it with two ounces of fine sugar and a

little white of egg, which strew over the *genoises* before you bake them. Put them in a slack oven, and let them be lightly coloured. When sufficiently done, turn them upside-down, and cut them out according to your fancy. Put them afterwards in the oven to dry.

Genoises, with Bitter Almonds.

Blanch two ounces and four drams of sweet, and one ounce and a half of bitter almonds; then pound them and mix them with the other ingredients, which you prepare in the usual manner. Chop afterwards four ounces of sweet almonds, and mix them with two ounces of fine sugar and a little white of egg: the remainder of the process is the same as stated before.

Pearled Genoises.

When the *genoises* are baked, cut them out with a round paste-cutter of two inches and a half in diameter; then take a piece out of the middle, and cover the top lightly with the white of two eggs, beat up very stiff, mixed with three ounces of pounded sugar. Take afterwards some white of egg, and form it into small pearls, which you place round the edge of each *genoise*: strew some very fine sugar over them, and then put them for a few minutes in the mouth of the oven, so as to dry the white of egg without colouring it; but if you wish to brown them, put them a little further in the oven. When cold, place between each pearl a smaller one, made of some transparent preserves; such as jelly of apples, quinces, red and white currants, &c.

Genoises, pearled with Pistachios.

Make them the same as the preceding ones; but after glazing them, place half a pistachio nut between each pearl, with its flat side downwards. Put them to dry in the oven, but take care that the small pearls remain white.

Genoises, pearled with Currants.

Proceed the same as before, but place a fine currant between each pearl, and a small one on the top of each of them.

N.B. You may give these *genoises* any shape you think proper, but that of a half-moon is the handsomest. When you adopt the latter form, you should put only seven pearls on their circular side.

Genoises à la Reine.

Make the yolks of four eggs in paste for *nouilles*. (See *Nouilles*.) When ready, pour it into four glasses of boiling cream, mixed with six ounces of butter; after boiling for about a minute, add six ounces of sugar (on which you have grated the peel of two lemons), and a dram of salt. Stir it with a spatula, and place it on hot ashes for thirty or forty minutes; then add the yolks of six eggs, and pour it immediately on a baking plate, sufficiently large to prevent the *genoises* from being more than a quarter of an inch thick. Level it with the blade of a knife, and put it in a moderate oven. If, during the baking, any part of the surface should blister, cut the bladders with the point of your knife. As soon as the paste has acquired a clear reddish colour, cut it in two pieces of equal size; take them off the baking-plate with the blade of your large knife, and place each of them on two large stewpan-lids. After the baking-plate has been cleaned place one-half of the paste, upside-down, upon it; cover it with a potful of marmalade of apricots; and then lay the other half of the paste over it. When quite cold, cut them out in half-moons of one inch and a half in width, or any other form you think proper. Before you put them in the oven, you may strew on them some coarse sugar, or six ounces of pistachios chopped very fine; also, half pistachios, and half coarse sugar. Again, when they are baked and cut out, as directed, the thick side of each *genoise* may be masked lightly with the white of an egg beaten up, and mixed with two ounces of fine sugar; on which you may strew some coarse sugar, or pistachio-nuts, chopped very fine, or both mixed together. You may also mask one-half with pistachios, and the other with coarse sugar; and in dishing up, place them alternately, which will produce a very good effect. They may also be filled with different kinds of preserves, or creams; or with six ounces of pounded pistachios, and three-fourths of a potful of marmalade of apricots, with the addition of a little essence of spinage passed through a silken sieve. (See *Spinage*.)

N.B. *Genoises* should, in general, be no more than a fourth of or half an inch thick.

 SECT. IV.—CAKES, WITH BITTER ALMONDS.

POUND three ounces of almonds, half sweet and half bitter. Mix them with six ounces of pounded sugar, six ounces

of sifted flour, two whole eggs, the yolks of six others, a spoonful of brandy and a grain of salt. After stirring the whole for five or six minutes, add to it six ounces of butter, which has been placed for a minute in the mouth of the oven; stir it without ceasing for full four minutes longer, then beat up the white of two eggs, mix it with the other ingredients, and continue stirring the whole for full a minute longer. Butter afterwards a copper baking-plate (tinned), of ten inches in length and five in width, with a rim of two inches high, or, in lieu of the rim, a case made of strong paper of the same dimensions. Having filled the plate or paper case quite level, put it in a slack oven, and in about three-quarters of an hour (which should be sufficient to give the cake a fine colour and make it firm to the touch), take it out and mask it with the white of two eggs, beaten up and mixed with two ounces of fine sugar, over which strew as expeditiously as possible four ounces of sweet almonds, cut in fillets, crosswise, mixed with two ounces of fine sugar and a spoonful of white of egg beaten up. Observe, that the almonds should be pressed down, in order that they may be all regularly coloured. As soon as the almonds are lightly browned, turn the plate on a sheet of paper, and cut the cake lengthwise into four long strips, each of which cut again into six diamonds of equal size will give you twenty-four small cakes. In dishing up, form them into stars.

Almond Cakes, with Citron.

Follow the preceeding directions; but mix only three ounces of sweet almonds with the other ingredients, and add the peel of two citrons grated. When the cakes are baked, put no almonds on the top, but cover them with these ingredients well mixed together, *viz.* three ounces of pounded sugar, half of the white of an egg, and a lump of sugar weighing an ounce, on which you have grated the peel of a citron. Let them dry in the oven for a few minutes.

N. B. These kinds of cakes may also be covered with currants, chopped pistachios, white or rose-coloured aniseed, or coarse sugar. A little cochineal, or essence of spinage, may also be added to the sugar, &c., you glaze them with. They are generally an inch and a quarter or an inch and a half thick.

SECT. V.—WAFERS, WITH PISTACHIOS.

CUT half a pound of sweet almonds (blanched) in very thin fillets, put them in a small tureen, with four ounces of pounded sugar, half a table spoonful of flour, the peel of an orange (grated), two whole eggs, the yolk of another, * and a grain of salt. Stir these ingredients gently together with a spatula, so as not to break the almonds. When the whole has been well mixed, butter lightly a baking-plate of eighteen inches long by twelve wide ; pour this mixture upon it, and level it with the blade of a large knife ; then cover it lightly with two ounces of pistachios, blanched and cut in small fillets, and put it in a moderate oven, so that both sides of the wafer may acquire a clear light brown colour. † It is necessary to pay the utmost attention to the baking ; for, if the wafer remains a minute too long in the oven it will be extremely brittle, and consequently you will have great difficulty in giving it a handsome shape ; while, on the other hand, if it is underdone, it will not only lose the form you have given it, but, besides, be very unpleasant to eat. When the wafer is quite done, cut it in strips of two inches in width, which you cut again crosswise in pieces of two or two inches and a half long ; then put the plate in the mouth of the oven, while you give the wafers a semi-circular form, by bending them over a roller of an inch and a half in diameter, and four or five feet long. If you are alone, it will be better to place the wafers during this operation on two small plates, which put in the oven at some distance from each other, or else they are likely to change their colour, on account of the time necessary for shaping them. You may also dish the wafers up without bending them ; in which case, you cut them three inches in length by one in width, and dip the edges lightly in sugar boiled to a *crack*, (see Part XIII.), over which strew some pistachios, chopped very fine. In the centre put some apple or white currant jelly. You may also mask them with coarse sugar or with two ounces of sugar and two of pistachos chopped very fine.

Ditto, with Currants and Coarse Sugar.

Make them the same as the former ; but, instead of pistachios, strew over them two ounces of currants well washed.

* You may use instead five white or five yolks indiscriminately, as may be most convenient.

† In case the top gets brown too soon, you must cover it with paper.

After drying the wafers full two minutes in the oven, add the coarse sugar to the currants, which would melt without this precaution.

Ditto, à la Parisienne.

Make your wafers as usual, but without putting any thing on them. Then cut them in pieces of three inches and a half square, which bend so as to form them into tubes of one inch and a sixth in diameter. Fill the inside with whipt cream mixed with sugar and vanilla; and put a fine pine strawberry, or several common ones formed like a rose at each end. When you have no strawberries, use pistachios, chopped very fine, or a bruised macaroon. In dishing up, place seven wafers at the bottom of the dish, and on them five more; then four, three, two, and one on the top of all.

Ditto, à la Française.

Pound half a pound of almonds *d'avelines*; add eight ounces of pounded sugar, and finish in the same manner as directed for making paste of common almonds. When the paste is cold, press it down a little, so as to make it full half an inch thinner; then cut it into pieces of two inches square, place them on a baking-plate lightly buttered; and after egging them as usual, strew over them some pistachios (cut into small fillets), currants, or coarse sugar, or coarse sugar mixed with pistachios or currants: the remainder of the operation is the same as that for making wafers *à la Parisienne*.

Small Wafers, with Almonds d'Avelines (Kernels).

Pour four ounces of biscuit *à la cuillère* (spoon biscuit: see that article) on a baking plate lightly buttered, stir it well to make it soft, and then level it with the blade of a knife. Strew over it four ounces of almonds *d'avelines* (cut into very thin fillets), two ounces of fine sugar, and one-eighth of the white of an egg, all mixed together; put it in a moderate oven, and finish it as directed in the preceding article.

Wafers, with Vanilla.

Pound a stick of vanilla with two ounces of sugar; pass it through a silk sieve, and then put it in a tureen with eight ounces of sifted flour, six ounces of very fine sugar, four whole eggs, the yolk of four others, and a grain of salt; mix these ingredients with a large silver spoon, and then add half a glass of brandy. Melt afterwards two ounces of

butter in some lukewarm milk, which (by holding the stew-pan a little on one side) blow into the batter; then stir it for full a minute longer, after which add gradually a sufficient quantity of milk to thin it. Put the wafer-iron afterwards on a moderate but regular fire, and as soon as it is hot, butter it, and pour into it a spoonful of the batter, which carefully spread through all the ornamental parts of the iron; then close it gradually, in order to imprint the figure on the wafer, which, as soon as it has acquired a light brown colour, take quickly out of the iron; and, after cutting off the burnt edges, give it the form necessary for the use you intend making of it: you dispose of the remainder of the batter in the same manner.

Ditto, à la Flamande.

Dilute one ounce of yeast in half a glass of lukewarm milk, pass it through the corner of a napkin, and then mix it with eight ounces of sifted flour and as much lukewarm milk as will make it into rather a thin kind of batter; then put it on the stove or the oven to rise. Add afterwards two whole eggs, the yolk of four others, the peel of an orange grated on a lump of sugar, and a grain of fine salt. Stir it well, and then add to it eight ounces of melted butter. When the whole has been well mixed together, beat up the whites of four eggs very stiff, and add them lightly to the other ingredients, together with two large spoonsful of whipt cream. Put it again to rise in some moderately warm place; and when it has doubled its bulk, put the wafer-iron to heat on a brisk fire, but sharper round the edges than in the middle. As soon as the iron is sufficiently warm, put into it a little clarified butter, and then fill one side of it with the batter. When one side is sufficiently done, turn the iron lightly, in order that the wafer may take a regular impression. As soon as it is nicely coloured, take it out and strew over it some fine orange sugar, which prepare as follows:—Grate the peel of two fine Malta oranges on a good piece of sugar; and as the sugar becomes coloured, scrape it off with a knife, and put it to dry on a sheet of paper, either in the mouth of the oven or on a stove. When it is perfectly dry, pound it, and pass it through a silk sieve. To flavour the sugar with lemon, proceed in the same manner. If you prefer vanilla, chop a clove of it very fine; and after pounding it with four ounces of sugar, pass it through a silk sieve.

N. B. After having used the spoon, it should be carefully

placed on the edge of the tureen; and in filling the mould you should take, very lightly, a part of the surface of the batter; for if you put the spoon back in the batter every time you use it, the wafers will be heavy, and by far less pleasant to the taste.—If you can bake your wafers on a small brisk flame, they will have a better colour than when baked on coals.

SECT. VI.—NOUGATS A LA FRANÇAISE.

AFTER blanching three-quarters of a pound of almonds *d'avelines* cut each almond in two, and place them on a baking-plate in a slack oven. Move them from time to time, in order that they may be all regularly coloured. When they are lightly browned, draw them back to the mouth of the oven, and put on six ounces of sugar in a glass of water. As soon as the sugar is boiled to a *caramel*, put the almonds in it, and stir them lightly with a spatula (so as not to break them), in order that they may be all equally covered with sugar; then pour your *nougat* (which should now be of a fine reddish colour) on the bottom of a baking-plate lightly buttered; spread it quickly, and strew on it some coarse sugar and pistachios cut in fillets, and dried a little at the mouth of the oven. Let your *nougat* be eight inches long and six wide, and be every where of an equal thickness, but take care not to handle it too much, or you will bruise the coarse sugar. When it is sufficiently cold to cut it without breaking, pare it all round about one-sixth of an inch, and then cut it lengthwise into two strips, each of which cut again into fifteen small pieces of equal size.

Nougats, with Rose-coloured Sugar and Vanilla.

After blanching twelve ounces of sweet almonds, cut them in two, and let them dry as before directed; then put six ounces of pounded sugar in a pan, with a good spoonful of the infusion of cochineal, and stir it with a spatula till the sugar has acquired a fine rose-colour; then put it to melt on a moderate fire;* and as soon as it is entirely dissolved and begins to boil, add the almonds to it, which you stir lightly with the spatula, and then pour it on a sheet of copper. Spread it, and strew on it two ounces of coarse

* This operation will inevitably cause the sugar to change its colour.

sugar and a clove of vanilla cut into very small dice ; then finish as directed in the former article.

Nougats, with Currants and Coarse Sugar.

Blanch three-quarters of a pound of sweet almonds, and after cutting them into fillets, put them in rather a slack oven, that they may be a little coloured ; then melt six ounces of pounded sugar, and as soon as it is well dissolved and begins to look red, put the almonds in it and stir it with the spatula ; after which you pour it on a plate, and strew over it some currants and coarse sugar. This *nougat* is made thinner than the former, and is cut out into half-moons with a paste-cutter of two inches in diameter. *Nougat*, with aniseed, is made in the same manner.

Nougats, with Almonds d'Avelines filled with Whipt Cream.

CHOP, rather coarsely, eight ounces of almonds *d'avelines* (blanched), and put them in the oven, to give them a proper colour ; then boil four ounces of pounded sugar to a fine reddish colour, and mix the almonds with it ; after which line twenty or twenty-four small moulds, of any form you think proper, with them, placing the almonds in a regular manner, so that they may take the exact shape of the mould. The moment you are going to dish up, fill them carefully with whipt cream, flavoured with vanilla, and then turn them upside down, in order that the cream may not be seen.

N.B. The almonds may also be cut in fillets. For other kinds of *nougats*, see Part V.

SECT. VII.—MERINGUES WITH SEVILLE ORANGE.

GRATE on a piece of sugar the peel of two ripe and very yellow Seville oranges ; let this sugar dry in the mouth of the oven ; then bruise it and pass it through a sieve ; take afterwards eight ounces of it, and add to it some pounded sugar : then beat up the whites of six eggs, and, when very firm, add the sugar gradually to them, stirring them continually. When the whole has been well mixed, mould your *meringues* in a spoon,* which will give them the form of half an egg cut lengthwise, and then place them on strips of paper. All your *meringues* having been moulded in this

* The paste should be soft, and separate itself from the spoon without any difficulty.

manner, cover them with sugar which has been coarsely bruised, and then passed through rather a loose sieve. When the sugar has remained a few minutes on the *meringues*, blow off all the loose particles, and taking each paper by both ends, place it on a small board of about an inch thick. Put them in a slack oven, and when the *meringues* have acquired a fine yellow colour, and are covered here and there with small pearls (the effect of the sugar), separate them from the paper, and pour the remaining liquid part of the white of egg, with a table-spoon, lightly into the inside of the *meringue*. You then place them on the brown side upon a baking-plate, and put them again into the oven, in order that they may be regularly coloured. When cold, you may keep them a month, provided you put them in a dry place. When you place them on the table, fill them with some whipt cream, flavoured with sugar grated on the peel of a Seville orange.

N.B. This should not be done till the moment you are going to serve, for otherwise the cream will soften them too much. They may also be flavoured with rum, marasquin, coffee, vanilla, strawberries, lemon, &c. (See Part VII.)

Ditto, with Pistachios.

Prepare your *meringues* as directed in the preceding article, but make them round. When you have placed them all on the paper, strew some very fine sugar over them, and when that is melted, strew over them some chopped pistachios; then place them on a board, and put them in a slack oven. Proceed as before directed, and fill the inside with cream of pistachios. (See Part VII.)

N.B. You may add coarse sugar to the pistachios, or use coarse sugar and currants, or coarse sugar only.

Small Chesnut Cakes.

9. Take thirty-six fine chesnuts, roast them in the ashes, and after peeling them, and taking off all the discoloured parts, weigh six ounces of them, and pound them with two ounces of butter. When the whole has been reduced to a soft paste, pass it through a horse-hair sieve; then take four ounces of common flour, make a hole in the middle as usual, and put into it two ounces of butter, three of pounded sugar, one whole egg, a grain of salt, and the chesnut paste. Make the whole into a firm, but very sleek paste; roll it, and then cut it into four equal parts, each of which roll out again. Then cut out your cakes into the shape of small

turnips, of two inches and a half in length; place them on a tinned copper baking-plate, lightly buttered; and after egging them in the usual manner, put them in a moderate oven. Give them a fine colour, and bake them very crisp.

Small Potatoe Cakes.

Roast a dozen of very fine potatoes in the ashes, and after peeling them and cutting away all the purple spots, take twelve ounces and pound them with four ounces of butter; then add to them four ounces of pounded sugar, two of sifted flour, the yolks of two eggs, and a grain of salt. Form the whole into a soft paste; then put it on the working board, which you have lightly sprinkled with flour, and cut out your cakes in the same manner as the preceding. These cakes may be scented.

Small Almond Cakes.

Take half a pound of almonds *d'avelines*, blanch them and put them in a pan on a moderate fire, stirring them continually with a spatula to give them a pale yellow colour. When cold, pound them, wetting them at the same time with some white of egg, to prevent their turning to oil. Then make them into a paste with eight ounces of flour, eight of pounded sugar, the yolks of four or five eggs, and a grain of salt. Then proceed as in the former. When they are egged, trace on the top, with the point of a knife, an ear of corn; bake them crisp; and before you put them in the oven, you may cover the top with coarse sugar.

Small Bitter Almond Cakes.

Blanch five ounces of sweet, and three of bitter almonds; pound them, and make them into a paste, like the former, with eight ounces of flour, eight of pounded sugar, the yolks of four eggs, and a grain of salt; finish as before directed.

Small Aniseed Cakes.

Pound four ounces of sweet almonds in the usual manner, and make them into a paste, with a quarter of a pound of flour, eight ounces of pounded sugar, the yolks of two eggs, a spoonful of the infusion of green aniseed, and a grain of salt. The remainder of the process is the same; but when they are egged, mask them with fine white aniseed, and bake them in the usual manner.

Small Cakes, with four kinds of Fruit.

Grate on a lump of sugar the fourth part of the peel of a citron, the same quantity of that of a lemon and an orange; weigh the sugar and add as much more pounded as will make in all eight ounces; bruise it before you put it in the paste, which make of eight ounces of flour, four of sweet almonds (pounded), two whole eggs, and a little salt; finish as usual, and cover the cakes with coarse sugar.

Small Orange Cakes.

Put in the same kind of paste as used in the last article two oranges only; instead of which you may either use lemons, citrons, or the Seville oranges.

SECT. VIII.—DARIOLES.*

Put one ounce of sifted flour and one egg in a small stewpan; stir it, and form it into a smooth paste. Then take the yolks of six eggs, four ounces of pounded sugar, six bruised macaroons, a grain of salt and a whole egg; mix all these ingredients well together, and then add ten mouldsful of cream, with some dried orange flour, or the peel of an orange or citron, &c. Then cover the inside of eighteen moulds with the paste mentioned above; put in each mould a small piece of butter (of the size of half an almond), and then pour the cream into them; place them in a clear oven, glaze them white, and serve them up as hot as possible.

Ditto, with Mocha Coffee.

Take fifteen mouldsful of cream, and set it on the fire to boil. In the mean time roast three ounces of Mocha coffee, and as soon as it has acquired a beautiful light-brown colour, throw it into the cream, and cover it over. Let it stand full a quarter of an hour, and then pass it through a napkin. The remainder of the process is as before. If the coffee be made with water, use a cup and a half. These cakes may be variously flavoured. (See Part VII.)

Ditto, Soufflés.

Put two ounces of rice-flour and two ounces of butter in a stewpan; mix it well together, and then add four ounces of pounded sugar, and two glasses of cream, in which

* A *dariole* is a kind of custard.

you have steeped a clove of good vanilla ; put the whole on a gentle fire, and boil it as you would common cream ; add afterwards the yolks of four eggs, with two spoonsful of whipt cream, and then the four whites beaten up very stiff ; then pour the cream in the crusts, which must remain in their moulds. These crusts are made the same as those for *patés à la béchamel*, and are baked separately from what you put in them. Serve them up hot and glazed white. (For further particulars see article *Soufflés*).

Talmouses.*

Put two glasses of milk, and two ounces of butter, in a stewpan, and when it boils, lightly thicken it with sifted flour ; replace it on the fire for two or three minutes, and then put it in another stewpan. Add six ounces of *Viry*, *Neufchatel*, or *Brio* cheese, two ounces of fine sugar, two spoonsful of whipt cream, and a little salt, with three or four eggs to prevent the paste being thin, which should not be thinner than that for common *choux*. Make afterwards six ounces of fine paste (with the same quantity of ingredients in proportion as for sixteen pounds—see Part I.) rather firm. Then roll it as thin as possible, and cut it into thirty round pieces of about two inches in diameter ; in the centre of each of which put a small quantity of the above ingredients, and fold each of them into a three-cornered shape. Egg the sides and the tops of the cakes, and put them in an oven moderately heated. When they have acquired a good colour, strew some fine sugar over them, and serve them up directly. If you have no cheese of the proper kind, you may use two spoonsful of good whipt cream ; and they may also be served up without the sugar.

SECT. IX.—SMALL SOUFFLES, WITH LEMON-PEEL.

PUT two ounces of the flour of potatoes (see Part XI.) in a stewpan ; dilute it with a little milk, and add to it three glasses of cream, two ounces of butter, and a grain of salt ; boil it eight minutes on a moderate fire, stirring it continually, and then put it in another stewpan, and add to it four ounces of pounded sugar, in which you have grated the peel of two lemons, and two eggs. Stir the whole for a minute, and then add to it the yolks only of four eggs. Afterwards cover the inside of twenty-four small flat moulds such as are used

* A *talmouse* is a kind of cheesecake, curdcake, or bun.

for *darioles* (see *Darioles*), with some fine paste, and pour in the ingredients, and put them in a moderately hot oven. When they have acquired a good colour, glaze them with some very fine sugar, and serve them up quite hot. You may make them also with the peel of oranges, or citrons, or with orange-flower.

Small Soufflés of Rice, with Almond Milk.

After pounding eight ounces of sweet, and one of bitter almonds, and diluting them with three glasses of milk nearly boiling, squeeze them in a napkin to extract all the milk; then put two ounces of rice-flower in a stewpan, and dilute it gradually with a little of the almond milk, till it is perfectly smooth, when you pour in the remainder with two ounces of butter, and a grain of salt. Place the whole on a moderate fire, stirring it continually for eight minutes; then adding to it four ounces of pounded sugar and two whole eggs: again stir it well, and, after pouring it in the moulds, strew over each some coarse sugar, and finish as directed in the preceding article. For flavouring it, see Part VII.

SECT. X.—MIRLITONS, WITH ORANGE-FLOWER.

PUT two whole eggs, and the yolks of two others in a tureen, and add to them four ounces of pounded sugar, three ounces of sweet macaroons (bruised), half an ounce of dried orange-flower (pounded), and a grain of salt. Stir the whole for a minute; and add to it two ounces of melted butter, mixed with the whites of two eggs beaten up very stiff. Then make three-quarters of a pound of puff paste, give it twelve turns, and roll it out to the thickness of one-sixth of an inch. Then with a round-fluted mould of two inches and a half in diameter, cut out twenty round pieces, and put each of them in a mould used for tartlets (lightly buttered) of half an inch deep, and two inches wide. When all your moulds have been thus covered, pour in them the ingredients you have prepared, and cover them rather thickly with some very fine sugar. As soon as this sugar is melted, strew over them a few grains of coarser sugar, and then put them in a moderately hot oven; when ready, serve them up either hot or cold.

Ditto, with Almonds d'Avelines (Kernels).

Blanch four ounces of almonds *d'Avelines*, colour them

lightly ; and, when cold, pound them, adding the white of an egg, to prevent their turning to oil. Then mix with them, in a small tureen, six ounces of pounded sugar, four eggs, and a grain of salt. The whole having been well mixed, add two ounces of melted butter, and then pour the ingredients into the moulds, which have previously been covered with paste, as in the last receipt. Finally cover them with very fine sugar, and put them in a moderately hot oven. Let them have a fine colour, and serve them up hot.

Ditto, with Pistachios.

Pound four ounces of pistachios (blanched) with one ounce of preserved citron ; add five ounces of sugar, four eggs, two ounces of butter, and a grain of salt ; and finish in the usual manner.

Ditto, with Almonds.

After blanching one ounce of sweet, and one of bitter almonds, dry them in the oven, and, when cold, pound them with the white of an egg. Then put them in a tureen, and add to them two ounces of bitter macaroons, five ounces of pounded sugar, four whole eggs, and a grain of salt. When these ingredients has been well mixed, and two ounces of lukewarm butter added to the mass, put it in the moulds as before directed, and finish in the usual manner.

Ditto, with Lemon-Peel.

Grate the peel of two lemons on a piece or two of the sugar you are about to use for these cakes, and proceed in the usual manner.

To flavour the *mirlitons* with oranges or citrons, you grate the peel of two of them on the sugar instead of that of the lemons. They are also made with chocolate, by mixing together four ounces of grated chocolate, three of sugar, three of sweet macaroons, two of butter, and a grain of salt ; proceeding as before.

SECT. XI.—FANCHONNETTES, WITH VANILLA.

STEEP a clove of good vanilla in three glasses of milk ; let it simmer for about a quarter of an hour on the edge of the stove, and afterwards pass it through the corner of a napkin. Then put in a stewpan the yolks of four eggs, three ounces of pounded sugar, an ounce of sifted flour, and

a grain of salt. When the whole has been well mixed together, add gradually the infusion of vanilla, and then let it boil on a moderate fire, stirring it continually with a spatula to prevent its catching. After this, make six ounces of puff paste, give it twelve turns, and roll it out to the thickness of one-sixth of an inch. Cover with it the inside of about thirty tartlet moulds (such as are used for *mirlitons*); then lightly put in each some of the cream of vanilla, and place them in a moderately hot oven. When the *fanchonnettes* are quite done, and the crust has acquired a fine colour, take them out of the oven, and put them to cool. After this fill them up with the remainder of the cream of vanilla, which you must cover lightly with the whites of eggs. Now, on the top of each, place in a circle seven *meringues* (of the size of almonds) made of the whites of three eggs, beaten up very stiff, and four ounces of pounded sugar, well mixed together: in the centre of this circle put a small *meringue*, and then cover them, as equally as possible, with very finely-pounded sugar. Put them in rather a slack oven; and when they are of a fine reddish colour, serve them up.

Ditto, with Almond Milk.

Pound one ounce of bitter, and half a pound of sweet almonds (blanched). Dilute them with three glasses of milk nearly boiling; and then squeeze it well through a napkin.

The remainder of the process is the same as the former, the almond-milk serving as a substitute for the infusion of vanilla.

Ditto, with Mocha Coffee.

Roast four ounces of Mocha coffee over a moderate fire, shaking the pan continually, that the coffee may be regularly coloured; and when it has acquired a clear red colour, put it into three glasses of boiling milk: then cover it over very closely, and after letting it stand a quarter of an hour, pass it through a napkin, and finish in the usual manner.

Ditto, with Chocolate.

Follow the directions for making *fanchonnettes* with vanilla; adding four ounces of grated chocolate to the vanilla, and using but one ounce of sugar instead of three.

Ditto, with Currants.

Prepare one-half only of the necessary ingredients, and add to them three ounces of currants well washed. Let the

cream boil as usual, and finish as before directed. When the *fanchonnettes* are pearled and ready to be put in the oven, place between, and on the top of each pearl, a currant; put them in an oven rather slack, and pay particular attention to the baking, so as to prevent the pearls from losing their colour. The currants used in ornamenting are not included in the three ounces mentiond above.

Ditto, with Pistachios.

Blanch four ounces of pistachios, take out about an ounce of the greenest, and pound the remainder with one ounce of preserved citrons; after which add half the usual quantity of cream, pouring the remaining half of the white cream (made according to the directions contained in the first receipt of this section) lightly on the *fanchonnettes*; when they are baked and cold, fill them up with the cream of pistachios, and pearl them as before directed; and after covering them with pounded sugar, put between each pearl one of the pistachios (cut crosswise) which you have preserved for that purpose; bake them in the usual way, and serve them up either hot or cold. The reason why the pistachio-cream is added *after* the *fanchonnettes* are baked is to prevent it from losing its green colour.

Ditto, with Almonds d'Avelines (Kernels.)

Blanch and pound four ounces of almonds *d'avelines*, and mix them with half of the cream described in the first receipt of this section. The remainder of the process is the same.

Ditto, with Apricots.

Cover the inside of your *fanchonnette* moulds with paste as usual; put a little marmalade of apricots lightly in each of them, and when they are baked and cold, fill them up with more of the marmalade. Finish as usual.

N.B. You may also make them in a similar manner with marmalade of apples, pears, peaches, &c.

SECT. XII.—APRICOT TARTLETS.

PUT four ounces of sugar, two glasses of water, and six ripe apricots cut in halves into a middle sized saucepan, and set them on the fire to boil; when the apricots have thrown up a dozen bubbles take them out with a folk, and after peeling off the skins of them, put them on a plate; then

boil six more, cut also into halves, in the sirup; and, when done, take off their skins likewise; after which pass the sugar through the corner of a napkin, and then put it back into the pan where it should remain till it is reduced to rather a thick sirup. Now make half a pound of flour into a fine paste (in the same manner as you would ten pounds), and roll it out to a little more than one-half of an inch thick; double it, and after cutting off twenty-four small and very narrow strips, unfold it, and cut it with a round paste-cutter, of two inches in diameter, into as many circles; then butter lightly twenty-four small tartlet-moulds, carefully cover the inside of each with one of the round pieces in such a manner as shall prevent any air from lodging between the paste and the mould; then take the small strips of paste, mentioned before, one by one, and after rolling them between your fingers and the board, and folding each of them in two, twist them into a kind of screw by rolling one end to the right and the other to the left; then lightly wet the rim of the tartlets and place one of the screws round it: egg the screws only, and put in each tartlet a little pounded sugar, and on this half an apricot with its flat side downwards. Put your tartlets in a hot oven, and, when the bottoms of them have acquired a fine yellow colour, take them out, and put on each of them half a spoonful of the sirup, placing in the middle half a kernel of an apricot.

Ditto, with Peaches.

Take twelve peaches, and follow the same directions as for apricots.

Ditto, with Green-Gage Plums.

Take thirty-six middle sized green-gage plums, split them and take out the stones; afterwards boil them in a little sirup, like the former, till they throw up five or six bubbles; then ornament your tartlets in the same manner as the preceding ones, putting in each three halves of the plums, and bake them in the usual manner. Reduce your sugar afterwards to rather a thick sirup, and cover the tops of the tartlets with it.

Ditto, with Plums de Mirabelle (Egg-Plums.)

Take one hundred and fifty mirabelle plums; cut out the stones, and boil them like the former; put eight in each tartlet, and finish as before directed.

Ditto, with Cherries.

Take a pound and a half of fine sweet cherries, pick off the stalks and stone them; then boil them in four ounces of pounded sugar (without any water), till they throw up a few bubbles; after which drain them, and finish in the usual manner. Reduce the sirup, and cover the tartlets with it.

Ditto, with Green or Red Gooseberries.

After picking one pound and a half of fine gooseberries, put them on the fire in cold water, and, just as the water is on the point of boiling, take them off and drain them in a sieve; then roll them to and fro in a tureen, in which there are four ounces of pounded sugar, and afterwards put them in the tartlets: let your tartlets be put in a hot oven, and the moment you are going to dish them, mask them with a little sirup or white currant jelly, thinned with a little boiling water.

Ditto, with Red or White Currants.

After stoning a pound of fine currants, roll them in a tureen with four ounces of pounded sugar, and then put them in the tartlets: when they are baked, mask them lightly with the following currant jelly: Bruise four ounces of currants, and strain them through a napkin, mixing with the expressed juice two ounces of pounded sugar; this mixture boil till it becomes a light jelly.

Ditto, with Strawberries.

Procure a middle-sized pottle of strawberries, and, after rolling them on four ounces of pounded sugar, put them in the tartlets; then steep a handful more of them in a little sirup, strain it through a napkin, and cover the tartlets with it. Those with raspberries are made in the same manner.

Ditto, with Pippin Apples.

Take a dozen sound pippins, peel them very round, take out the cores and cut them in halves crosswise, the same as for fritters; then put them on the fire in a pan with a glass of water, a quarter of a pound of sugar, and the juice of a lemon: when they are done, drain them on a sieve, and, after covering the bottom of the tartlets with a little marmalade of apricots, put in each tartlet half an apple, and on the top of every half put a little more marmalade, and then place them

in a hot oven ; reduce the sirup, in which you have boiled your apples to a jelly ; cover the tartlets with it ; and, lastly, put a fine cherry or preserved grape in the centre of the apple. Tartlets with pears and quinces are made in a similar manner.

These kinds of tartlets can also be made without boiling the fruit in sugar, by simply rolling it in the four ounces of pounded sugar ; yet the sirup is preferable in every respect.

SECT. XIII.—TIMBALE OF RICE, WITH ALMOND MILK.

AFTER washing three-quarters of a pound of Carolina rice in several waters (lukewarm), put it on the fire in cold water, and as soon as it begins to boil pour it in a cullender to drain ; then pound three-quarters of a pound of sweet and six ounces of bitter almonds (blanched), diluting them afterwards in a stewpan with six glasses of milk, nearly boiling, and then strain the whole through a napkin. Next put the rice and the almond milk with six ounces of pounded sugar, six ounces of butter, and a grain of salt in a stewpan ; and as soon as it boils, place the stewpan on hot ashes, stirring it from time to time with a spatula, that the rice may break regularly. After simmering in this manner for an hour, the whole should form rather a firm paste. If the rice is soft and easily to be bruised between the fingers,* mix with it four ounces of bitter macaroons (powdered), two whole eggs, and the yolks of two others ; then beat up two whites, and mix them with four spoonsful of whipt cream with the rice ; which you pour into a mould for second-course pastry, and form it into the shape of a dome (seven inches in diameter), and ornament it in the following manner :—Make six ounces of fine paste with the proportion of ingredients as for ten pounds (see page 8), rolling it out rather thin, double it, and cut it into strips, which you twist into screws or cords as beaded ; then butter the moulds lightly, and place the inside in a spiral form, fastening the ends as you do them ; finally, put the *timbale* in a clear oven, let it bake an hour and a half, and serve it up directly. It comes out. If you have not time to ornament the mould

* If it should not be so, add half a glass of milk.

as here stated, simply cover the inside with a piece of very thin paste.

The rice may be prepared with the milk of sweet almonds only; in which case you flavour it with vanilla, dried orange-flower, or the peel of oranges, lemons, or citrons.

Ditto, with Marrow.

Take eight ounces of beef-marrow, chop it very fine, and let it melt in a small stewpan over a slow fire; when it is entirely dissolved, strain it through a napkin, and mix it with the other ingredients instead of butter. The remainder of the process is the same.

Ditto, with Mocha Coffee.

Roast four ounces of Mocha coffee, and as soon as it has acquired a fine red colour, pour on it five glasses of milk nearly boiling, and cover it over as close as possible; after it has stood some time strain it through a napkin, and then proceed as directed in page 8, adding it to the rice with the same ingredients as there mentioned, except the almond milk.

Ditto with preserved Citron.

Boil as usual three-quarters of a pound of rice with six glasses of milk, six ounces of sugar, six of butter, and a grain of salt. To which add two ounces of preserved citron cut into small fillets, the peel also of one chopped very fine, two ounces of macaroons powdered, two whole eggs, and two yolks; beat up two whites, and add them likewise to the ingredients, with four spoonsful of whipt cream. The *timbale* is then finished as before.

Ditto, with Currants.

After boiling the rice in the usual manner with six glasses of milk, six ounces of butter, four of sugar, and a grain of salt, add six ounces of currants well washed, four ounces of bitter macaroons, the peel of a lemon cut into small fillets, two eggs, and two yolks. Then beat up two whites, and add them, with four spoonsful of cream *à la Chantilly*, to the other ingredients. Finish as before.

Ditto, with Muscadine Raisins.

The process is the same as the former, except that, instead of the currants, you use six ounces of muscadine raisins split, stoned, and washed.

Ditto, with Pistachios.

Boil the usual quantity of rice, with six glasses of milk, six ounces of butter, six of pounded sugar, and a grain of salt, as before directed. Then add four ounces of fine pistachios (whole), half an ounce of dried orange-flower, one ounce of preserved citron cut into small fillets, four ounces of bitter macaroons (powdered), two whole eggs, and four yolks. Beat up two whites, and add them also with four spoonsful of whipt cream. Finish as usual.

Ditto, with Chesnuts.

Bake in the oven, or roast in the ashes, thirty-six fine chesnuts. Then peel and trim them, and after dividing each nut into four equal parts, mix them with eight ounces of rice, four glasses of milk, four ounces of sugar, four of butter, a grain of salt, the yolks of four eggs, two ounces of bitter macaroons, four drams of dried orange flowers chopped fine, the whites of the four eggs beaten up, and four spoonsful of cream *à la Chantilly*. The whole having been prepared in the usual manner, pour it into the *timbale*, and finish as before directed.

Ditto, of Nouilles, flavoured with Orange-Peel.

After making the yolks of eight eggs into a paste for *nouilles* (see *Nouilles*), and preparing them as directed, pour them into a stewpan, in which you have previously put four glasses of boiling milk. Let them boil a few minutes, and then add six ounces of sugar (on which you have grated the peel of two fine sweet oranges), six ounces of butter, and a grain of salt. Let the whole simmer over a slow fire, and when it is much swollen, and the *nouilles* are very mellow, add two eggs and four yolks: then the two whites beaten up, and four spoonsful of cream *à la Chantilly*. All this having been well mixed, pour it into the *timbale* (the inside of which should be covered as directed), and then put it in a clear oven. To make *timbales* of paste *à nouille* with currants, &c., follow the directions given for making *timbales* of rice with that fruit, but without adding quite so much milk.

Ditto, of Vermicelli, flavoured with Lemon-Peel.

Put four glasses of milk in a stewpan, and as soon as it begins to boil, add ten ounces of vermicelli (lightly bruised), six of sugar (on which you have grated the peel of two fine

lemons), six ounces of butter, and a grain of salt. When the vermicelli is thoroughly swollen, add four ounces of pulverized macaroons, two eggs, and four yolks; stir the whole lightly, and then add two whites beaten up, and four spoonsful of cream *à la Chantilly*. Fill the *timbale* as before directed, and finish as usual. To make *timbales* of *semoule*, or sago, proceed in the same manner, using ten ounces of either of these, instead of the vermicelli: with potatoe flour, you also follow the same directions.

Ditto, of Potatoes, flavoured with Seville Orange-Peel.

After peeling and trimming about twenty fine potatoes (roasted in the ashes), take two pounds of them, which you bruise with six ounces of butter, six of pounded sugar, four of bitter macaroons, and a grain of salt. Then add two eggs, and four yolks, one ounce of orange flower (chopped), two whites (beaten up), and four spoonsful of cream *à la Chantilly*. Mix the whole well together, and pour it into the *timbale*; put it in a clear oven, and let it bake an hour and a half, and serve it up hot. In making a potatoe cake, glaze the inside of the mould instead of covering it with paste as for a *timbale*. Currants, or pistachios, or almonds, &c., may be added to the *timbales* of vermicelli, *semoule*, sago, and of potatoes, in the same manner as to those of rice.

Rice Cake, with Calf's Kidneys.

Take a calf's kidney (roasted), and after picking the skin and sinews from the inside, chop it fine, and mix it with the ingredients described in the preceding receipts of this section. Then butter lightly a mould for second-course pastry, and after covering the inside with crumbs of bread, rubbed through a horse-hair sieve (instead of paste, as for *timbales*), pour the preparation in it, and bake it the same as a *timbale*.

N.B. The moulds must be glazed like those for Savoy biscuits. (See Part IV.)

SECT. XIV.—PITHIVIER CAKES, WITH ALMONDS D'AVELINES (KERNELS.)

AFTER pounding eight ounces of blanched almonds *d'Avelines*, add to them six ounces of fine sugar, four of butter, two of bitter macaroons, the yolks of four eggs, and a grain of salt. All these ingredients having been well beaten together, add to them four spoonsful of whipt

cream ; then make six ounces of puff paste, and after giving it eight turns, roll out two-thirds of it to a sufficient size to be able to cut out a round piece of nine inches in diameter. After moulding the parings with the remaining piece, roll out the mass till it is seven inches in diameter, and place it on a baking-plate. Wet the edges lightly, and pour the ingredients upon it, spreading them evenly to within a finger's breadth from the rim. Then cover them carefully with the other piece of paste, and fasten both properly together. Flute the rim of the cake with the point of a knife, at two-thirds of an inch distance from its contents. Egg the top lightly, and cut on it a rose or other ornamental figure ; put it in a clear oven, and, when it is coloured, draw it nearer the mouth, in order that the paste may dry without getting dark. After baking three-quarters of an hour,* mask it all over with fine sugar, and then glaze it.

Ditto, with Bitter Almonds.

Pound seven ounces of sweet almonds and one of bitter, with a little white of egg to prevent their turning to oil, and then proceed as directed in the preceding receipt.

Ditto, with Citron.

Pound eight ounces of sweet almonds, and add to it five ounces of sugar (on which you have grated the peel of a citron), four ounces of butter, two of preserved citron cut in small fillets, two of macaroons, a grain of salt, the yolks of four eggs, and four spoonsful of cream *à la Chantilly*. The remainder of the process is the same.

Ditto, with dried Orange-Flower.

Pound eight ounces of sweet almonds, and add to them six ounces of sugar, four of butter, two of bitter macaroons, one of dried orange-flower, a grain of salt, the yolks of four eggs, and four spoonsful of whipt cream. Finish as usual.

Ditto, with Currants.

To eight ounces of pounded almonds add four ounces of sugar, four of butter, four of currants, two of bitter macaroons, a grain of salt, the yolks of four eggs and four spoonsful of whipt cream, and then proceed as usual.

* It is absolutely necessary that the crust be crisp, or else these kind of cakes will be unpleasant to eat.

Ditto, with Muscadine Raisins.

Add to the ingredients used in the last receipt, four ounces of muscadine raisins, split and stoned, instead of the currants, and proceed as usual.

Ditto, with Four Kinds of Fruit.

Grate, on a piece of sugar, the fourth part of the peel of a lemon, and the same quantity of the peel of a Seville orange, a citron, and of a very sweet orange, and add to it as much pounded sugar as will make six ounces in all. Then add eight ounces of pounded sweet almonds, four of butter, two of macaroons, a grain of salt, the yolks of four eggs and four spoonsful of cream *à la Chantilly*. Finish as usual.

Ditto, with Kidneys.

To half a calf's kidney, roasted and chopped fine, add eight ounces of pounded almonds, six of pounded sugar, four of butter, two of macaroons, the peel of a lemon chopped fine, a grain of salt, the yolks of four eggs, and four spoonsful of whipt cream. Finish as before directed.

Ditto, with Marrow and Vanilla.

Chop six ounces of beef marrow very fine, and add to it eight ounces of pounded sweet almonds, four of sugar pounded separately, with half a clove of vanilla, two of macaroons, a grain of salt, the yolks of four eggs, and four spoonsful of whipt cream, and finish as before.

Ditto, Anglo-Français.

Put in a stewpan eight ounces of pounded almonds, four of beef marrow chopped very fine, two of pounded sugar, two of bitter macaroons, two of currants, two of muscadine raisins (stoned), one ounce of citron (chopped), half an ounce of dried orange-flower, a grain of salt, the yolks of four eggs, half a glass of Spanish wine, and half a nutmeg grated. Mix all these ingredients well together, and finish in the usual manner.

N.B. Put on the edge of the bottom-crust a thin and narrow strip of paste, to prevent the liquor from escaping in the oven.

Ditto, with Pistachios and Almonds d'Avelines, (Kernels.)

Take six ounces of almonds *d'avelines* (pounded), six of pounded sugar, six of butter, two of bitter almonds, half an ounce of preserved citron, a good pinch of dried orange-flower,

half a clove of vanilla (chopped), the yolks of four eggs, half a glass of Malaga wine, the fourth part of a nutmeg (grated), and a grain of salt. When the whole has been beaten and well mixed together, and four ounces of pistachios (whole) added, then put it in the cake, and proceed as usual.

A Cream Cake, with Mocha Coffee.

Prepare the cream as directed in Part VII., and put it in a cake made according to the preceding directions, fixing a strip of puff paste, half an inch wide and three-quarters of an inch thick, round the edge of it, and finish as usual.

These cakes may be filled with any other of the creams described in Part VII.

A Cake, with Marmalade of Peaches.

Prepare the cake as before described (but without putting a strip of paste round the edge), and fill it with marmalade of peaches. Marmalade of apples, or pears, or apricots, &c. may be used in the same manner. All these kinds of cakes should be glazed or iced after they are cold.

Cake à la d'Artois.

Take four spoonsful of the marmalade of apricots, four of that of pippins, and two spoonsful of melted butter. Mix these ingredients together, and put them in the cake, which you finish in the usual manner.

SECT. XV.—CAKES MADE AFTER THE PARISIAN FASHION,
WITH APPLES.

PEEL a dozen round pippins, cut them in quarters, and then put them on a slow fire with four ounces of butter and four of sugar, on which you have grated the peel of an orange, citron, Seville orange, or lemon; when they are half done, let them cool; then roll out a piece of paste for a bottom-crust, putting round the edge of it a border of half an inch in width and three-quarters in thickness; put your apples in the middle of this, in the form of a dome, cover them with another piece made of the parings of puff paste, which you must be careful to put inside the border (the top of which you have previously wetted), and then fasten both the top and the bottom pieces well together; cover the top lightly with white of egg, and then

mask it all over with pounded and coarse sugar: put it in a gentle oven, and let it bake an hour to make the crust very crisp without colouring it. Serve it up hot.

Ditto, with Apples and Currants.

Peel twelve pippins, cut them into quarters, and each quarter into four parts; then put them for three minutes on a moderate fire, with four ounces of butter, two of sugar (on which you have grated the peel of a fine Malta orange), two spoonsful of the marmalade of apricots, and four ounces of currants: when cold fill your cake and finish it as usual; but observe that you only egg it without putting any coarse sugar on it. When it is quite done, let it cool a little, and then having mixed the whites of two eggs (beaten up very stiff) with two ounces of fine sugar, cover the top with it, and mask it with fine sugar; when this sugar is melted, mix some coarser sugar with a few currants, washed and dried in the oven, and strew this mixture over the dome only; then place round it, or rather on the border, a circle of small pearls made of white of egg covered with fine sugar; after these pearls have taken a fine yellow colour, serve up the cake immediately it comes out of the oven. To make this cake with muscadine raisins, use six ounces of them instead of the currants.

Ditto, with Apples and Pistachios.

Peel and cut twelve apples as before; doing them in the same manner with four ounces of butter, four of sugar (on which you have grated the peel of a fine lemon), three of pistachios (blanched and whole), and two spoonsful of the marmalade of apricots, and, when cold, finish the cake as the preceding one was done, covering the dome with coarse sugar and pistachios (each cut into six pieces); and then place a pistachio between each pearl; put it in a slack oven, and let it be lightly coloured. This cake is often made to resemble a hedgehog, which is done in the following manner:—Having two ounces of pistachios, cut each nut into four fillets, and after covering the dome of the cake with white of egg, and icing it with fine sugar, stick these fillets regularly in it, and then let it dry in the oven, to prevent the pearls from losing their colour. (See Part VII.)

Ditto, with Apricots.

After peeling fifteen fine ripe apricots, and cutting each into four parts, lightly mix with them in a stewpan, without putting them on the fire, four ounces of melted butter, and

four of sugar, on which you have grated the peel of a lemon; then having cracked the stones, blanch the kernels of them, cutting each in two, and mix them with the other ingredients, and then put them in the cake prepared as above directed; and after masking it with the white of egg, strew over it some coarse sugar,

Ditto, with Peaches.

Peel twelve fine peaches, and after cutting each of them into quarters, mix them with four ounces of melted butter and four of sugar, on which you have grated the peel of an orange. Then finish as usual.

Ditto, with Nectarines.

Proceed as in the last receipt for peaches.

Ditto, with Mirabelle Plums.

Take the stones out of two hundred small mirabelle plums, and proceed as before directed; grating, however, the peel of a lemon on the sugar instead of that of an orange.

Ditto, with Green-Gage Plums.

Take fifty green-gage plums, cut them in two, and after taking out the stones, proceed as before; grating a Seville orange on the sugar.

Ditto, with St. Catharine Plums.

Take fifteen fine St. Catharine plums, cut them in two, and proceed as before.

Ditto, with Cherries.

Pick a pound and a half of cherries, and proceed in the usual manner.

Ditto, with Strawberries.

Pick a pottle of fine and rather firm strawberries, and proceed as before. Be careful to make the crust as thin as possible that it may be done in half an hour, as this kind of fruit wants no baking. In serving up the cake you may place a fine strawberry between each pearl.

Ditto, with Raspberries.

The same as the preceding.

Ditto, with Red and White Currants.

Stone a pound and a half of currants, and proceed as before.

Ditto, with Red and Green Gooseberries.

Pick a pound and a half of green and three-quarters of a pound of red gooseberries quite ripe; stone them, and finish as usual. Put no butter to the fruit when this kind of pastry is to be served up cold.

SECT. XVI.—A CUSTARD OF APPLES, WITH BUTTER AND CITRON.

PEEL and quarter twelve fine pippins, and put them in a stewpan with four ounces of butter and four of sugar, on which you have grated the peel of a citron; when they are half done, let them cool: then make six ounces of fine paste tolerably firm (as before described), mould it, and roll it out to eleven inches in diameter, then turn up the edge two inches high, and pinch and ornament it lightly all round; select half of the quarter of the apples, that are most done, and put them in a circle at the bottom of the custard, covering them with the sirup of butter and sugar, and then carefully place the remaining twenty-four quarters on the top of the others; put a strip of strong buttered paper round the custard, and then place it in a clear oven; after baking three-quarters of an hour, take off the paper, egg the crust lightly, and replace it in the oven a few minutes longer; then strew some fine sugar over the crust, and ice it, and the moment you dish it up, cover it with a few spoonsful of the jelly of apples, apricots, or gooseberries, or simply with sirup of sugar; serve it up hot. Should you wish to serve it up cold, put no butter in the apples.

Custards of peaches, nectarines, and apricots are made in the same manner.

Ditto, of Apples à la Portugaise.

Take thirty pippins, scoop the cores out of ten of them of equal size; then peel them quite round, and let them be done tolerably firm, in a light sirup made of six ounces of sugar; peel the remainder of the apples, cut them very small, and dissolve them in the sirup; then chop the peel of an orange very fine and mix it with the apples, stirring them with a spatula to prevent their catching; when the whole is formed into a rather firm marmalade, rub it through a horsehair sieve, and then make nine ounces of fine paste somewhat firm (as before described), proceeding

in the same manner with it as directed in the preceding receipt, except that the rim must be made a little higher; then mix two spoonsful of marmalade of apricots with the apples, and put four spoonsful of this mixture at the bottom of the custard, and place the ten whole apples (the insides of which you have filled with marmalade of apricots) upon it, then fill the custard with the remainder of the marmalade of apples, taking care that the surface of the whole apples is not covered; put a strip of buttered paper round the custard, and place it in a clear oven: after baking three-quarters of an hour, ice it in the same way the former was done, and when you serve it up (whether hot or cold) cover it with a few spoonsful of apple-jelly, marmalade of apricots or quinces, or with the juice of cherries or grapes; and in the centre of each apple put a fine cherry or a preserved grape. Custards of pears are generally made in the same manner. Two ounces of butter may be added to the marmalade without detriment.

These kind of custards are usually made for large second-course dishes. (See part IV.)

Ditto, with Kentish Cherries.

Pick two pounds of cherries, put them in a pan with eight ounces of pounded sugar, and when they are nearly done, drain them on several plates; strain the sirup through a silk sieve, and then reduce it till it sticks to the fingers; add to it a fourth part of the cherries, together with the juice that has run from them in draining; then reduce the sirup again, and take it off the fire when it forms *la nappe*. Your custard having been made according to the preceding directions, put the remainder of the cherries that have been drained into it, and put it in a clear oven; let it bake three-quarters of an hour, and then egg and ice it as usual. The moment you serve it up, cover it equally with the fourth part of the cherries done in sugar, and pour the sirup over them.

Ditto, with Green-Gage Plums.

Take fifty fine green-gage plums, rather firm; cut them in two, and roll forty of them in four ounces of pounded sugar; make the rim of your crust three inches high, and after pinching, or otherwise ornamenting it, carefully put into it the plums, which you have rolled in sugar, and as close together as possible; put some buttered paper round the custard, place it in a clear oven, and finish as usual.

While it is in the oven, boil the remaining plums in a quarter of a pound of pounded sugar and half a glass of water ; drain them, take off the skins, and then reduce the sirup as before. Take care that the plums are not done too much, or they will break.

Ditto, with Mirabelle Plums.

Take the stones out of two hundred real mirabelle plums, opening them as little as possible ; then roll three-fourths of them in four ounces of pounded sugar, and put them in the custard you have made as before directed ; boil the remainder of the plums with four ounces of sugar and half a glass of water, and when done, reduce the sugar in the usual manner. Mask the custard, and serve it up hot.

Ditto, with Apricots.

Cut twenty fine apricots into halves, mix twelve of them with four ounces of pounded sugar, and put them in the custard, the rim of which should be full two inches high ; bake and ice it as usual. In the mean time boil the remainder of the apricots with a glass of water and four ounces of fine sugar ; reduce the sirup, and take the skins off the apricots which should be placed in the custard in the most advantageous manner ; in the centre of each half apricot place one of the kernels, and the moment you dish up, mask the whole with the sirup, and serve it up either hot or cold.

Custards of peaches and nectarines are made in the same manner.

Ditto, with Pastry Cream.

Your crust having been made as directed in the preceding receipt, put a strip of paper, four inches high, round it, and fill it with one of the pastry creams described in Part VII., but without putting quite so much butter in it ; after baking three-quarters of an hour, take off the paper and egg the crust ; then lightly cover the surface of the cream with fine sugar, and ice it with the salamander nearly red.

These kinds of custards may also be filled with the ingredients of *talmouses*, *darioles*, *ramequins* (cheesecakes), and Swiss and Milanese custards ; also with half of those of *timbales* of rice, vermicelli, sago, or potatoes. When you bake the crust separately, you may half fill them with all the ingredients of *soufflets* for the second course, &c.

SECT. XVII.—FRUIT TARTS FOR THE SECOND COURSE.

Glazed Apricot Tarts.

MAKE a bottom crust in the same manner as for the cakes described in page 99 ; put likewise a strip or band of puff paste round it, but a little wider and thicker than that used for those cakes, taking care at the same time that both ends cross each other full two inches, and that they are sloped in such a manner that after having laid them on each other they appear of an equal thickness with the rest. Before you fasten them together, let them be lightly wetted ; then strew a spoonful of fine sugar on the bottom of the tarts, and put on it twenty-four quarters of apricots (rolled on four ounces of pounded sugar), taking care not to spill any sugar on the band that goes round the crust, as that would turn it black in the baking. Egg the upper part of this band, and put the tart in a clear oven. After baking ten minutes, see whether the band rises regularly all round, and in case any part of it does not, loosen it with the point of your knife as quick as possible, and put the tart back in the oven. When it is quite done, cover the top and sides with fine sugar, and ice it in the usual manner. Then boil eight large apricots (the reddest you can get) in four ounces of sugar and a glass of water, and when done drain them on two plates ; take off the skins, and reduce the sirup as usual. After cracking the stones and blanching the kernels, place these apricots on the others in such a manner that the reddest side is exposed to view ; then put the kernels between them, and the moment you are going to serve up, cover the whole with the sirup.—All fruit tarts are generally made in the same manner.

The band that goes round the tart may also be made without being joined. After rolling out three-quarters of a pound of puff paste, ten or eleven inches square, place a stewpan-lid, of seven inches diameter, in the middle ; then cut a round piece of the same size as the lid, scallop the edge, and after putting another lid two inches less in size upon it, cut out the centre, but without scalloping the edge, which will give you a band an inch wide ; then double it, in order to place it more easily round the tart.

Vol-au-Vent, with Peaches.

Roll out three-quarters of a pound of puff paste, after you have given it six turns, and then, with a stewpan-lid of

seven inches in diameter, cut out a round piece, which place upon a thin piece of fine paste ; egg the top, and with the point of a knife trace the rim (one-sixth of an inch deep) upon it ; put it in a clear oven, and when it is quite done empty it, and put it back in the oven a few minutes longer. Cover the top and sides afterwards with fine sugar, and ice it in the usual manner. Then take a dozen middle-sized ripe peaches (the reddest you can get), cut them in two, and boil them in six ounces of sugar ; after which drain and peel them ; then take half of them (those the least coloured) and put them in a circle at the bottom of the *vol-au-vent*, and upon them the remainder, together with some of the kernels, which you place between the peaches. The moment you serve it up, cover the fruit with the sirup, which you have reduced in the usual manner.

To fill the *vol-au-vent* with any other kind of fruit, follow the same directions.

Tarts for the Second Course, with Apricot Marmalade.

The crust being made in the same manner as described in page 8, roll out in addition another piece of puff paste very thin, and cut it out according to your fancy ; then pour a potful of apricot marmalade in the bottom of the tart, spreading it to within two-thirds of an inch from the rim, which you wet lightly. Cover the apricot marmalade with the piece of paste which has been cut out as above stated ; fasten the edges well together ; egg the upper crust lightly, and put upon it two ounces of almonds *d'avelines*, chopped very fine, and mixed with two ounces of fine sugar, and the eighth part of the white of an egg. Next wet the bottom crust all round, and place the band round it in the same manner as in the former receipt ; then egg the top, and put the tart in a clear oven. If the almonds should get coloured too soon, cover them with a double piece of paper. When the tart is quite done, ice it as usual. In case you do not like to put any almonds on the tart, decorate the surface of the preserves in the following manner :—Roll out a small piece of puff paste very thin, and cover it lightly with flour ; then fold it in two, and cut it out in narrow strips, of one-sixth of an inch in width, and nine or ten inches in length. After you have filled the tart and wetted the edge, place these strips across the marmalade, in the form of a double cross star, or any other kind of open work.

With other kinds of preserves proceed in the same manner.

SECT. XVIII.—CREAM TARTS FOR THE SECOND COURSE,
WITH MARROW.

AFTER making a bottom crust, &c., the same as for fruit tarts, fill it with pastry cream of beef marrow (see Part VII.); strew over it two ounces of almonds *d'avelines*, chopped and mixed with two ounces of sugar and a little white of egg, and then egg the top of the band lightly, and put it in a clear oven. Finish as usual, and serve it up hot.

Ditto, with Calves' Kidneys and Pistachios.

After taking the skin and sinews out of a calf's kidney (washed), chop it fine, and add to it a piece of the fat as big as an egg; mix this with the *crème pâtissière*, flavoured with lemon-peel (described in Part VII.); adding two ounces of blanched pistachios, mixed with a spoonful of sugar; put it in the tart, egg it lightly, and place it in the oven. Serve it up hot. You may mask this cream with almonds, the same as the preceding, and you may omit the pistachios.

Ditto, with Spinage.

Take two good handfuls of fresh-gathered spinage, pick and wash it well, and after chopping it very fine, put it in a stewpan, with three ounces of butter. Place the stewpan on a moderate fire, and stir the spinage with a spatula, to make the moisture evaporate. Add afterwards four spoonfuls of *crème pâtissière* (see Part VII.), half a glass of double cream, three ounces of pounded sugar, two of bitter macaroons (pulverized), a pinch of dried orange-flower, and a grain of salt; mix the whole well together, and pour it in the tart. Mask the top of the cream with almonds *d'avelines*, prepared as in the first receipt of this section. The remainder of the process is the same, serving it up hot. You may also make this tart with marrow and kidneys; and, if necessary, strain the cream through a fine tammy, which is often done.

To make these tarts with cream of coffee, or chocolate, &c., you must proceed according to the directions given in Part VII.; and if you prefer making them light (*soufflés*), add to the other ingredients the white of three eggs, beaten up very stiff, and be careful to serve them up the moment they come out of the oven.

Ditto, à l'Anglaise.

Having made your tart in the usual manner, take half of the ingredients for making common pastry cream (*crème*

pâtissière), and add to them two ounces of fine currants (well washed), two of muscadine raisins (split and stoned), one ounce of citron (cut into the form of dice), half an ounce of dried orange-flower, the peel of a lemon grated on a little sugar, a quarter of a nutmeg (pulverized), and half a glass of good Spanish wine; mix the whole well together, and put it in the tart. Bake it as usual, and serve it up hot.

SECT. XIX.—CAKES FILLED WITH CREAM AND PRESERVES,
FOR THE SECOND COURSE.

Small Cakes, with Pistachios.

TAKE some parings of puff paste, and give them four turns; but in case you have none, make three-quarters of a pound of inferior puff paste, and give it ten turns; then roll it out as thin as possible into two pieces of a similar size; viz. thirteen inches long and eight wide; lay one of them on a baking-plate, which you have wetted lightly, and then put the pistachio cream cold (described in Part VII.) upon it; spread it of an equal thickness to within half an inch from the edge, which you wet lightly all round; then put the other piece of paste round the rolling-pin, and, as you unroll it, place it carefully on the edge of that which you have wetted, and fasten both pieces well together. Egg your cake lightly, and trace upon it with the point of a knife twenty-four squares, taking care not to cut the lines too deep. Put it in a clear oven, but do not ice it till the bottom has acquired a fine yellow colour. When cold, separate your cakes by cutting the lines through which you had previously traced; after which pare each cake separately. You may also cut these sorts of cakes into circles or diamonds, or into half-moons. When you make these cakes with almonds, chop three ounces of them, and mix them with a little white of egg and one ounce of fine sugar; then strew them over the cakes, after having moistened them with white of egg. Cover the almonds afterwards lightly with pounded sugar; let the cakes be put in a moderate oven, and cut them out when cold. Instead of almonds, you may use coarse sugar,

In filling your cakes with other *crèmes patissières*, proceed in the same manner.

Ditto, with Rice and Currants.

Make two pieces of paste as described in the preceding receipt, and put between them half of the ingredients used

in making *timbales* of rice with currants. (See that Article.) The remainder of the process is the same as before.

Ditto, à l'Anglaise.

Put between the two pieces of paste (made as before directed) the ingredients used in making a tart *à l'Anglaise* (see page 113), and finish as usual.

Ditto, with Spinage Cream.

Put the cream of spinage (described page 113) between the two pieces of paste, and proceed as before.

Ditto, with Apricot Marmalade.

Put between the two pieces of paste a potful of apricot marmalade, and proceed as directed in the preceding receipts; but, in addition, you cut out the figure of an ear of corn, to put in the centre of each little cake. Put them in a clear oven.—With other kinds of marmalade proceed in the same manner.

N.B.—In making these kinds of cakes, you may omit the top-crust, in which case you put them in a moderate oven.

Ditto, with Currants.

Take two pounds of currants (stoned), and, after draining them, mix them with eight ounces of pounded sugar, and put them between the two pieces of paste; finishing as usual.

Ditto, with Strawberries or Raspberries.

Pick a middle-sized basket of fine strawberries (ripe, but rather firm), and after mixing them with six ounces of fine sugar, finish as directed before.

The paste of these cakes must be extremely thin.

Ditto, with Marmalade of Pippins.

Make a piece of paste as before directed, cover it with the marmalade of twenty-four pippins, prepared in the regular manner, and mixed with four ounces of sugar, the fourth part of a potful of apricot marmalade, and the peel of a lemon chopped fine. Cover the top lightly with pounded sugar, put it in a moderate oven, and proceed as before.

Ditto, with Apples and Pistachios.

These cakes are made the same as the preceeding: but when they are baked, cover the surface of the apples lightly

with a little apricot marmalade, strewing on it four ounces of pistachios cut in fillets. Put the cakes in the oven again for a few minutes, and after they are cold cut them out as usual.

N. B. When you spread the marmalade on the paste, you may lay some small, round, strips of paste across it, at a quarter of an inch distance from each other; and when the bottom crust is done, cut out your cakes as usual. You may also cover the marmalade with almonds cut in fillets, and mixed with pounded sugar.

Small Pithivier Cakes

Prepare a piece of paste as before, and cover it with the ingredients used in the common *pithivier* cakes (see page 102); strew four ounces of almonds (cut in fillets) mixed with two ounces of pounded sugar upon it, and put it in a moderate oven. When it has acquired a fine colour let it cool, and cut it into any shape you think proper. A little white of egg may be mixed with the almonds and sugar.

SECT XX.—JUMBALS (GIMBLETTES)* OF PUFF-PASTE, WITH APRICOTS AND ALMONDS D'AVELINES.

ROLL out two pieces of paste, as described in the preceding section, but make them thirteen inches square. Put a little apricot marmalade between them, and cut them out with a round paste-cutter of two inches in width. Then empty them by scooping out the middle with a small paste-cutter of two-thirds of an inch in diameter. Egg them afterwards lightly, and place the side which has been egged on four ounces of almonds *d'avelines*, chopped fine, and mixed with two ounces of fine sugar and a little white of egg. Place them successively on a baking-plate, and, when they are all ready, strew some pounded sugar over them. Put them in a moderate oven, let them have a fine colour; and serve them up either hot or cold.

Ditto, with Plums and Almonds.

Make these the same as the preceding; but instead of apricot marmalade, use a potful of the marmalade of green-gage plums. Then chop four ounces of sweet almonds, and mix them with two ounces of sugar and a little white of egg. The remainder of the process is the same.

* *Gimblette* is a sort of pastry, hard and dry, and made in the form of a ring.

Ditto, with Peaches and Pistachios.

Put a potful of the marmalade of peaches between the two pieces of paste, and, after cutting out your *gimblettes*, mix four ounces of fine sugar with nearly half of the white of an egg, and mask your cakes with it. Then add a little more white of egg to the remaining sugar, and roll four ounces of the whole pistachios in it. Place them in a circle on the *gimblettes*, which you put back in the oven, in order that the sugar with which you have glazed them may acquire a fine light colour. As regards the pistachios they may be chopped a little and put on the cakes without being rolled in sugar; and, instead of pistachios, you may even mask the cakes with coarse sugar, or orange or rose-coloured sugar, boiled to a *crack*, strewing on it some chopped pistachios, coarse sugar, or coarse sugar mixed with currants or pistachios.

SECT. XXI.—PUFF-PASTE FOR THE SECOND COURSE,
ORNAMENTED IN DIFFERENT WAYS.

Small Vols-au-Vent à la Chantilly and à la Violette.

AFTER giving about six turns to three-quarters of a pound of puff paste, roll it out to half an inch in thickness. Then cut it into thirty small pieces, with a scalloped paste-cutter of two inches in diameter, forming each piece into a ring, by cutting out the centre with a paste-cutter of one inch and a quarter in diameter. With the parings and the remainder of the puff paste make another piece like the former, out of which cut thirty more round pieces with the scalloped paste-cutter. Wet the tops of them lightly, and, as you wet them, place on each of them one of the rings, which you fasten well to it. Then egg them and put them in a hot oven. When they are nearly done, ice them with fine sugar in the usual manner; and after paring the bottom crusts (if necessary), fill your *vols-au-vent* with whipt cream *à la violette* (see Part VII.), or with any kind of preserve you think proper, the moment you are going to serve them up.

Ditto, with Strawberries and Coarse Sugar.

These are made the same as the former, with this difference—that instead of being iced in the usual manner, the tops are lightly glazed with four ounces of sugar, boiled to a *crack*, on which strew some coarse sugar. Pick afterwards a middle-sized basket of fine strawberries, and take

about a fourth part of the ripest of them, and rub them well through a fine tammy ; then add three ounces more sugar to what remains of the sugar you have used for glazing the cakes, and after boiling it to a little less than a *crack*, add to it the juice of the strawberries. Skim this mixture, and as soon as it sticks to the fingers take it off the fire. Then fill the *vols-au-vent* with the remainder of the strawberries (washed if necessary), and cover them with the sirup. In the same manner proceed with raspberries, and red and white currants, the latter of which should be stoned.

Small Vols-au-Vent, for the Spring Season.

While glazing these *vols-au-vent* in the same manner as the preceding, with four ounces of sugar, boiled to a *crack* ; mask them with four ounces of chopped pistachios ; and the moment you are going to serve them up, fill them with cream à la Chantilly, flavoured with vanilla ; and then place on the cream in the centre of each *vol-au-vent* a fine strawberry. For other whipt creams, see Part. VII.

Small Vols-au-Vent à la Crème Plombière.

After glazing them in the same manner as the former, with sugar boiled to a *crack*, mask them with two ounces of coarse sugar mixed with two ounces of pistachios chopped fine. The moment you are going to serve them up, fill them with one of the *crèmes plombières*, described in Part VII.

N. B. Keep the cream in ice till the instant it is wanted.

Ditto, with Bavarian Cheese.

After picking and washing two ounces of small currants, let them dry a few minutes at the mouth of the oven, then mix them with two ounces of coarse sugar, and mask with this the tops of the *vols-au-vent* successively as you glaze them. When you are ready to serve them up, fill them in the shape of pyramids, with half of the ingredients described in Part VII. for making Bavarian cheese.

Ditto, with Whipt Jelly.

Glaze the *vols-au-vent* with sugar boiled to a *crack* ; and then lightly mask them with red or white aniseed. Fill them afterwards with one of the whipt jellies described in Part VII. ; but using only half the quantity there mentioned. This kind of pastry may also be filled with iced creams, *crèmes patissière*, or *crèmes à la Française*, or even

with jellies, &c. &c. (See Part VII.) Observe that the *crèmes patissière* ought to be put boiling into the *vol-au-vent*, which itself should at least be lukewarm.

Small Love Wells (Puits d'Amour), with Pistachios.

After rolling out your puff paste, the same as before, cut out twenty-four small round pieces, with a plain paste-cutter of an inch and a half in diameter, the centre of which cut out afterwards with a paste-cutter of one inch in diameter. Then cut out twenty-four more pieces with a scalloped paste-cutter of two inches in diameter; place them on a baking-plate, and, after lightly egging them, put in the centre of each of them one of the perforated pieces mentioned before. Fasten the two pieces together, and put your cakes in a hot oven. When they are baked, let them cool, and, after paring the tops, glaze the upper part of the perforated piece with sugar boiled to a *crack*, placing them as you glaze them on some pistachios chopped very fine. When that is done, push in the bottoms of the wells a little, and then fill them with any kind of preserve or cream you think proper. After filling them, place a fine strawberry or a preserved grape on the top.

Instead of pistachios, you may mask them either with coarse sugar, or with coarse sugar mixed with currants, or chopped pistachios, or with white or rose-coloured aniseed. You may ice them, too, with fine sugar, instead of glazing them as before stated.

Small Cakes en Mosaïque (Mosaic).

To make these cakes it is necessary to have a small board, made of walnut-tree wood, three inches square, with the centre of it divided into a kind of open mosaic work, formed by small strips of wood, each cut out in a triangular grove (full half an inch wide and deep), placed either straight or diagonally, at a distance of about one-sixth of an inch apart, and crossing each other at right angles; the whole being encompassed by a circle of about one-sixth of an inch wide, and also cut out in a triangular grove of the same dimensions as the former. Then after rolling out a piece of paste for making hot pies (see page 8), till it is only one-twelfth of an inch thick, cut it with a plain paste-cutter of two inches in diameter into about thirty round pieces. Having lightly covered the little board with flour, place the pieces of paste successively upon it, pressing them down at the same time, in order that the paste may sink well into the groves. Then pass the blade of your

knife between the paste and the board, and raise a part of the edge of the open work, and separate it with the ends of your fingers from the board. Having in this manner cut out your thirty pieces of paste in mosaic, make three-quarters of a pound of puff paste, give it six turns, and, after rolling it out to full one-sixth of an inch in thickness, cut out thirty pieces with a scalloped paste-cutter of two inches in diameter, and place them on a baking-plate, lightly wetted. Wet afterwards the edge of these thirty pieces, and place in the centre of each a quarter of a spoonful of the marmalade of apricots, pine-apples, peaches, or quinces, spreading it regularly over; and then cover each with one of the mosaic pieces. Press the edges of the two pieces together; then lightly egg your cakes and put them in a hot oven. When done and ready to serve up, mask the open-work with sirup of apples, currants, cherries, grapes, or simply with common sirup.

Ditto, glazed with Rose-coloured Sugar.

When your cakes are baked, boil four ounces of sugar mixed with a little infusion of cochineal, to a *crack*, and glaze the top of the open-work with it.

Ditto, with Pistachios.

After pounding four ounces of pistachios, mix with them a fourth part of a potful of apricot marmalade, and put this mixture between the pieces of paste, prepared as before. When baked, glaze them the same as the preceding, except that you put no cochineal in the sugar; and as you glaze them, roll the edge of the open-work on some chopped pistachios which will have a very good appearance.

Ditto, with Almonds d'Avelines and Coarse Sugar.

Follow the directions given in the preceding receipt, using four ounces of almonds *d'avelines* roasted instead of the pistachios, and, after glazing the cakes, roll the edge of the open work on some coarse sugar. In a similar manner you may use one ounce of bitter, and three ounces of sweet almonds.

Tartlets en Mosaïque, with Peach Marmalade.

After preparing thirty pieces of paste *en mosaïque* similar to the preceding, cover the inside of thirty moulds for tartlets with small pieces of puff paste (to which you have given

ten turns) of two inches wide, and full one half of an inch thick, and fill them with peach marmalade. Lightly wet the edges afterwards, and place on each of your pieces a *mosaique*, which you fasten to the rim of the tartlet. Egg them, and put them in a hot oven. When they are baked, mask them with sirup of sugar or with preserves. With similar kinds of marmalade proceed in the same manner, glazing them with sugar, either white or rose-coloured, boiled to a *crack* or to a *caramel*.

Ditto, with Preserved Cherries.

Put eight or nine cherries in each tart, and proceed as before. When baked, lightly mask them with sirup of cherries.

Ditto, with Pistachios.

After blanching and washing eight ounces of pistachios, mix six of them with nearly a potful of apricot-marmalade, fill your tartlets with this, and proceed as before directed. When they are baked, glaze them with sugar boiled to a *caramel*, and, as you glaze them, strew over each a little chopped pistachios.

Ditto, with Almonds d'Avelines.

Pound eight ounces of almonds *d'avelines*, and mix them with a potful of apricot-marmalade. Proceed as before. Glaze them, and strew over them some coarse sugar. Instead of *avelines* you may take three ounces of sweet, and one of bitter almonds.

Ditto, with Currants.

After picking and washing eight ounces of currants, mix six of them with a potful of apricot-marmalade, and finish as before. After they are glazed, strew over them some currants washed, and dried in the oven.

Ditto, with Apples, flavoured with Vanilla.

Peel twelve pippins, and boil them with four ounces of sugar, and half a clove of vanilla, chopped very fine. When your marmalade is ready let it cool, and after mixing with it two spoonsful of apricot-marmalade, put it in the tartlets prepared as before. Cover the tops *en mosaique*, with four ounces of sweet almonds, chopped, and mixed with two ounces of pounded sugar, and the eighth part of the white of an egg. Press the almonds lightly on the paste, strew

over them some pounded sugar, and put them in a moderate oven. Take them out when both the tops and the bottoms have acquired a fine reddish colour. You may also mask the tops rather thick with the white of an egg, beaten up with a spoonful of fine sugar. Then strew some more sugar on them, and over that some coarse sugar, or pistachios, or currants mixed with coarse sugar; and then put them in the oven again to colour them a little.

Small Turn-overs, with Red Currant Jelly.

After rolling out three-quarters of a pound of puff paste (to which you have given seven turns) to half an inch in thickness, cut it out with a paste-cutter of two inches in diameter. Lightly wet each piece, and fold it in two, at the same time pressing it down with your fingers. Place about twenty-four of these turn-overs on a baking-plate a little wetted, at two inches apart. Egg them, and then put them in a hot oven. When they are nearly done, strew some fine sugar over them, and ice them in the usual manner. The moment you are going to serve them up, place on each a fillet of fine red currant jelly.

Ditto, with Pistachios.

Make these the same as the preceding; but when you take them out of the oven, strew no sugar over them, but dip the tops lightly in four ounces of sugar boiled to a *crack*. As you take them out of the pan, strew over them some pistachios cut in fillets. You may also mask them with coarse sugar, or with coarse sugar mixed with currants or pistachios (chopped); or glaze them with rose or orange-coloured sugar, or with sugar boiled to a *caramel*, and then strew some coarse sugar over them.

Canapés (Canopies), with Apricots.

Give three-quarters of a pound of puff paste seven turns and a half, and then roll it out like a band of a *tourte* for the *second course*, three inches wide, and about one-sixth of an inch thick. Then cut out your *canapés*, full one-quarter of an inch wide, with the point of a knife, and place fifty of them on a baking-plate, with the cut side downwards at two inches distance from each other. Put them in a hot oven, and when they are lightly coloured, glaze them with fine sugar, and when you are ready to serve them up, cover them lightly with apricot-marmalade, and arrange them in a circular form.

Ditto, with Pistachios and Apple Jelly.

Make these like the preceding, but, after they are glazed, lightly mask them all round with the white of an egg, beaten up with one ounce of fine sugar, and on this strew some pistachios, chopped very fine. Then put them two minutes only in the oven, and when cold, garnish them with apple-jelly. You may also garnish them with red-currant jelly, but then you must strew some coarse sugar over them, or you may even do it with different preserves, or with quince, pear, or apple-marmalade; in which latter case, you mask them with a little apple jelly.

Small Apricot Cakes.

After giving seven turns to three-quarters of a pound of puff paste, roll it out to half an inch in thickness, and fifteen inches in length. Then put upon it in six different places, at two inches from the edge, and at two inches and a half apart, a quarter of a spoonful of apricot-marmalade. Lightly wet the edge of the paste, double it, and cut out your cakes into a semi-circular form, with a scalloped paste-cutter of two inches and a half in diameter. After repeating this four times, which will give you twenty-four cakes, place them on a baking-plate lightly wetted; egg them as usual, and then put them in a hot oven. When nearly done, ice them with fine sugar.

Feuillantines and Petits Livrets of Apricots.

Make both of these in the same manner as the preceding, except that, after wetting the tops of the *feuillantines* with white of egg, you mask them with pounded sugar, and then put them in a moderate oven.

The three last kinds of cakes may be garnished with any sort of fruit or marmalade, as well as with any of the *crèmes pâtissières*, described in Part VII.

Small glazed Cannelons, with Apple Jelly.

Give six ounces of puff paste ten turns, roll it out eighteen inches square, and cut it into twenty-four small strips, of three-quarters of an inch wide; then take twenty-four small turned cones, made of beech wood, six inches long, having one end half an inch in diameter, gradually diminishing to only five-twelfths at the other; lightly butter them, and roll on each, beginning at the thinnest end, a strip of paste (previously wetted), by turning the cone round between your fingers; cover the other cones in the same manner, and place

them on two plates, at two inches distance from each other; lightly egg them, and put them in a hot oven; when they have a fine colour glaze them with fine sugar, and as soon as you take them out of the oven, remove the cones from them, and place the *cannelons* on a cold plate. The moment you are going to serve them up, fill them with apple jelly, or such other preserve as you may think proper.

Ditto, with Almonds d'Avelines.

Prepare your *cannelons* as directed in the preceding receipt, and, as soon as they are egged, mask them with four ounces of almonds *d'avelines* chopped very fine, mixed with two ounces of sugar, and one-eighth part of the white of an egg; put them in a moderate oven, let them take a fine yellow colour, and finish as before.

Ditto, with Coarse Sugar.

Follow the preceding directions, masking them with coarse sugar, instead of almonds *d'avelines*.

Ditto, with Pistachios.

After your *cannelons* are egged, place them in a hot oven, and, an hour after they are cold, mask them with white of egg, beaten up with an ounce of sugar; then strew some fine sugar over them, and afterwards cover them with four ounces of pistachios, cut in fillets. When all your *cannelons* have been thus prepared, put them back in the oven for a few minutes, in order to give them a little colour, after which finish them as usual.

Ditto, with Currants.

After making your *cannelons* with white of egg and sugar, as in the preceding receipt, strew over them two ounces of coarse sugar, mixed with two ounces of currants, well washed, and dried in the oven; the remainder of the process is the same.

Cannelons Méringués.

Mask your cakes with the whites of two eggs, beaten up with two spoonsful of fine sugar first, and then with four ounces of pounded sugar; put them in a gentle oven, let them be lightly coloured, and garnish them, &c. as before.

Small glazed Bouchés.

After giving three-quarters of a pound of puff paste ten turns, roll it out to a little more than one-twelfth of an inch

in thickness; then with a plain round paste-cutter, of about two inches in diameter, cut it into about thirty small pieces, which now form into rings, by cutting out the centre from each with a smaller paste-cutter, of one inch and a quarter in width; then collect all the parings, and roll and cut them out as before; wet the tops lightly, and place the rings upon them, wetting them again a little as you finish them; when they are all ready and nearly dry, strew some fine sugar over them, and after putting them at an equal distance from each other on a baking-plate, put them in a clear oven. When they are baked, the sugar should be of a brilliant red, not unlike sugar boiled to a *caramel*; finish by garnishing them with any kind of preserve or whipt cream. (See Part VII.)

N. B. You may give these cakes any other shape you think proper.

Ditto, with Pistachios.

Having prepared the cakes like the former, strew some fine sugar over them, but without wetting the paste; then put them in a moderate oven, and let the tops be lightly coloured; when done, lightly mask them with four ounces of fine sugar, beaten up with the whites of three eggs, and immediately after form round the edge of each *bouchée* a circle of blanched pistachios, each nut being cut across in a slanting direction, and placed in such a manner on the cake that they may all lean outward; put the cakes for a few minutes back again in the oven, in order that the white of egg may be lightly coloured; then make on a sheet of paper thirty small *méringués* of white of egg in a spiral form, strewing some fine sugar over them, when, as soon as that is melted, place them on a board, and put them in a gentle oven; when they have acquired a fine colour separate them from the paper, and after putting them on a baking-plate, with the coloured side downwards, replace them in the oven, to dry the insides of them. The moment you are going to serve up, garnish your *bouchées* with whipt cream and pistachios (see Part VII), and cover each cake with half a *méringué*. After masking the edges of these *bouchées* with white of egg, you may strew over them some coarse sugar, or some pistachios chopped very fine. In garnishing, any kind of cream or preserve may be used.

Small Pearled Bouchées.

Your *bouchées* having been baked as before, mask them with the whites of two eggs beaten up very stiff with four

spoonsful of very fine sugar; then make some pearls of white of egg, about the size of currants, and place them in a circle round the *bouchées* at one-third of an inch from each other, after which lightly strew some fine sugar over them; then put them back in the oven to dry the white of egg, taking care that it keeps white. When cold, put between each pearl a smaller one made of red currant jelly. Fill these *bouchées* with apricot-marmalade, apple jelly, or pistachio cream. When you fill them with red currant jelly or preserved grapes, you substitute small pearls of apricot marmalade for those of red currant jelly. And if you have time, you may glaze some currants of equal size with sugar boiled to a *crack*, and place them between each small pearl, which, if your *bouchées* are filled with red currant jelly, will have a very pretty appearance. All second-course pastry ornamented with pearls may generally be decorated in the same manner.

Ditto, with Currants.

After pearling and icing your *bouchées* as just described, place two small currants between each pearl, and then put them for a few minutes in the oven. When cold, mask the currants with a little apple jelly, and garnish them as usual.

Ditto, with Pistachios.

Having proceeded as before, place between each pearl the half of a pistachio cut longways. Put the *bouchées* for a few minutes in the oven, to dry the white of egg, and, when cold, lightly mask the pistachios with a little apple jelly, and garnish them as usual. These *bouchées* may be left in the oven till they are lightly coloured.

The pearls, instead of being made round, may be made of an oval or any other shape, and be placed on the border in such a manner as the fancy may direct. Then, after icing and drying them in the oven as usual, put between each pearl a small strip of red currant jelly or apricot-marmalade, or even a small fillet of a pistachio, which, however, should be put there before you dry the white of egg.

Ditto, with Coarse Sugar.

Make these the same as the preceding, lightly masking them with fine sugar and white of egg beaten up rather stiff. Place, afterwards, the side that is masked on some coarse sugar, and then put them back in the oven for two minutes only. The moment you are going to serve them up, garnish

them with fine red currant jelly or apricot-marmalade; or with cream of chocolate, pistachios, or coffee; or with cream *à la rose*.

Ditto, with Currants.

After masking your *bouchées* as before, mask them again with two ounces of coarse sugar mixed with two ounces of currants picked, washed, and afterwards dried for a few minutes in the oven; then garnish them with marmalade of apricots or pine-apples, or with gooseberry or apple jelly, or with cream of oranges, pistachios, cream *à la rose*, or with cream *à la violette*.

Ditto, with Pistachios.

Mask your *bouchées* as before, and then place on each six pistachios, cut in two and arranged in a zig-zag or other fanciful manner; put them, for two minutes, in the oven, and the moment you are going to serve them up, fill them with cream of vanilla, chocolate, coffee, or cream *à la rose*; or with apricot-marmalade, or with red or white currant or apple jelly. The pistachios may be chopped before you mask your *bouchées*.

Ditto, with Rose-coloured Aniseed.

Proceed as before, masking your *bouchées* with rose-coloured aniseed; fill them with white cream, white currant, or apple jelly, or with apricot-marmalade.

Ditto, with white Aniseed.

Use white instead of rose-coloured aniseed, and fill your *bouchées* with red currants or grape jelly, apricot-marmalade, or with whipt cream *à la rose* or *à la violette*, or with oranges, pistachios, or chocolate.

Ditto, with Chocolate iced à la Royale.

Mask these *bouchées* in the same manner as the former, but with *glace royale* (see Part VIII.), and fill them as usual. You may also mask them *à la glace royale*, with saffron, coffee, lemon, pistachios *à la violette* or *à la rose*. After thus icing them, you may mask them with coarse sugar; or they may also be glazed with sugar boiled to a *crack* of any colours.

Small Fantasies, with Pistachios.

Give three-quarters of a pound of puff paste ten turns, and after rolling it till it is only one-twelfth of an inch thick,

cut out, with a round paste-cutter of two inches in diameter, and having only eight scallops, twenty-four small pieces; then, with a plain round paste-cutter of one inch and quarter in diameter, cut out twenty-four other pieces, out of which cut the middle with a smaller paste-cutter of one-twelfth of an inch in diameter; wet the upper part of these little rings, and place them on the scalloped pieces; fasten them both together, strew lightly some fine sugar over them, and after arranging them on a large baking-plate, put them in a moderate oven; let them be lightly coloured, and, when cold, mask the tops of the scalloped parts of the bottom pieces with sugar and white of egg mixed together, over which strew some coarse sugar, and then put the cakes, for two minutes, in the oven; mask the tops of the rings afterwards with white of eggs, strewing over some pistachios chopped very fine, and then put them two minutes longer in the oven. When you are ready to serve them up, fill the insides of the rings with pistachio, apple, or currant jelly, or with apricot-marmalade.

Ditto, with Coarse Sugar.

Mask the rings with coarse sugar, and put some chopped pistachios on the scalloped parts. The remainder of the process is the same, filling them with any kind of preserve, or with cream *à la Chantilly*, flavoured in any manner you think proper.—(See Part VII.). The upper part of the rings may be glazed with sugar boiled to a *crack* or iced *à la royale* in different colours, still masking the upper parts of the scallops with coarse sugar or pistachios, as above stated.

Small Quadrilles, with four kinds of Fruit.

After giving three-quarters of a pound of puff paste nine turns, roll it till it is about one-sixth of an inch thick, then cut out twenty-four pieces with a paste cutter of two inches square, each side forming a large scallop of an inch in diameter. Mould your parings and roll them out till they are only one-twelfth of an inch thick, and then, with a plain round paste-cutter of an inch in diameter, cut twenty-four small pieces, forming them into rings by cutting out the centres with a small round paste-cutter of two-thirds of an inch in diameter; then wet them, and place one on each scallop of the cake. After ornamenting six cakes in this manner, lightly strew over them some fine sugar, and place them on a large baking-plate; proceed with the remainder of your cakes in the same manner; put them in a moderate oven, and when they have acquired a fine colour let them

cool; afterwards lightly mask the tops of the four small rings on each cake, with white of egg mixed with sugar, over which put some coarse sugar, or some pistachios chopped very fine; then put the cakes, for a few minutes, back in the oven, and, the moment you are ready to serve them up, put in one of the rings some apple jelly, in the next some apricot-marmalade, in the next to that some white currant jelly, and in the last some marmalade of mirabelle plums. You may also garnish the rings thus: After the cakes are baked, fill the rings which face each other, with a white icing *à la royale* (see Part VIII.), and strew some pistachios, chopped very fine, over it; the two other rings fill with a pistachio-coloured icing *à la royale*, over which you strew some coarse sugar.

Another method is to mask the rings with chocolate or rose-coloured icing, and then strew some coarse sugar over it. N. B. The cakes are filled with preserves of one colour, as apple or red currant jelly, or apricot marmalade.

Ditto, with Almonds.

Having prepared your cakes as before, lightly egg the tops of the little rings before you put them in the oven, and then turn the egged side on four ounces of almonds chopped very fine, and mixed with two ounces of fine sugar and the quarter of the white of an egg; put them in a moderate oven, and let them acquire a fine light colour. The moment you are ready to serve them up, garnish them with any kind of preserve.

Small Rosettes, with Coarse Sugar.

Roll out five-fourths of a pound of puff paste (to which you have given nine turns) to one-sixth of an inch in thickness, and then, with a plain circular paste-cutter of two inches in diameter cut out twenty-four small pieces; give the parings another turn, and, with a plain paste-cutter of one inch and a quarter in diameter cut out a few crescents of one-sixth of an inch in width; wet five of these crescents and form them into a rosette on one of the round pieces, by making a point of each nearly to meet near the centre, while the other points are full an inch apart from each other; ornament the other round pieces in the same manner, and then, lightly masking your cakes with fine sugar, put them in a moderate oven; the remainder of the parings cut out with a round paste-cutter of two-thirds of an inch in diameter, into

twenty-four small pieces, the centres of which you cut out with a paste-cutter of five-twelfths of an inch in diameter ; strew some fine sugar over them, and then put them in the oven on a separate baking-plate. When your rosettes are done and lightly coloured, mask the tops of the little crescents with the white of an egg mixed with one ounce of sugar, and after placing one of the little rings in the centre of each rosette, cover the crescents with coarse sugar, and then put your cakes (twelve at a time), for two minutes only, in the oven: finish them as above, and then mask the tops of the little rings first with white of egg, and afterwards with pistachios chopped very fine. The cakes are then put back in the oven for two minutes longer, and when you are ready to serve them up, fill the intermediate spaces of the rosette with red currant jelly, and the little ring in the centre with apple jelly. The tops of the little rings may also be masked with coarse sugar, and the crescents with chopped pistachios, or with coloured icing *à la royale*.

Small pearled Trefoil Cakes, with Pistachios.

After rolling out a piece of paste as before, cut out twenty-four pieces with a paste-cutter of two inches in diameter, and form three large scallops, an inch in width, something like a clover leaf ; then make a small piece of paste of only one-twelfth of an inch thick, and with a plain circular paste-cutter of one inch and a quarter in diameter, cut it out into twenty-four pieces, the centres of which take out with a plain paste-cutter of about an inch wide ; wet these little rings, and place one of them in the centre of each trefoil, over which strew lightly some fine sugar ; put them in a moderate oven, and when they are very lightly coloured, mask the tops of the three scalloped parts with the whites of two eggs mixed with two spoonsful of fine sugar, and place, at the same time, five small pearls, made of white of egg, close round the edge of each ; afterwards strew some fine sugar lightly over the cakes, and put them, for two minutes, in the mouth of the oven, to dry the pearls without losing their colour ; then mask the tops of the little rings with white of egg, rolling them in some chopped pistachios, and put your cakes, for a minute, back in the oven. The moment you are going to serve them up, fill these little rings with apple-jelly or apricot-marmalade, and place between each small pearl a smaller one of red currant jelly.

Ditto, with Coarse Sugar.

Having made the cakes as the preceding, letting the pearls be lightly coloured, mask the tops of the small rings with coarse sugar; fill them with red currant jelly, or apricot-marmalade, and place a few currants between each pearl; then mask them with apple-jelly. The tops of the rings may be also masked with icing *à la royale* of different colours, or with sugar boiled to a *crack*.

Ditto, with Almonds.

After preparing your cakes as before, lightly egg the tops of the rings, and place them on their egged sides upon four ounces of almonds chopped very fine, mixed with two ounces of fine sugar and the eighth part of the white of an egg; put them in a moderate oven, and when done, pearl and garnish them as usual.

Small Stars, with Coarse Sugar.

Prepare a piece of paste as before, and then, with a paste-cutter formed like a star, and two inches and a half in diameter, cut out twenty-four pieces; mould the parings as before, and cut out twenty-four more pieces, the centres of which cut out with a paste-cutter, also formed like a star, but only one-twelfth of an inch in diameter: wet the top of the latter lightly, and fasten them on the former; then strew some fine sugar over them, and put them in a moderate oven. When done, mask the surface with the white of an egg, and an ounce of sugar, over which you strew some coarse sugar; put them back for two minutes in the oven, and, the moment you are going to serve them up, fill them with red currant jelly, or apricot-marmalade.

Ditto, with Pistachios.

The process is the same as above, except that you mask them with pistachios instead of coarse sugar; fill them with red or white currant jelly, or apricot-marmalade. The tops may be either pearled or glazed with coloured sugar, or with sugar boiled to a *crack*. Almonds may be used instead of pistachios, and instead of the open star you may lay a ring of one inch and a quarter in diameter on the bottom piece, placing a small pearl on each point of the star.

Small Crowns, with Pistachios.

Prepare your cakes as before; then with an oval paste-cutter of three inches in length and one in width, cut out

twenty-four pieces ; mould the parings as before, and then, with a round paste-cutter of an inch in diameter, cut out seventy-two small pieces, forming them into rings by cutting out the centres with a paste-cutter of only two-thirds of an inch in width ; wet them lightly, and then place three of them side by side on each oval. Strew some fine sugar lightly over them, and place them in a moderate oven. When they are baked, mask the centre ring, and that only, with the white of an egg and sugar, covering it with chopped pistachios ; put back the cakes for two minutes in the oven, and then mask the other two rings with white of egg, and afterwards with coarse sugar, again putting them in the mouth of the oven for two minutes longer. In the two rings masked with coarse sugar put red currant jelly, and in the other apple jelly.

The two outer rings may be also masked with pistachios, and the one in the centre with coarse sugar ; or mask them all three with either coarse sugar or pistachios, and then fill them with a preserve. The centre ring may also be ornamented with some very small pearls, and the other two with some very fine pistachios.

Small Oak Leaves, pearled.

After preparing your paste as before directed, cut it into cakes with a paste-cutter of three inches in length, one inch and a quarter in width, and indented like an oak leaf ; bake them the same as the former, and then mask the tops of them lightly with the whites of three eggs beaten up with four ounces of fine sugar ; after which, draw a line longways in the centre of each cake. Then make twelve small oval pearls of white of egg, and place six of them on one side of the line, and six on the other, but all in a slanting direction, so as to resemble the fibres which run through a leaf. After strewing some fine sugar over them, put them in the oven, and let them be lightly coloured ; put afterwards, along the centre of each pearl, a small strip of pistachios iced *à la Royale*, and between each of them another of red currant, or apple jelly, and then a large one upon the line which runs through the centre of the cake.

Small Baskets, with Coarse Sugar.

Prepare your paste as usual, but let it be about one-fourth of an inch thick ; cut out of it, with a scalloped paste cutter of two inches and a half long, and an inch and a half wide, twenty-four pieces, strewing lightly over them some

fine sugar, and then put them on a baking-plate, which has been a little wetted. Now trace, with the point of a knife, a handle in the centre of each basket, one-twelfth of an inch deep, and a circle round it, one-sixth of an inch from the edge. Then bake them as usual, masking them afterwards, first with white of egg mixed with sugar, and then with coarse sugar. Put them for two minutes back in the oven, and when they are ready to be served up, fill them with preserve.

You may also mask them with pistachios, chopped fine, and any coloured icings.

Ditto, with Almonds.

Make these like the preceding, but egg the edges of the handles, &c., placing the parts thus egged on four ounces of chopped almonds, mixed with two ounces of sugar and a little white of egg. Put them in a moderate oven, and let them be lightly coloured.

Small Diadems, with Pistachios.

Prepare your paste as before, but let it be one-fourth of an inch thick. Then, with a plain round paste-cutter, of about three inches in diameter, cut out twenty-four half-moons, of an inch and a quarter in width, the centres of which you cover with fine sugar. Then place a round paste-cutter, of two inches in diameter, in the middle, and push it half an inch in the paste. Repeat this operation on each side of it, at a distance of one-fourth of an inch, but with a paste-cutter of half an inch in width; and again on each side of the two last circles, and at the same distance as the former, with a paste-cutter of one-third of an inch in diameter. Then bake your cakes as usual, and when done, break the little bladders in the centre of each ring with the point of a knife; egg the tops lightly, and cover the edges with chopped pistachios, and the remainder with coarse sugar. After this put them back for two minutes in the oven, and then fill them with preserves. The edges may also be masked with coarse sugar, and the remainder with pistachios and coloured icings. The outside edge of the half-moons may also be ornamented with small pearls made with the white of egg, which you cover with fine sugar, and let them dry in the oven. Place afterwards between each pearl a smaller one, made of red currant jelly, or a small currant; masking them with a little apple jelly.

Ditto, Panachées (party-coloured) with Coarse Sugar.

Let your paste be about one-sixth of an inch thick, and then, with a plain round paste-cutter, two inches and a half in diameter, cut out thirty half-moons, of an inch and a quarter in width; strew some fine sugar lightly over them, and bake them in the usual manner. When cold, mask half of the breadth of each half-moon with white of egg, and afterwards with coarse sugar. Then put them back for two minutes in the oven. Place afterwards some small pearls, made of white of egg, crossways, and at one-twelfth of an inch from each other, on that part of each half-moon which has not been masked with white of egg, observing that those on the widest part be seven-twelfths of an inch in length, and one-fourth of an inch in width, and that towards the two extremities they gradually diminish both in length and size. Then strew some fine sugar over them, and put the cakes for two minutes again in the oven. The moment you are going to serve them up, place between each pearl a small strip of red currant jelly.

Ditto, pearled, with Currants.

Make these the same as the preceding, but place between each pearl a few currants, and then put your cakes for two minutes in the oven. The moment you are going to serve them up, mask the top of each cake with a strip of apple jelly.

N.B.—Instead of currants, fillets of pistachios may be used.

Ditto, with Pistachios and Coarse Sugar.

Make your half-moons as before directed, but without pearling them or masking them with coarse sugar. Let them be lightly coloured, and when done, mask the sides of fifteen half-moons, first with white of egg (taking care not to put any either on the tops or bottoms), and then with coarse sugar; after which put them for two minutes in the oven. The sides of the other fifteen mask with pistachios, chopped very fine, and put them likewise in the oven. Half an hour before you serve them up, lightly cover the tops of the half-moons with apple jelly, which you have dissolved by putting the pot in a vessel with boiling water, and then ornament them with small fillets of red currant jelly, of full one-twelfth of an inch square. In serving them up, you form them in a circle, placing alternately a half-moon with coarse sugar and another with pistachios. They may be masked with coarse sugar and pistachios mixed.

Ditto round, with Pistachios.

Let your paste be one-sixth of an inch thick, and then with a round paste-cutter, of two inches in diameter, and having very small scallops, cut out twenty-four pieces; afterwards give your parings another turn, rolling them out to about one-twelfth of an inch in thickness, and then cut out twenty-four small rounds (not scalloped), of one inch and a half in width, which you form into rings, by cutting out the centres with a paste-cutter of one inch and one-sixth in diameter; lightly wet the tops of these small rings, and fasten them on the scalloped pieces; then strew some fine sugar over the cakes, and put them in a moderate oven.

When they have acquired a fine colour, mask the tops of the little rings with white of egg, mixed with sugar, and then ornament them with very small oval pearls, put in a slanting direction, and at one-twelfth of an inch from each other, so as to form a kind of cord round the edge of each ring; cover them afterwards with fine sugar, and let them dry in the oven, taking care that they do not change colour; then take four ounces of blanched pistachios, each cut into four equal strips, and place one of these strips on each of the scallops round the ring, taking care not to push them too deep into the paste, and to let them incline a little from the top. The moment you are about to serve them up, place between each strip of pistachio a small pearl of red currant jelly, and between each pearl on the ring a small strip of the same jelly, of one-twelfth of an inch square. The inside fill with apricot-marmalade.

Ditto, with Currants.

The process is similar to the former; when they are baked, mask the tops and sides of the rings, as well as the tops of the scallops, with apple jelly, a little dissolved by putting the pot in a vessel with boiling water; on each scallop put a small currant, covering it afterwards with apple jelly; then place some small strips of red currant jelly of full one-twelfth of an inch square, and at one quarter of an inch from each other on each ring, in such a manner that one end touches the currant and the other rests upon the ring. The inside of the ring is filled with apricot marmalade, or preserved grapes. These cakes may be decorated with coloured icings, *à la royale*, and then dried in the oven, masking them afterwards with very thin and small slices of apple jelly. They may be filled with any kind of whipt cream.

Small Royal Cakes, with Vanilla.

After chopping a stick of vanilla very fine, pound it with six ounces of sugar, and pass the whole through a silken sieve; mix it in a small earthen vessel with some white of egg, stirring it with a silver spoon for some minutes, in order to make it rather soft. Prepare afterwards three-quarters of a pound of puff paste, one-sixth of an inch thick, and with an oval paste-cutter, of two inches and a half in length and one inch and a half wide, cut out thirty cakes; but observe that both the extremities of the oval should be pointed instead of being round. Then cover the surface of each cake with a quarter of a spoonful of the vanilla icing, spreading it carefully with the blade of a knife to an equal thickness, of at least one-twelfth of an inch. When all your cakes have been masked in this manner, wait half an hour to prevent the icing from shrivelling or cracking, and then put them in a moderate oven; in taking them out of the oven, press the icing down which has risen in baking. These kind of cakes require great care, particularly while they are in the oven.

Ditto, with Orange-Flower.

Pound an ounce of orange-flowers with six ounces of sugar, and pass the whole through a silken sieve. The remainder of the process is the same.

Ditto, with Citron.

Grate the peel of a citron on a lump of sugar, weighing six ounces, bruise it, and put it to dry for a few minutes in the mouth of the oven; when it is quite dry, pound it and pass it through a silken sieve; finish as usual.

With orange and lemon-peel proceed in the same manner.

Ditto, with Almonds d'Avelines.

After blanching two ounces of almonds *d'avelines*, pound them, gradually mixing with them the fourth part of the white of an egg, to prevent their turning to oil; afterwards strain them through a horse-hair sieve, and then mix them with six ounces of very fine sifted sugar and the white of an egg. With this mask the tops of the cakes, and finish as usual.

The icing of these cakes should be a little thicker than usual, on account of the almonds.

Ditto, with Bitter Almonds.

Pound six ounces of bitter almonds, and, after passing them through a horsehair sieve, mix with them six ounces of sugar and nearly the whole of the white of an egg; and finish as usual.

Ditto, with Chocolate.

Grate three ounces of chocolate (prepared with vanilla), mixing with it four ounces of very fine sifted sugar; then add the white of an egg, or more, so as to render the mixture rather soft: and finish as before, but put your cakes in an oven rather more moderately heated than usual.

Ditto, with Apricots.

Prepare two pieces of puff paste, each of fourteen inches square; cover one with a potful of apricot-marmalade, laying the other piece over it; cut out your cakes in the usual manner, and finish them as before. Instead of apricot-marmalade you may use that of peaches, plums, or pine-apples.

Small Bouchées, with Apple Jelly.

Give three-quarters of a pound of puff paste nine turns, and roll it out till it is a little more than an inch thick; then, with a plain round paste-cutter of two inches in diameter, cut out twenty-four pieces, and twenty-four more a little thinner; form the latter into rings by cutting out the middle with a paste-cutter of one-quarter of an inch in diameter, then wet these rings a little, and place them on the other pieces; when baked, fill them, the moment you are about to serve them up, with apple jelly or red or white currant jelly.

Small Almond Cakes.

After chopping four ounces of almonds, mix them with two ounces of pounded sugar, and the eighth-part of the white of an egg; then cut out the twenty-four half-moons one inch and a quarter long by two inches and a half wide, and full one-sixth of an inch thick; egg the tops lightly, and mask them evenly with the almonds; afterwards strew some fine sugar over them, put them in a moderate oven, and let them be lightly coloured: when cold finish them as usual. Give these cakes any form you think proper.

Small Cakes, with Marmalade of Mirabelle Plums.

Let your paste be full one-twelfth of an inch thick, and fourteen inches square; cover it with a potful of marmalade

of mirabelle plums, and lay another piece of paste over it rolled out as thin as possible ; cut out the cakes in the form of half-moons, egg them lightly, and mask them afterwards with almonds : put them in a moderate oven.

Small Rings, with Pistachios and Coarse Sugar.

Give three-quarters of a pound of puff paste nine turns, make it one-sixth of an inch thick, and then, with a round scalloped paster-cutter of two inches in width, cut out twenty-four small pieces, taking out the centre with a small paste-cutter of five-sixths of an inch in diameter ; wet the tops of the rings lightly with white of egg, and then place some strips of pistachios upon them in a zigzag manner ; afterwards place the rings on some coarse sugar in order to mask the intermediate spaces between the pistachios. Put your cakes in a gentle oven, and let them be lightly coloured.

Ditto, with Vanilla.

Chop a clove of vanilla, and pound three ounces of sugar, pass the whole through a silken sieve, adding four ounces of almonds chopped very fine with a little white of egg ; egg the rings which you have prepared as before, and then mask them with the almonds, &c. ; bake them as usual. To flavour them with orange-peel, lemon, or citron, grate the peel on three ounces of sugar, which you bruise and mix with four of almonds.

Small Bouchées, with Coloured Sugar.

After preparing your paste as usual, cut out thirty small pieces with a plain round paste-cutter of one inch and two-thirds in diameter ; then give your parings another turn ; let them be one-twelfth of an inch thick, and cut them out like the former ; take out the centre with a paste-cutter of one inch and one-sixth in diameter ; wet the little rings lightly, and put them on the other pieces ; then egg the cakes, and put them in a moderate oven. When they have acquired a fine colour, mask the tops first with white of egg and sugar, and then with almonds chopped very fine, but without adding any sugar to them. Put them, for a few minutes, in the oven again to dry the almonds, which must on no account lose their colour, and then strew a little red or other coloured sugar (see Part IV.) over them, so as not entirely to cover the almonds. These little *bouchées* are filled with any kind of cream or preserve.

SECT. XXII.—OF ODORIFEROUS SUGARS.

Sugar, flavoured with Orange-Peel.

TAKE some fine sweet Malta oranges, lightly grate the peel on a piece of sugar, so as not to touch the white skin that is underneath; and, as the sugar becomes coloured, scrape it off with a knife. Repeat this operation with the same precautions, and then put your sugar to dry on a stove, or in the mouth of the oven; after which, bruise it, and pass it through a silk sieve.

With lemon or citron adopt the same directions.

Ditto, with Vanilla.

After cutting a large clove of vanilla in two, and again into small strips, chip it, and add to it a spoonful of pounded sugar. Then pound it with another spoonful of sugar, and pass it through a silk sieve. The vanilla, which does not pass through, should be pounded with another spoonful of sugar, and sifted as before.

Ditto, with Mocha Coffee.

Put a cupful of very strong coffee in a small pan, adding to it as much sugar as will make it rather thick. Put it on a moderate fire, and stir it continually with a small spatula, and as soon as it begins to boil, take it off the fire, and add to it two spoonfuls of pounded sugar; then stir the whole with a silver spoon, rubbing the sugar against the sides of the pan. As soon as it gets cold it will be dull and thick, and ultimately become quite a powder, when you must put it to dry on the stove, and afterwards pass it through a silk sieve.

N. B. All these kinds of sugars should be put in glass bottles, and kept well closed.

PART IV.

OF LARGE PIECES OF PASTRY (PIÈCES DE FONDS).

SECT. I.—PRELIMINARY OBSERVATIONS.

IN order to season dishes well, and *au haut goût*, adopt the following mixture of spices, every one of which should be of the very best quality.—Put in a mortar four drams of grated nutmeg, four of grated cloves, four of white pepper pounded, two of all spice, two of mace pounded, two of laurel-leaves, two of sweet basil, and two of thyme.

The three last should be dried in the oven. Reduce the whole to a very fine powder, and, after passing it through a silk sieve, put it in a tin box, kept closed as much as possible, to prevent the spices from losing their strength.

In addition, the following method of preparing seasoning salt is strongly recommended:—take a pound of salt, dried on a stove or in the oven, pound it well, and then pass it through a horse-hair sieve; add to it an ounce of the above mentioned mixture of spices, and, after mixing the whole well together, put it in a tin box, which should be kept closely shut.

When used, add from half an ounce to a pound of veal without the bones.

Cold Ham Pie.

Make four pounds and a half of paste (as described in page 7), and cover it with a napkin lightly wetted; then trim a fine white upper *fricandeau* of veal, also the under *fricandeau*, and from the latter cut a pound, and chop it very fine with one pound and a half of fat bacon, and then put it in a mortar with five drams of seasoning salt, two shalots (blanched), a table-spoonful of parsley, two of mushrooms, two of truffles (all chopped very fine), two eggs, and a spoonful of *velouté* or Spanish sauce (see pages 63 and 65); after pounding the whole well together, take it out of the mortar and put it in an earthen vessel; then cut a pound of bacon in thin strips of three inches in length, mix them with a good spoonful of the herbs, &c. (mentioned above), and four drams of the seasoning salt, and then lard your upper *fricandeau* of veal with them, cutting off the ends which may project on either side; take afterwards full three-fourths of your paste, mould it, and after rolling it

out an inch thick, form it into a crust of eight inches in diameter and eight or nine in height, but without feet as they will turn black in baking: then take a fine ham which has been boiled the day before,* take off the skin and trim it, but preserve as much of the fat on the top as possible, then cut your upper *fricandeau* round and equal in diameter to the inside of the crust; after which you cut all the lean parts of the parings in dice, and mix them with the force-meat together with the trimmings of the lardoons; when that is done, put half of the force-meat in the pie, and cover the bottom and also the sides (but lightly) five or six inches in height with it. If your *fricandeau* of veal weighs eight pounds before it was larded, add one ounce and an half of the spices mentioned before, after which trim it quite round as you did the ham, and then put it in the pie; with the parings fill up the uneven parts in the *fricandeau*, &c.; then put a layer of force-meat round it, after which cover it, first with the proper quantity of seasoning salt, and then an inch thick with force-meat, upon which you place the ham which should go in easily; put some more force-meat round it in order that the surface of the pie be regularly covered, though, at the same time, a little convex in the centre, on which you place a laurel-leaf; then work a pound of butter and put it over the ham, and cover the whole with some very thin slices of bacon, or with a round of the fat of the ham (which you have preserved for that purpose) of the same size as the pie; afterwards loosen the force-meat carefully from the sides of the pie with the blade of a knife; then mould the remainder of the paste, and roll it out to the exact size of the pie; wet it, as well as the edge of the pie, and fasten them both well together. Make a hole in the centre; cut the edge of the tops straight, but rather wide; then pinch the rim and ornament the top with a rose, or in any other way you think proper. Egg your pie afterwards, and then place a small strip of buttered paper round the top, on which you should place another well soaked in egg in order to keep it in its place; put your pie in a clear oven, and ten minutes after take it out and inclose it quickly in a hoop of pasteboard notched at the top and the ends tied together with strings;† put it immediately back in the oven, and as soon as the top is lightly coloured, cover it with four sheets of paper doubled.

* It should boil six hours in plain water. If the ham is new, let it soak a day only; if otherwise, two.

† This hoop may also be made of tin, widened at the top, opening by means of a hinge, and fastened by clasps.

Let it bake four hours, and when you take it out of the oven, pour in it four glasses of clarified jelly broth flavoured with Madeira; after which close up the hole in the top with a little paste, and when the pie is rather cold take off the hoop.

A Timbale, with a Turkey en Galantine and Truffles.

Take two middle-sized young turkies, bone one thoroughly, and after cutting the meat entirely off the legs, substitute for it two fillets from the breast of the other; then weigh the meat of the four legs, and complete it to one pound and a half, which you chop very fine with two pounds and a quarter of fat bacon; after which you pound it, and rub it through a sieve. Then pound half a pound of panada for jelly broth of poultry; and after rubbing it through a sieve, mix it with the force-meat, together with twelve drams of seasoning salt, the yolks of four eggs, two large large spoonful of *velouté* or *béchamel*, a spoonful of shalots, blanched, two of parsley, four of mushrooms, and four of truffles, the whole chopped very fine; afterwards cut twelve ounces of red neat's tongue, and three-quarters of a pound of calf's teats (previously boiled), in small dice of one-twelfth of an inch square.* Then take four pounds of truffles, clean them well, and, after peeling them, cut each truffle in two, cut some of them in small dice, as before mentioned, and add them to the force-meat. Afterwards cut a pound of fat bacon in small lardoons, of one-quarter of an inch square, and three inches in length, and rub them over with four drams of seasoning salt, and a good spoonful of sweet herbs. Weigh the turkey which has been boned, and then weigh four drams of the seasoning salt to each pound of meat; lard the turkey with a few of the lardoons, strew half of the seasoning salt over it, and then add half of the truffles; cover the whole with a fourth part of the force-meat; then add a few more truffles, and afterwards half of the remaining force-meat. Lastly, trim a fine *fricandeau* of veal, dobe it and cut off the ends of the lardoons. When all this is done, make up four pounds and a half of sifted flour into paste (as directed page 7), and then butter a mould, of eight inches in width and the same in height; take three-fourths of your paste, and after rolling it out to an inch in thickness, begin building it up five or six inches in height, in the same manner as for a large pie; then put it in the mould, and, with

* If you can get no calf's teats, use the same quantity of fat bacon, blanched for a few minutes in boiling water.

the remainder of the paste, raise it along the sides of the mould ; but in doing this you must take care that you make the whole of the same thickness, and, above all, that no bladders form themselves between it and the mould ; should there, however, be any, you must prick them with the point of your knife, in order to let out the enclosed air. When your mould is completely lined with paste, cover the bottom and sides with very thin slices of bacon ; then put the remainder of the force-meat, with the rest of the truffles, at the bottom, and place your turkey (prepared *en galantine*, as before directed, on its breast) upon it ; extend it a little at the top, in order to give it the form of the mould ; and put a layer of force-meat, with the remainder of the seasoning salt over it ; you then trim your *fricandeau* of veal properly, and put it in the mould, covering it with seasoning salt according to the weight of the *fricandeau* ; put the remainder of the force-meat in such places as may be necessary, in order to level the contents of the *timbale*, and then mask the whole with a pound of butter (worked), over which you lay two laurel-leaves, and some very thin slices of bacon ; then mould three-fourths of the remaining paste, and roll it out according to the size of the mould ; wet it, as well as the edge of the paste of the *timbale*, and then put it upon it for a cover. Cut off the rim of the *timbale* to within an inch of the cover, which you wet lightly, and then turn the rim over it ; roll out the remainder of your paste, and lay it on the cover, which you have previously wetted ; cut it even with the rim of the mould ; make a hole in the centre of the cover, and then egg it and ornament it as usual. Put your *timbale* in a clear oven, and let it bake four hours. As soon as it begins to get a little cold, cover it with a few sheets of paper. In the mean time you put in a small stewpan the bones of the turkies, a knuckle of veal, the trimmings of the *fricandeau*, three large spoonsful of good broth, two carrots, two onions (in one of which you stick three cloves), a good fagot of parsley and chives, two laurel-leaves, a little thyme, and sweet basil, a handful of the parings of mushrooms, and the fragments of the truffles ; after skimming it, put it to simmer for two hours, and then strain it through a napkin ; then reduce a glass of madeira, and add your liquor to it by pouring it off clear ; when the whole has been reduced to three good glasses, pour it boiling in the *timbale* as soon as you take it out of the oven, and then close the aperture with a little paste ; when your *timbale* is nearly cold, turn the mould on a middle-sized baking-plate, on which you

have previously placed a round of paper, and then after removing the mould put your *timbale* in a cold place. In making these *timbales* with other kind of poultry or game, you proceed in the same manner. You may also make them on a smaller scale with a couple of partridges, &c.

Small Quail Patés, with Jelly.

Having made four pounds and a half of paste as directed page 7, wrap it in a cloth lightly wetted, and put it aside; then pick thirty-six fine quails, cut off their feet and necks, and bone them very carefully; afterwards take the meat off two young rabbits, pick out all the sinews, and weigh one pound and a half of it, which should be chopped very fine with two pounds and a quarter of fat bacon; pound it afterwards with eight drams of seasoning salt, an egg, and two yolks, and then rub it through a sieve; then put it in a tureen with a table-spoonful of parsley, four of mushrooms, and a shalot, all chopped very fine; add to it afterwards a pound of truffles (well cleaned, and cut into small dice), with a large spoonful of *velouté*, or Spanish sauce; then take three-fourths of your paste, and, after rolling it out one-twelfth of an inch in thickness, cut out thirty-six strips of six inches and two-thirds in length, and two inches and one-third in width; divide them afterwards in four parts, each consisting of nine pieces, place them one on the other, and then cover them with the cloth which you used for the paste; then roll out your parings also to a little more than one-twelfth of an inch in thickness, and, with a plain round paste-cutter of two inches and one-sixth in diameter, cut out thirty-six small rounds, which, after dividing them likewise into four parts, you also cover with the cloth. Having moulded the remainder of your parings with a few drops of water, take one of the small rounds, together with one of the strips, and, after lightly wetting the edge of the round piece, place the strip round it, fastening the two ends together with your fingers, and then put it on a round piece of paper of three inches in diameter. Roll out afterwards a small strip of paste of six inches and a half in length, and one-sixth of an inch in diameter, and, after wetting it lightly, put it inside of the crust, round the place where the two pieces join.

N. B. When you form your crust take care to widen it a little round the top.—In making the remainder of your *patés* proceed in the same manner, covering them, immediately they are made, with a napkin, in order to prevent the air from changing their colour. The bottom of each

paté is then covered with a spoonful of the force-meat ; then weigh your quails, and if they weigh four pounds, take two ounces of seasoning salt ; after which place them on the board, open them, and strew half of the seasoning salt over them. Cover each bird afterwards with an equal quantity of the remainder of the force-meat, and then roll them up like little balls, one of which put in each *paté*, with the breast upwards. Having filled all your *patés* in this manner, add to them the remainder of the seasoning salt, and then pour gently over each bird a table-spoonful of butter, which should be hardly lukewarm. While the butter sets, roll out the remaining fourth part of the paste to one-twelfth of an inch in thickness, and then, with a plain round paste-cutter of two inches and two-thirds in diameter, cut out thirty-six small rounds, which you put one on the other, into four equal parts, and afterwards mould the remainder of your parings ; then cut some very thin slices of bacon into rounds of two inches in diameter, and cover each quail with one of them. Wet lightly the inner rim of each *paté*, and then place one of the small round pieces over each of them for a cover, fastening it well to the edge of the *paté*, and pinching it in the usual manner. Egg each *paté* afterwards, and then ornament it to your fancy, after which you egg them again, in order that they may all become equally coloured ; then arrange them on several plates, four inches apart, and put them in a clear oven, covering them with several sheets of paper as soon as the top begins to get brown. After baking half an hour, draw the plates towards the mouth of the oven, in order to turn such of the *patés* as are near the edges of the plates, or else they would brown more on one side than on the other. Your *patés* having been altogether an hour in the oven, take them out and place them on boards, after which put them in the larder, or any other cool place. The next day, when it is time to form your *pièce de fonds*, take the covers off your little *patés*, and put in some good clear jelly, which you must make according to the directions given in Part VI., which you chop fine to give it a more brilliant appearance ; then cover your dish with a fine damask napkin neatly folded, and let it be placed quite on a level with the edge of the dish upon which you form your pyramid.

Small Patés, with Larks and Jelly.

The process is the same as the former, except that you

put two birds (boned) in each *paté*, and that you add their dejecture to the force-meat.

Ditto, with Snipes.

Take eighteen snipes, bone them, and after cutting them in two, put half a bird in each *paté*. The remainder of the process is the same: adding their dejecture to the force-meat. With partridges and other small game, proceed in the same manner.

Ditto, with Fillets of Rabbits.

Cut the meat off eighteen wild rabbits into fillets, take out all the sinews, and then beat them lightly with the blade of a knife, in order to widen them. After seasoning them as usual, roll up each fillet, beginning at the thinnest ends, and place it upright in the *paté*, putting part of the force-meat round it. The remainder of the process is the same as before. Make your force-meat in the usual manner, adding to it part of the meat which you have cut off the legs of the rabbits.

Ditto, with Pullets.

Bone eighteen small pullets; put the force-meat inside, and roll them up like little balls. The remainder of the process is the same.

N.B. Make the force-meat with the meat off the legs.

Ditto, with Liver and Truffles.

Soak twenty-four fine capon livers, for three hours, in cold water. Then drain them and cut each liver in two, taking out the skins, sinews, &c. Cut afterwards a pound of truffles in lardoons of two inches long and one-sixth of an inch square: cut each lardoon again in two, and lard the pieces of liver with them. Put them afterwards in a stew-pan with a pound of butter, a pound of grated bacon, two shalots, a spoonful of parsley, two of mushrooms, two of truffles, the whole chopped very fine, together with as much seasoning salt as will give it a good flavour. Let them simmer for some minutes on a moderate fire, and afterwards pour them on a large baking-plate. When they are cold, cut each piece of liver round: then pound the trimmings of the livers, and add the seasoning salt to them, together with the remainder of the lardoons of truffles cut in dice, a spoonful of *velouté*, and the yolks of two eggs. The remainder of the process is the same.

Large Partridge Pie, with Truffles.

After making four pounds and a half of paste, as directed

in page 7, wrap it in a cloth lightly wetted. Then bone five partridges, weigh the meat, and likewise a sufficient quantity of seasoning salt, in the proportion of four drams to each pound. Cut the meat off two wild rabbits, and chop one pound and a half of it, with two and a quarter of fat bacon: afterwards pound it with eight drams of seasoning salt, an egg and two yolks, a shalot, a table-spoonful of parsley, two of mushrooms, and two of truffles, all chopped very fine, and rub it through a sieve. Then put it in a tureen with a pound of truffles, cut in small dice of one-sixth of an inch square, and a spoonful of *velouté* or Spanish sauce; and cut a pound of fat bacon in small lardoons, rubbing them over with four drams of seasoning salt, and two spoonfuls of sweet herbs. Lard the partridges with some of them, but take care that they do not pass through the skin. Then trim a *fricandeau* of veal quite round and lard it with the remainder of the lardoons. Afterwards mould three-fourths of your paste, and make a crust of eight inches in width and the same in height. Put about half the force-meat in it, covering the sides with it, five or six inches in height. Then open your partridges, and strew over them half of your seasoning salt, put a spoonful of force-meat in each of them, and then roll them up like balls. Prick the surface of the skin here and there with the point of a knife, and then put them at the bottom of your pie in the shape of a heart. Fill the intervals with force-meat, and strew the remainder of the seasoning salt over them. Next put in the *fricandeau* of veal, cover the sides of the pie with force-meat, and add the necessary quantity of seasoning salt, in the proportion of an ounce to the pound; masking the whole with a pound of butter, in such a manner that the top assumes a convex form. Then cover the butter with two laurel-leaves and some slices of bacon. Now roll out three-fourths of the remainder of your paste to eleven inches in diameter; lightly wet the inside rim of the pie, and then place this piece upon it. Make a hole in the centre, and finish as directed in making a ham pie. Let it bake four hours, and when you take it out of the oven, close the hole in the centre with a little paste. When your pie is quite cold, take off the cover, by cutting it carefully all round, and take out the *fricandeau*, putting in instead a *salmi* (hash) of five partridges and truffles (see Part VI.), the sauce of which has been flavoured with essence of kept game. Place the birds in regular order, and then pour the sauce and truffles over them, after which close the pie again by replacing the cover as it was before.

With pheasants, woodcocks, and the fillets of leverets, proceed in the same manner.

Cold Pullet Pie, with Truffles.

Make four pounds and a half of paste (as described in page 7) with the same proportion of ingredients as for five pounds, and wrap it in a wet cloth; then take three pounds of truffles, and after cleaning them thoroughly, peel them round, and chop the trimmings, to put in the force-meat. Afterwards bone a fine pullet; then take a *fricandeau* of veal, trim it round, and weigh a pound of the meat, which you chop very fine with a pound and a half of fat bacon and twelve ounces of ham; then add eight drams of seasoning salt, an egg, two yolks, a spoonful of *velouté*, or Spanish sauce, two shalots, a spoonful of parsley, two of mushrooms, and two of truffles, all chopped very fine. Next cut a pound and a half of fat bacon into thin lardoons, mixing them with six ounces of seasoning salt, and two spoonsful of sweet herbs. Then weigh the pullet and the *fricandeau* of veal, and take four drams of seasoning salt to each pound of meat; after which lard both the pullet and the *fricandeau* with the lardoons, cutting off the ends that project beyond the meat. When that is done, take full three-quarters of your paste, and roll it into a large strip of twenty-two inches in length, by nine in width. Then mould the parings, and after rolling them out to an inch in thickness, cut out a round of seven inches in diameter, raising the edge of it a little all round, which must now be a little wetted; then place the round piece on a baking plate, lightly buttered in the middle only, and put the long strip round it, laying the two ends (after sloping and wetting them a little), full two inches over each other. Then place a round strip of paste, of half an inch in diameter, and twenty-one inches in length, inside the crust, where the sides and the bottom join; and afterwards widen the top a little, to give it a more graceful appearance. Then open the pullet, and strew half of its seasoning salt over it; place here and there seven truffles, cut in halves; and then mask the whole with a pound of force-meat, in which also stick three truffles, cut in halves. The pullet is then rolled up like a ball, while you prick the skin with the point of your knife. Then put a third of the force-meat in the pie, and place your *fricandeau* of veal upon it. Put some force-meat round it, and strew its proportion of seasoning salt over it, together with two truffles, each cut into four slices. Next put in the pullet, with the breast up-

wards; cover it with its seasoning salt, and then with the remainder of the force-meat, into which stick the two remaining truffles, cut into halves, with the largest sides upwards. Then add two laurel-leaves, and cover the whole with a pound of butter (worked) and some slices of bacon; observing that the contents of the pie be a little convex in the centre. Afterwards roll out the remainder of the paste to eleven inches in diameter, and a quarter of an inch thick, and place it upon the pie (after wetting the inside of the top a little) for a cover. Then make a hole in the middle, pinch the rim all round, place a rose on the top, and ornament the sides of the pie according to your fancy; after which egg it all over, and put a strip of paper, of an inch in width and lightly buttered, round the upper part of the pie, to support the top, and over that another soaked in egg. Then wipe the egg which has dripped from the pie off the plate, and put it in a clear oven for ten minutes; after which take it out to put the hoop round it (described page 141). When the top is lightly coloured, cover it with four sheets of paper, placed one on the other, and fastened by means of a small wooden peg, which you fix in the hole in the centre of the cover. Let it bake four hours, and when you take it out of the oven, pour in it four glasses of good clarified jelly broth, flavoured with madeira, and then immediately close the aperture with a little paste.

In using other kinds of poultry, proceed in the same manner.

Cold Duck Pie.

Bone two small ducks, and proceed as directed in the preceding receipt.

Cold Leveret Pie, with Truffles.

Bone three leverets, and lard them as usual; then make a *farce* of a pound and a half of the livers and the meat off the shoulders of the leverets, chopped with two pounds of fat bacon, twelve ounces of ham, ten drams of seasoning salt, an egg, two yolks, four table spoonsful of sweet herbs, and one of *velouté* or Spanish sauce. Then, after trimming and larding a *fricandeau* of veal as usual, proceed to fill your pie as before. Let it bake four hours, and on taking it out of the oven, add a good jelly broth, prepared with the bones and fragments of the leverets, &c.

Proceed with hares and rabbits in the same manner.

Cold Beef Pie, with Madeira.

Make four pounds and a half of paste as before, and trim a piece of the inside of a buttock of beef quite round. Then cut a pound of lean raw ham into lardoons, of six inches long and one-third of an inch square, as well as two pounds of fat bacon, the latter of which is mixed with an ounce of seasoning salt, and two spoonsful of sweet herbs. Now lard your piece of beef, putting successively a lardoon of ham between two of bacon, at half an inch apart, and placing them at the same time a little aslant. Afterwards tie a piece of packthread round it, to keep it in its proper form. Then cover the bottom and the sides of a deep stewpan with some slices of bacon and a pound of ham, likewise cut in slices, and then put your piece of beef in it, together with two carrots, four onions (in which you put a few cloves), two fagots of parsley, chives, laurel-leaves, thyme, and sweet basil, and three large spoonsful of the fat of poultry, a glass of jelly broth, a bottle of madeira, half a glass of brandy, and the necessary quantity of seasoning salt, in the proportion of four drams to a pound of meat; after which cover the whole with a sheet of buttered paper. After boiling half an hour, put it to simmer, with fire over and under, for full five hours, and then let it cool in its own liquor; after which put the piece of beef on a large dish, and then strain the liquor through a napkin. Now take two pounds of fat bacon (including the slices of bacon boiled with the piece of beef), and chop it with a pound of veal and the pound of ham boiled with the beef, adding to it twelve drams of seasoning salt, four spoonsful of sweet herbs, an egg and two yolks, a spoonful of *velouté*, and a red neat's tongue, cut into small dice. Then prepare your crust as before directed, covering the bottom and sides with half of the force-meat. Trim your piece of beef so as to go easily into the pie, and put the fragments on the force-meat at the bottom of the pie. Place your piece of beef upon it, strew over it an ounce of seasoning salt, and then put in the remainder of the force-meat. Cover the whole with a pound of butter and some slices of bacon, and finish it according to the directions given for making a ham pie; taking care to raise the contents a little in the middle, so as to give them a convex form. Put your pie in a clear oven, and let it bake four hours. When you take it out, pour in the liquor of the piece of beef,* and close the aperture with a little paste.

* It should not exceed three glasses; if it be more, you must reduce it to that quantity.

Large venison pies are made in the same manner, regulating the boiling according to its age and tenderness.

Ditto, with Truffles.

Take two fillets from the inside of a sirloin of beef, cut out all the sinews, and then lard them in the same manner as the piece of beef described in the preceding receipt. Then make your crust, masking the bottom and sides with force-meat (also prepared as stated in the preceding receipt), and strew the usual proportion of seasoning salt over the fillets; afterwards take eight truffles, each of which cut in four slices, and lay them upon the fillets. Then roll each fillet up separately, beginning with the largest end, in order to give them a greater degree of rotundity. Put one of them in the pie, placing four truffles, cut in two, upon it. Season the whole with half of the seasoning salt, adding a good pinch, on account of the truffles. Then cover the whole with a third of the remaining force-meat, placing the other fillet upon it; strewing over it the remainder of the seasoning salt, and adding the rest of the force-meat, into which you stick seven or eight whole truffles; strew a good pinch of seasoning salt over them; and then mask the whole with a pound of butter, some slices of bacon, and a few laurel-leaves. Then finish the pie as usual, and let it bake four hours; when you take it out of the oven, pour into it a bottle of madeira, and then close up the aperture as before directed.

With pork, veal, and mutton proceed in the same manner.

Large Pheasant Pic à l'Ancienne.

Bone three pheasants, which have been kept some time; lard them with some small lardoons, and season them with a sufficient quantity of seasoning salt; then place two spoonful of force-meat and some truffles on each of them; after which form them into balls, by sewing the skins together with packthread. Then put your three pheasants in a large round stewpan, of the same diameter as the pie, the bottom and sides of which have been previously covered with slices of ham and bacon, and at the bottom of which you have placed a fine *fricandeau* of veal, larded in the usual manner, and tied round with packthread, to prevent its getting out of form. Then add the necessary quantity of seasoning salt, the trimmings of the veal, the bones of the pheasants, and the fragments of the truffles, together with four onions (in which you have stuck three cloves), two fine carrots, a

large fagot of parsley, chives, laurel leaves, sweet basil, and thyme, a glass of Spanish wine, two large spoonful of good jelly broth, and four of the fat of poultry or other fat; taking care that the liquor covers the meat entirely, of which, if there be not enough, add a little more jelly broth to it. Then cover the whole with buttered paper, and after boiling it a few minutes, put it to simmer, with fire over and under, for full an hour. Afterwards let it cool, and then take out the *fricandeau*, the pheasants, and the slices of ham and bacon, adding the latter to the force-meat prepared as directed (page 147). Having made your crust in the usual manner, put in it the fourth part of the force-meat. Then take the string off the *fricandeau*, and, after trimming it quite round, put it in the pie; strew a little seasoning salt over it, and add the third part of the remaining force-meat, and four truffles cut in two. Then take the pack-thread off the pheasants, and trim them so that they can be put in the pie without disturbing its form. Place some truffles between them, and add a good pinch of seasoning salt. Cover the whole with the remainder of the force-meat, putting into it some truffles cut in two. Then add a pound of butter, two laurel-leaves, and a few slices of bacon. Let the top be a little convex, and finish it as usual, letting it bake three hours and a half. When you take it out of the oven, pour in the jelly broth, after it has been drawn off clear and strained through a napkin; and then close up the aperture with a little paste.

The meat may be done in butter alone, and left to simmer in this manner for two hours.

Large Liver Pie, with Truffles.

After soaking five fine livers in cold water two hours, put them on the fire in a stewpan, with cold water, and as soon as the water begins to boil, take out the livers, and place them in a large earthen vessel, with clean water. When the livers are cold, trim them, and divide them in two. Then cut the three smallest pieces into scallops, and put them in a stewpan, with two pounds of bacon, which has been blanched, pounded, and rubbed through a sieve, two table spoonful of shalots, two of parsley, four of mushrooms, and four of truffles (all chopped very fine), together with twelve drams of seasoning salt. Put the whole on a moderate fire for a quarter of an hour, and then pour it on a large baking plate to cool. Afterwards peel three pounds of truffles, put them on the scale with the liver, and then weigh the neces-

sary quantity of seasoning salt, in the proportion of four drams to a pound of truffles and liver. Then cut five fine truffles in lardoons, and stick them in the pieces of liver. Having made your crust in the usual manner, pound the liver (which has been cut in scallops), and add to it the herbs in which they were done, the yolks of four eggs, and two truffles, cut in small dice. Put a third of the force-meat in the pie; place three pieces of liver upon it, strewing over them some seasoning salt, and then cover it with force-meat. Add two truffles cut in two, and three more pieces of liver, strewing over them some seasoning salt. Then add half of the remaining force-meat, some whole truffles, and, lastly, the three remaining pieces of liver which should be the finest. Lay the remainder of the truffles (a dozen at least) round them; add some more seasoning salt, and then what is left of the force-meat; after which cover the whole with a pound of butter, two laurel-leaves, and some slices of bacon. Finish your pie as usual; let it bake four hours, and when you take it out of the oven, pour in it a bottle of Spanish wine, closing up the aperture with a little paste.

Large Sturgeon Pie, with Truffles.

Bone six pounds of sturgeon, take off the skins, and wipe them with a cloth. Weigh the meat, and the usual quantity of seasoning salt, in the proportion of four drams to a pound. Now bone a fine eel, cut it in lardoons, which must be seasoned in the usual manner. Then cut six fine truffles, also into lardoons, with both of which the sturgeon should be larded, placing alternately one of eel and another of truffle. Next pound a pound of pike or carp (boned), and after rubbing it through a sieve, pound it again, with four ounces of panada, a pound and a half of butter, calf's teats, or grated bacon. To the whole, after being well mixed together, add the yolks of four eggs, four spoonsful of sweet herbs, eight drams of seasoning salt, and a spoonful of *velouté*; and having made your crust in the usual manner, cover the bottom and sides with a quarter of the force-meat, placing on it half of the sturgeon, over which you strew half of the seasoning salt, and cover it with six truffles, cut in halves, which you cover again with force-meat. Then add the remainder of the sturgeon, strewing over it the rest of the seasoning salt, a dozen truffles, and the remainder of the force-meat. Cover the whole with a pound of butter and some slices of bacon, and finish your pie as usual, let-

ting it bake four hours. On taking it out of the oven, fill it with lukewarm butter, mixed with sweet herbs, closing the hole in the cover.

With salmon, codfish, &c., proceed in the same manner.

Large Turbot Pie, with soft Roes of Carp.

Make a *farce* the same as the former, pounding well with it a quarter of a pound of anchovies (boned); then take twenty soft roes of carp, and a fine turbot, boned and skinned, weigh the whole, and likewise the proper quantity of seasoning salt, in the proportion of a quarter of an ounce to a pound. Next take two pounds of butter, two table spoonsful of shalots, four of parsley, four of mushrooms, and four of truffles, all chopped very fine, and make the whole nearly lukewarm. Prepare your crust as usual; cover the bottom and sides with force-meat, and then cut your pieces of turbot quite round. Put the trimmings at the bottom of the pie, season them lightly with seasoning salt, and cover them with a spoonful of the butter and sweet herbs, and a little of the force-meat; then put in five roes, strewing over them some seasoning salt, a spoonful of the butter and sweet herbs, and a little force-meat. On these lay one of the round pieces of turbot, covering it with seasoning salt, a spoonful of the butter and sweet herbs, and a little force-meat. Add again five other roes of carp, season them, and proceed as before, placing alternately a round piece of turbot and five roes till all is disposed of, and then cover the whole with the remainder of the seasoning salt, the butter, and sweet herbs, and the force-meat, and lastly with some slices of bacon. Finish your pie as usual, let it bake three hours and a half; and, when you take it out of the oven, fill it with melted butter mixed with sweet herbs.

You may add to the garnish some oysters, and some slices of truffles; and to the force-meat likewise, some marinated tunny cut in dice.

Large Eel Pie en Galantine, with Truffles.*

Bone three fine eels, open them longways, and season them. Then cover them about half an inch thick with force-meat, prepared in the same manner as that for sturgeon pie (see page 153), with the addition of a pound of

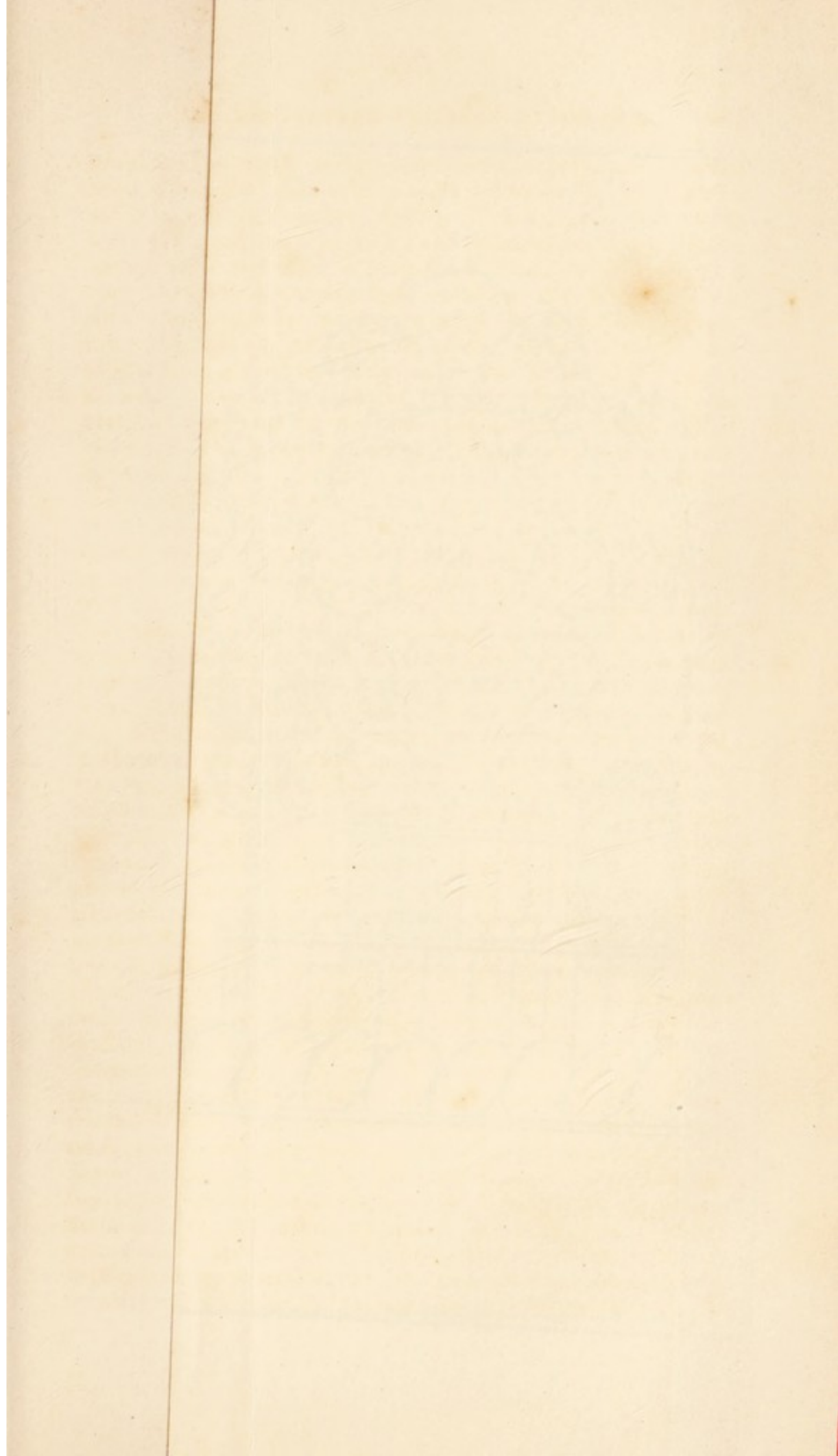
* A *galantine* is a sort of omelet.

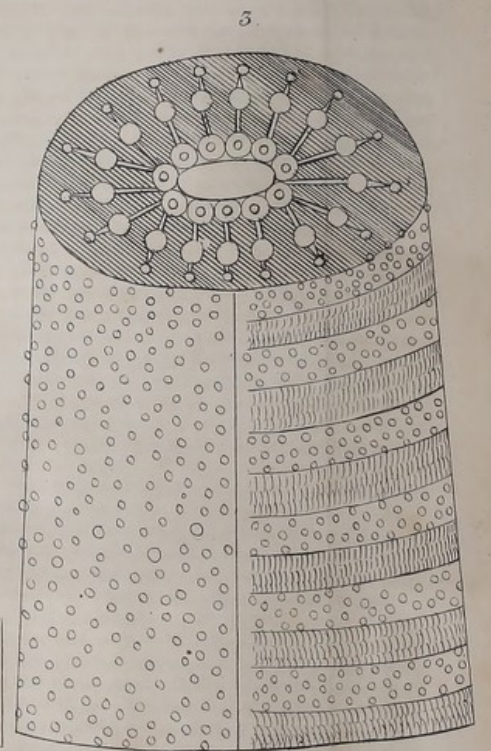
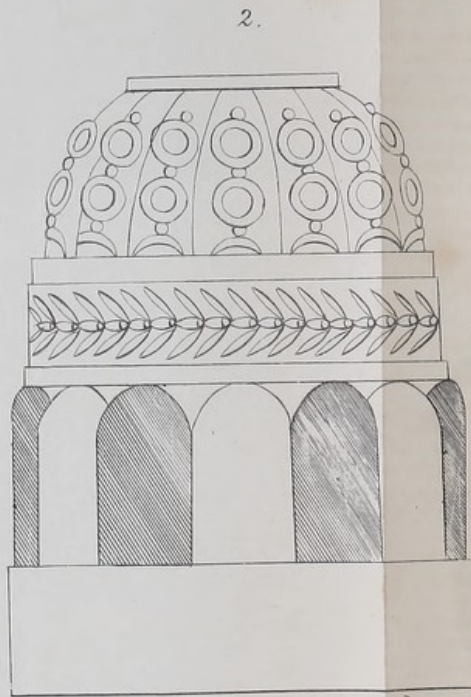
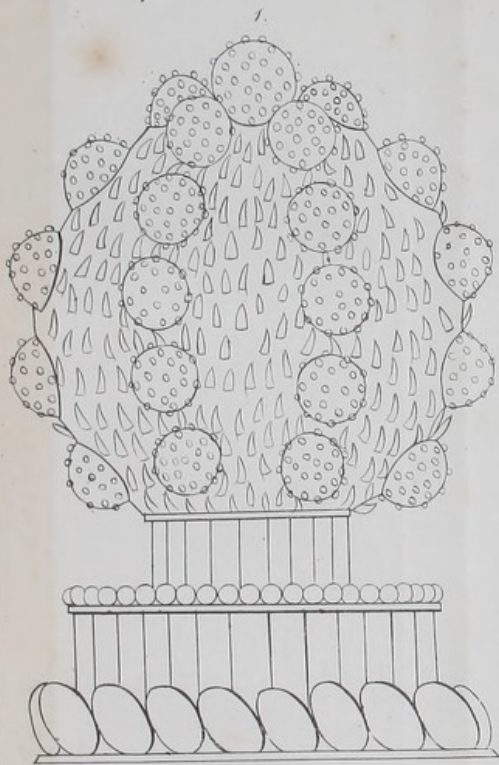
marinated tunny, both of which should be cut into dice, and then draw the skin of each eel over the force-meat, in order to give it its natural form. Having made your crust, and covered the inside with force-meat as usual, put in it one of the eels rolled in a circle, having within the centre some force-meat and whole truffles. Cover the whole with seasoning salt, and then put in the other two, seasoning them, &c. according to the directions given in the preceding receipt; after which, cover the whole with a pound of butter, and some slices of bacon. Finish as usual, let your pie bake four hours, and as soon as you take it out of the oven, fill it with lukewarm butter, mixed with sweet herbs.

SECT. II.—LARGE SAVOY CAKES OF POTATOE FLOUR,
WITH ORANGE-PEEL.

Grate the peel of four fine Malta oranges on a piece of sugar, scraping off the sugar continually as it becomes coloured, and putting it to dry in the mouth of the oven. Then bruise it, and rub it through a sieve; after this, take fifty-six fine eggs, break them one by one, putting the yolks in a large basin, and the whites in a small one, taking care no bad egg is among them; then take four pounds of pounded sugar (perfectly dry), including in the quantity that on which you have grated the orange-peel; put half of it with the yolks, and mix it well with a spatula to prevent its being gritty. Afterwards add the remainder, and then work the whole well for twenty minutes. Beat up the whites very stiff, and to prevent their curdling, add a good pinch of calcinated powder of alum. When they are beaten up enough (which you can easily see by their forming little upright points where you take away the whisk), take part of the whites on your whisk, and mix it with the yolks, still continuing to work the whites to prevent their curdling. Then gently pour the yolks on the whites, which you keep stirring with the whisk. Next take one pound and three-quarters of potatoe flour (see Appendix), and rub it through a sieve upon the eggs, mixing the flour well with them as it comes through, when the mixture will become rather soft and very sleek. Then gently pour the batter in the bottom of the mould, but at first a few spoonsful only, to prevent any air-bladders forming themselves on the surface of the cake when it is

baked; and immediately after, place your mould on a baking-plate of eleven inches in diameter, which has been previously covered an inch thick with ashes; put it in the middle of a moderately heated oven, and keep the door half open for an hour. Look at the cake, but avoid touching it, and if you perceive that the top of it colours too rapidly, place some sheets of paper on the mould with your shovel. After baking three hours, gently take it out of the oven, and if the cake appears to have a good colour all round, with the top a little firm to the touch, place a baking-plate on the mould, and turn the cake upside down, and take away the mould, lightly tapping it as you remove it, should the cake happen to adhere; afterwards tie a large double slip of paper round the bottom of the cake, and put it for about a quarter of an hour in the mouth of the oven. To flavour these cakes with citron or lemon-peel, proceed in the same manner; but with orange-flower, take two ounces of it in powder; with vanilla, pound two cloves of it, rubbing it afterwards through a silken sieve. Instead of potatoe flour, wheaten flour may be used, but it must be dried for an hour in a very gentle oven, and rubbed through a sieve: two pounds and a quarter of it will be a proper substitute for three pounds and three-quarters of that of potatoes. Be careful that your mould be buttered either with clarified butter, or that from which you have drawn the milk, by squeezing it through a napkin. In the latter case, a quarter of a pound of it, after having had the milk squeezed from it, should be spread lightly, and of an equal thickness, with the points of the fingers over the inside of the mould, taking care that no finger-marks be left, but, on the contrary, that it be laid on perfectly smooth. Just before you fill the mould, pour in it a pound of very fine sugar, turning the mould lightly between your hands for about a minute at first, repeating it a few minutes afterwards, so that the sugar may entirely cover the inside, and sink well into the butter. During the hot weather in summer, this operation should be performed in a cool place, to prevent the butter from turning to oil. With clarified butter proceed thus:—Melt six ounces in a small pan, skim it, and as soon as it has left off crackling, let it rest a moment; then pour it off clear into another small pan; and as soon as it is cold enough to suffer you to keep your finger in it, pour it into the mould, which turn continually, and to such positions so as to let the butter go to the rim. When cold, cover it with sugar as before. During winter,





the mould should be kept in a place which is moderately warm, in order that the butter may drain easily from the mould; for if the cold should stop the draining, too much butter will remain in the mould, and therefore too much sugar, a circumstance which will cause the cake to be too highly coloured in baking.

Ditto, with Almonds.

Take sixty eggs, four pounds of sugar, twenty-eight ounces of flour, and eight of bitter almonds. Throw the almonds into boiling water, and blanch them immediately, to prevent their imbibing too much of it. Then wash them in clean water and drain them in a sieve; afterwards squeeze them in a napkin to dry them, and then pound them well, moistening them gradually with half of the white of an egg, to prevent their turning to oil; after this rub them through a horse-hair sieve, and then dilute them in a small earthen vessel with three or four yolks (from the sixty eggs required for use), adding the remaining yolks and the sugar, and proceeding as before.

SECT. III.—LARGE MERINGUES A LA PARISIENNE.

MAKE one pound and a half of *confectioner's paste* as directed in page 24. Divide it in four, and, after rolling out each part to a little more than one-sixth of an inch in thickness, put one of them on a large baking-plate lightly buttered, and then cut it round fifteen inches in diameter. Place another piece on a middle-sized baking-plate, buttered, and cut it likewise round ten inches in diameter. With the two other pieces, each forming a half-round of eight inches in diameter, cover two moulds lightly buttered. Cut off the paste to within a quarter of an inch from the rim of each mould, and prick it all over with the point of a knife, to enable the small air-bladders which may have formed themselves between it and the mould to evaporate in baking. After placing these two moulds on two separate baking-plates, roll out another round piece of paste of six inches in

EXPLANATION OF PLATE II.

No. 1 represents a large *meringué à la Parisienne*.

No 2. a *croquante* of almond paste, ornamented with small white rings and pistachio biscuits.

No 3. a cake of *mille feuilles* (a thousand leaves) *meringués*. The first half representing the old, and the second the modern fashion see pages 162 and 163.)

diameter, and one-sixth of an inch thick ; after which mould all the parings, and roll them out in large strips of full half an inch in diameter. Cut them in small columns of thirteen inches in length, and place them on a buttered baking-plate. Then egg your three round pieces and prick them in the same manner as you did the half-rounds. Put the whole in a moderate oven, and as soon as the half-rounds are a little coloured, take them out. Then turn the three round pieces, and when they have acquired a regular yellow colour, take them out, as also the uprights, provided they are thoroughly dry ; afterwards make thirty wafers with pistachios as directed in page 84. Let them be three inches in length, and a quarter of an inch in width, and bend them as usual on the roller. Make also twenty-four small cakes *à la duchesse* (see page 74), of two inches in length only ; taking care, that both these cakes and the wafers, are very lightly coloured ; then trim the rim of the half rounds, and with the point of a small knife, make an opening of an inch in width in the centre of one of them and another of two inches and a half in the centre of the other. Then beat up the whites of six eggs very stiff, softening them with a spoon in the same manner as for common *méringués*, and mix them with eight ounces of pounded sugar. Put half of it over each half-round, taking care that it be everywhere of an equal thickness, and strew some fine sugar over it ; put them in a slack oven and let them bake an hour. In the meantime glaze the small cakes *à la duchesse* with sugar boiled to a *crack*, and after trimming your three pieces of paste all round, moisten the edge with white of egg, and roll it over some green or rose-coloured almonds chopped very fine. The half-rounds being thoroughly dry, beat up the whites of six more eggs and mix them as the former with eight ounces of pounded sugar, and after working them well with a spoon, make thirty small *méringués* of an inch in width and the same in height, covering them with very fine sugar. As soon as the sugar is melted, strew some coarse sugar over them, and immediately put them on a board in the oven. Then make a *méringué* of the common size, but perfectly round ; cover it first with fine and then with coarse sugar, and afterwards put it in the oven by the side of the others. Then take half a pound of fine pistachios, blanched ; split each in two, and after masking the half-round, which has the smallest opening, first with half of the remaining white of egg, and then rather thickly with fine sugar, place your pistachios, with the points upwards, carefully and regularly upon them. (See Plate II.) Ob-

serve, however, that they should not be stuck in deep ; nor be put where you intend placing the small *méringués*, for which you must leave six vacant spaces at regular distances from each other, and of an inch in width. Now strew some coarse sugar on the places where you have placed the pistachios, and put your half-round immediately in the oven. Then proceed to ornament the other half-round in the same manner, placing, however, the pistachios the contrary way, that is with their points downwards. When your small *méringués* are baked, and may be easily removed from the paper, place three of them on the half-round which has the small opening ; thus—put the first on the vacant space where there are no pistachios, and close to the edge of the half-round ; the next a quarter of an inch above the former, and the third a quarter of an inch above the second. Place afterwards three *méringués* in the same manner, on each of the five remaining vacant spaces where you have put no pistachios. Then put the half-round in the oven again, and take it out as soon as the *méringués* are evenly coloured. On the second half-round place your *méringués* also on the vacant spaces where there are no pistachios, but at a quarter of an inch from the rim, and the others a quarter of an inch above the former. Then put it in the oven and let it have a fine colour. After this put four ounces of sugar to boil in a small pan with the fourth part of a glass of water, and the moment it begins to be lightly coloured, pour three-fourths of it on the lid of a stewpan lightly buttered. Then cover the stove partly with ashes so as to absorb the heat and still leave the fire sufficiently strong to keep the sugar in a sirup. Then place a large piece on a double sheet of paper, putting it on a baking plate turned upside down. Then put the egged side of the middle-sized piece on the large one, after which dip the end of a wafer in the pan, and place it immediately on the middle-sized piece of paste at half an inch from the edge. Proceed with the remaining wafers in the same manner, placing them upright, close to each other, but all half an inch from the edge, so as to form a perfect circle. Afterwards dip the ends of six of the columns in the *caramel*, and place them upright on the edge of a baking-plate. Then put one-third of the remaining sugar back in the pan, and stir it with a small sugar-spatula. When melted, dip in it the ends of the three columns (which you have already dipped in the *caramel*), and place them immediately in the centre of the piece of paste, and at two inches apart. You next dip the three others in the sugar, and place them also on the

piece of paste close to the wafers, and at an equal distance from each other. Put a little of the sugar while it is hot on the ends of the columns; and then turn the middle-sized piece of paste, together with its columns, quickly on the centre of the large piece, pressing it down at the same time in order to fasten the columns in a regular manner. Afterwards fix the remainder of the wafers on the small piece of paste in the same manner as the former, and then dip both ends of the columns in the caramel and place them immediately on the piece of paste close to the wafers. Then heat the sugar, and after pouring some drops of it on the ends of the columns, turn the small piece of paste, together with its columns, on the centre of the former, and fasten it by pressing it lightly down. After this fix your cakes *à la duchesse* in the manner represented on the plate, fastening them lightly with a little caramel, and then place the half-round with the large opening like a cup on the small piece of paste, fastening them both together by putting immediately eight macaroons or *croquignoles à la reine* (one side of which you dip in *caramel*) part on the bottom in the inside of the half-round, and part on the piece of paste on which the half-round rests. Afterwards fix eight macaroons round the upper edge in the same manner as those at the bottom, but let them project a little above the rim in order to steady the second half-round, which you then put on the top of the first, placing at the same time the largest of the small *méringués* on the small opening in the centre. The moment you are going to serve it, you take off the upper part of your large *meringué*, and fill the bottom with cream *à la Chantilly*, flavoured with vanilla and fine sugar; taking care that the cream is raised *en pyramide* above the edge of the half-round, on the top of which you put some fine strawberries; cover it again, and then fill the small *meringué* also with cream, which you place on the large one. When it is served the top of the *meringué* should be taken off and be broken, and a piece of it handed round with a spoonful of the cream.

Croquantes of Almonds' Paste à l'Ancienne.*

After blanching and washing two pounds of almonds, drain them on a sieve, and then squeeze them in a napkin in order to dry them as much as possible. Pound a fourth

* A *croquante* is a crisped or crusty cake,—a kind of savoy-cake.

part of them, moistening them gradually with half a spoonful of water to prevent their turning to oil, and then rub them through a horse hair sieve. After repeating this operation three times, put them in a large preserve-pan, with twenty-four ounces of very fine crystalized sugar. Mix it with a large spatula, and then place the pan on a large stove of a moderate and equal heat. Stir the paste continually, and when it begins to get hot, take particular care that it does not stick to the bottom of the pan. After working it in this manner for about three-quarters of an hour, put the end of your finger upon it, and if the paste sticks to it, continue to dry it ; but if, on the contrary, it does not, pour it immediately into a mortar with the juice of alemon and two drams of gum dragon soaked as usual, and passed through a napkin. Mix the whole well together, and then put it on your working board, strewing over it some very fine sugar. After moulding it, cut off a fourth part, and cover the remainder with a tureen, to prevent the air from changing its colour. Roll out this fourth part to one-sixth of an inch in thickness, and after lightly buttering a mould,* put in your paste, pressing it carefully in all the crevices with a small bit of it. The inside of a large mould should not be covered at once, but by pieces placed in succession and joined very neatly together. When the inside is entirely covered, place the mould on the oven or on a stove for three or four hours, that the paste may become firm and dry gradually ; after which put it in a slack oven, turning it from time to time, so that the paste may acquire a regular and rather light colour. Then take it out, and when lukewarm gently loose the *croquante*, but leave it in the mould till you are ready to finish it. With the parings of the almond-paste cover a semi-circular mould of two inches less in diameter than that for the *croquante*. Let this half-round be also lightly coloured, and the moment you are going to serve, turn it on a large piece of *confectioner's paste* (see page 24) an inch larger in diameter, than the mould of the *croquante*, fastening them both together with a little sugar. Fill it with whipt cream, flavoured with vanilla and formed *en pyramide* ; place here and there a few strawberries, and then cover it with the *croquante*. The latter is ornamented with small rings of white pastry or pistachio biscuits, which you fasten with a little sugar boiled to a *crack*. The remainder is covered with some fine transparent preserve. If the sides of the mould are

* Large plain moulds, or such as have upright sides, are preferable.

divided into panels, cover them alternately with apple or red-currant jelly, or reduced sirup of cherries. Your *croquante* may also be decorated with festoons or rosettes of spun sugar ; or it may even be served up plain without any ornaments whatever. To make your paste very white, you must soak your almonds, after they are blanched, half a day in cold water ; and when you pound them, moisten them with lemon-juice.

SECT. IV.—CAKE DE MILLE FEUILLES A LA ANCIENNE.*

AFTER giving two pounds and a quarter of puff paste twelve turns, cut out sixteen round pieces, four of which must be eight inches in diameter, four seven and a half, four seven, and four six and a half. Cut out the centres of all of them with a paste-cutter of two inches in diameter ; and then cut out another round piece of six inches and a half in diameter, keeping it whole. Egg all these pieces, and after pricking them here and there, put them in a moderate oven, taking them out as soon as the paste is perfectly dry. When cold, place one of the large pieces on another of confectioner's paste (see page 24), of nine inches in diameter ; and then cover the top of the puff paste with half a potful of apricot-marmalade. Put upon this another large piece of puff paste, and cover it with half a potful of red currant jelly. Dispose of all the other pieces of puff paste successively in the same manner, putting the larger ones at the bottom and the smallest at the top, and masking them as you proceed with different kinds of preserves, taking care at the same time not to cover the edges, nor the openings in the centre. When the whole of your sixteen pieces of puff paste have been arranged in this manner, mask the outside of your cake, as expeditiously and regularly as possible, with the whites of six eggs, beaten up and mixed with eight ounces of very fine pounded sugar, strewing over it some coarser sugar, which has been only bruised and not sifted. Afterwards make a small clear flame at the mouth of the oven, and hold your cake before it, but at the distance of a foot, turning it gently all the time. If the cake be put *in* the oven, the heat will cause it to fall, and thereby disfigure it very much. Ornament the top of the remaining piece of puff paste, that without an opening in the centre, with

* See the first half of Fig. 3, Plate II.

meringues ; put also a ring of small *meringues*, of the size of an almond, round the edge ; and with some white of egg fix a handsome rosette in the middle. After lightly covering the whole with very fine sugar, put this piece of paste in the oven, taking it out as soon as it has acquired the same colour as the outside of the cake. When cold, decorate it tastefully with apple or currant jelly, &c. &c. The moment you are going to serve it up, fill the inside of the cake with whipt cream, flavoured with vanilla, and then place the ornamented piece of paste on the top of it. To fill this cake, six pots of preserves, of a pound each, are at least necessary : the shape at one time used to be an octagon, having a small niche in each side for a fountain ; while its surface was covered with almond paste of various colours.

*Ditto, à la Moderne.**

After preparing and baking seventeen round pieces of paste, the same as before, cover the top of one of the large ones with half a potful of apricot marmalade ; and then lay another large piece over it. Mask the edges of these two pieces with white of egg, prepared as before stated ; then roll them over some *pistachios*, chopped very fine ; and afterwards put them for ten minutes in a slack oven. Then mask another large piece with currant jelly, cover it as before, and after egging the edges, roll them over some coarse sugar, and put them immediately in the oven. Join the remaining pieces in the same manner, two and two, and after egging the edges as before, roll them alternately on *pistachios* and coarse sugar. When all your eight cakes are quite cold, place one of them on a round piece of conffectioner's paste, the edge of which has been covered with *pistachios* ; cover the top with white currant jelly, and then put another cake upon it, the edge of which has been rolled on sugar. Proceed in this manner, beginning with the largest cakes, placing alternately one with a green, and another with a white edge, and finally covering the top of each with a preserve. When all your cakes have been disposed of in this manner, place the last piece of puff paste, decorated as directed in the preceding receipt, on the top of the whole. In placing the cakes one on another, take them up in the centre, or else you will disfigure the edges, which are rather brittle. The inside of this cake is not filled with cream.

* See the second half of Fig. 3, Plate II.

Large ditto, à la Parisienne.

After lightly buttering a mould for a large piece, cover the inside, as thin as possible, with fine paste (see page 8), taking care that the joints are not visible; cover the paste with buttered paper, and then fill the mould with flour; put it in a clean oven, and when your paste has acquired a fine colour, take it out, entirely empty the flour, and remove all the pieces of paper, yet leaving the paste in the mould. Then make one pound and a half of biscuit in the following manner:—Put the yolks of thirty eggs in a large basin, and the whites in a small one; work the former with one pound and a half of sugar, and the latter beat up very stiff; then mix them with the yolks, adding eighteen ounces of common flour which has been well dried in the oven and sifted. This paste being now very stiff, put four large spoonsful of it on a sheet of strong paper, and spread it out according to the size of the cake. Having in this way made six pieces of biscuit paste, put them in a moderate oven, and let them be lightly coloured; dispose of the remainder of your paste in the same manner, and when all your pieces* are cold, and such as are too large are pared down to fit the crust, prepare four times the quantity of ingredients prescribed for making any one of the Bavarian cheeses, in Part VII. An hour before you are going to serve up, cover the bottom and the sides of your crust with this kind of cream; then place a piece of the biscuit paste at the bottom, and mask it with Bavarian cheese; then put in another piece of biscuit, and so on, placing alternately a piece of biscuit and a layer of Bavarian cheese. The last piece of biscuit should be on a level with the rim of the crust, and will not require to be covered. When you have filled your crust in this manner, cover the mould as closely as possible with a large round piece of strong paper, and then bury it in ice. Make, in the mean time, half a pound of spun sugar, and when you are ready to serve, turn the cake on a plate which you have previously covered with a fine damask napkin; mask the top and the sides lightly with some very clear apricot marmalade, and then place quickly, and at equal distances, perpendicularly along the side, eight panels of sugar.

Instead of Bavarian cheese, you may use any kind of whipt

* They should all have the same colour, both at top and bottom, and be rather dry and crisp.

cream, or *crème patissière* or *plombière* (see Part VII.); but those that are coloured are the best adapted for this sort of cake.

Ditto, à la Française.

Make a crust of almond paste in a large plain mould, in the same manner as the former, and bake it in the same way; then make apound and a half of *genoises* (see page 78), each of the diameter of the crust; bake them long enough to make them crisp and to give them a fine colour. On taking them out of the oven, trim them, if necessary; and an hour before you serve, finish your cake with Bavarian cheese, the same as the preceding; or you may decorate it thus:— Divide the top and the sides into twelve equal parts, letting the divisions on the sides run in a slanting direction, and fill them alternately, one with a little apricot marmalade, with a few very finely chopped pistachios strewed over it, and another with spun sugar.

Ditto, à la Royale.

Prepare three times the quantity of ingredients prescribed for *genoises à la reine* (see page 82.), and when baked cut them into diamond shapes of five inches in length, in such a manner that five of them, when joined together, may make a perfect star. Eighty diamonds at least are necessary. Place five of these diamonds on a piece of confectioner's paste, cut out like a star, and cover them with apricot-marmalade; put five more upon this star, covering them likewise with marmalade, and proceed in this manner till the whole has been disposed of. About four pots of marmalade are necessary for this operation. Afterwards cover the top and the sides of your cake with bits of wafers, fastening them with a little apricot-marmalade, and lightly and evenly spreading over them a royal icing (see Part VIII.), either of a light rose colour, or with pistachios, or chocolate, or orange, lemon, or citron-peel, or covering it with a white icing of marasquin, peach, or plum marmalade; apple or currant jelly may be substituted for the apricot-marmalade, and the top may be decorated with pistachios, currants, and preserved angelica.

SECT. V.—LARGE BRIOCHES IN CASES, WITH CHEESE.

PREPARE your *brioche* as directed page 14, and when ready to put in the oven, spread the paste on the working-board, and strew over it some Gruyère cheese cut in small dice of

half an inch square, in the proportion of a quarter of a pound of cheese to a pound of paste; then roll it up, and after cutting off about one-eighth of it, mould the remainder, and place it immediately in a pasteboard case.* Egg the sides and the top lightly, and then mould the rest of the paste and place it on that in the case; egging it lightly and notching the paste round the top piece, as well as the edge of the top piece itself. Put your cake in the oven, and after baking it nearly two hours, gently take it out to see whether the top is quite separate from the remainder of the mass—if not, loosen it with your hand. Cover it afterwards with several sheets of paper, and put it quickly in the oven again, not touching it again till you take it out. Take care that the bottom of the notches be but lightly coloured while the top and the other parts of the *brioche* have a fine reddish colour.

Ditto, with Currants.

For a *brioche* of eight pounds of paste, take one pound and a half of currants, and after picking, washing, and drying them in a napkin, strew them on the paste; then finish as before.

With raisins proceed in the same manner, splitting each raisin in two and taking out the stones.

Ditto, with Vanilla.

After steeping four cloves of vanilla half an hour in four glasses of boiling cream, strain it through a napkin, and add it to the paste, omitting about six of the eggs. The remainder of the process is the same.

SECT. VI.—A POUPELIN, DECORATED WITH PISTACHIO BISCUIT.

Put eight glasses of water and eight ounces of butter in a stewpan, and as soon as it boils, take it off the fire and add as much sifted flour as will make it in a paste for *choux* (see page 72) rather stiff. Then put it back on the fire to dry it, stirring it continually for some minutes with a spatula; afterwards make the same quantity of paste in a simi-

* For a *brioche* of eight pounds, you must have a case of eight inches in diameter and nine inches in height; and for one of twelve pounds, a case ten inches in diameter and twelve in height.

lar manner, and then put both of them in a mortar. Add three-quarters of a pound of sugar, two ounces of orange flower, and fifty or sixty eggs, putting in six at a time. When your paste has acquired the consistency of that for common *choux*, but without being liquid, pour it in a large mould lightly buttered, and put it in a hot oven. After baking two hours, the paste will rise above the mould, and, very probably, some large pieces will fall in the oven on account of the too great a quantity of paste which the mould contains, but which is really necessary for this operation. When your *poupelin* has baked three hours and a half draw it towards the mouth of the oven, and if the sides have acquired a fine colour cut off the top, and with a large spoon take out all the soft part, so that nothing remains but a perfect crust, which you leave for some minutes in the mould at the mouth of the oven to dry. Great care is required to ascertain exactly when the cake is done; for if the top be cut off too soon the cake will sink, and therefore look extremely bad. When your cake is nearly cold cover the inside with three pots of apricot-marmalade, of a pound each; strewing over it a pound of sweet macaroons bruised. Then turn your mould on a piece of confectioner's paste, half an inch larger than the cake which, on the removal of the mould, should have a fine light colour, and be as smooth as a Savoy cake. Afterwards, with a feather-brush, cover the sides alternately with apple and red currant-jelly, previously dissolved by putting the pots in a vessel with boiling water; and then mask the remainder of the *poupelin* with apple-jelly, mixed with half the remaining quantity of the currant-jelly. Then take a few currants well washed, and some small pieces of green biscuit, or pistachios, cut in strips, and fasten the sides with a little apricot-marmalade. In addition you may put a piece of spun sugar, of the size of your thumb, between each panel.

This cake should be served up the moment it is ready, or else the crust will become soft, for its beauty greatly depends on its being quite crisp. It may be filled with cream *à la Chantilly*; but Bavarian cheese, or cream *plombière*, is preferable. (See Part VII.)

SECT. VII.—A COMMON CROQUE EN BOUCHE.

THIS kind of pastry is composed of a number of small cakes arranged in a mould in various ways. They are made as follows:—

Put ten glasses of water and twelve ounces of butter in a large pan. When it boils, take it off the fire, and add as much flour as will make it into a rather stiff paste, which you stir with a spatula. Then put it back on the fire, and, after drying it for a few minutes, put it in a mortar, and pound it with a pound of sweet almonds, twelve ounces of pounded sugar, a grain of salt, and the yolks of six eggs. When the whole has been well mixed, add as many eggs as will give it the consistency of paste for common *choux*, but rather firmer, (see page 72). One method of composing a *croque en bouche* is this:—Make out of the above-mentioned ingredients a number of small round cakes of two inches in diameter, having the centres of them cut out with a paste-cutter of an inch and a quarter in diameter. When they are baked, break each cake in two; glaze them successively in sugar boiled to a *crack*; and as you take them out of the pan, strew some coarse sugar over them; afterwards lightly dip, in the sugar, that side by which they are to be fastened, and then place them immediately in a large plain mould, like fish scales turned upside down. When the mould is entirely covered, turn it over on a piece of confectioner's paste of the same size as the mould, and serve your *croque en bouche* immediately. You may in addition cover the surface of the little cakes with chopped pistachios, or small currants washed and dried in the oven, and afterwards mixed with coarse sugar, or with coarse sugar and pistachios. The sugar also used in glazing may be coloured with the infusion of cochineal or saffron.

Another method is to make your little round cakes an inch in diameter, glazing one half of them with sugar boiled to a *crack*, and masking the other half with pistachios chopped very fine, and then placing them alternately in the mould like a draught-board.

A third method is to give your cakes an oval form of an inch and a half in length; glaze them with sugar boiled to a *crack*, and place them in the mould in a slanting direction.

A fourth method is to make your cake round, an inch and two-thirds in diameter, cutting out the centres of them with a paste-cutter of five-sixths of an inch wide, after which glazing them with a rose-coloured sugar boiled to a *crack*, and then with coarse sugar.

A fifth method is to give your cakes an oval form, one inch and half in length, and then glaze half of them with sugar boiled to a *crack*, and cover the other half with pis-

tachios. In the mould arrange them in a spiral form, placing alternately one part of pistachios, and another glazed.

A *croque en bouche* may also be composed of little cakes à la duchesse, as described in page 74, but not quite so large; egging them regularly and baking them on lightly buttered plates in a gentle oven, taking care that they do not acquire too much colour. When cold, glaze them, and use them as above directed. In forming your cakes like rings or scales, use but three-fourths of the ingredients; and, if you think proper, you may cover the inside of your *croque en bouche* with apricot marmalade, &c., strewing over it some bruised macaroons. If you cannot serve your *croque en bouche* immediately it is ready, put it in a place moderately warm.

N. B. The mould on which you make your *croque en bouche* must not, on any account, be buttered; it is only necessary to ascertain that it is perfectly dry.

Croque en Bouche à la Parisienne.

Make a pound and a half of *croquignoles à la reine* (see Part VIII.) Let them be three-fourths of an inch in diameter, the remaining fourth only half an inch. When baked and cold, glaze the top and edges with sugar boiled almost to a *caramel*, and place them directly in a large plain mould perfectly dry, but putting none at the bottom. After taking away the mould, cut out three pieces of confectioner's paste, one exactly of the same size as the top of the *croque en bouche*, another of six inches in diameter, and a third of four. Glaze the edges of the two smallest pieces (which should be perfectly round), and then fix a double row of *croquignoles* round each of them. Then fasten the large piece of confectioner's paste on the top of the *croque en bouche*, that of six inches in diameter on the large piece, and the smallest on the second; after which fix a small single circle of *croquignoles* on the third. Finally, on the top of all place a cup of glazed *croquignoles* made in a semi-circular mould; fixing round the edge of it a double row of glazed *croquignoles*, and on them a denticulated border of the same, cut in squares. The moment you are going to serve it up, fill the cup with whipt cream flavoured with *vanilla*.

Ditto à la Reine.

The ingredients are the same as for the common *croque en bouche* (page 167), but make the whole rather stiffer; then

form your paste into strips of half an inch thick, put four of them together, and cut them into pieces of half an inch square, which you put in a large sieve with a handful of flour; move the sieve in such a manner that the small pieces of paste, by rolling over each other, acquire a round form, and after the flour is run through, place them gently on the lid of a stewpan; after disposing of the remainder of your strips in the same manner, and as quickly as possible, putting them in a large stewpan with boiling water; gently stir the surface of the water with a spatula, and when all the pieces of paste swim on the top and are firm to the touch, drain them in a sieve or large cullender; when they are nearly cold, pour over them four eggs beaten up, putting them on the fire for a moment to egg them all alike; after draining them for a few minutes, lay them on plates half an inch apart, and put them in a gentle oven; when they are baked very crisp, put them in two tin dish-covers, and leave them in the mouth of the oven; then boil two pounds and a half of sugar to a *crack*, pour half of it on a large lid lightly buttered, and leave the remainder on the fire: when the sugar has acquired a fine yellow tint, take it off the fire and empty one of the covers with *croques en bouche* in it, stirring them lightly with a spatula that they may be all regularly covered with sugar; with half of them (putting the other half the meanwhile in the mouth of the oven) begin covering the inside of a large mould (which has been very lightly buttered) in the same manner as a *nougat*, but as quickly and as lightly as possible, and in a warm place, placing the *croques en bouche* as fast as they are taken out of the pan on a hot lid of a stewpan to prevent their getting cold; when the pan is empty put in the remainder of the sugar, melt it over a moderate fire, stirring well with a spatula, and as soon as it is of the same colour as the former, pour the remaining *croques en bouche* in it, and finish covering your mould in the same manner as you begun; when cold turn the mould on a piece of paste of the same size, and put your *croque en bouche* in a dry place. If you wish your *croque en bouche* to be rose-coloured, add a small infusion of cochineal to the sugar.

SECT. VIII.—LARGE NOUGAT A LA TURQUE.

BLANCH and wash four pounds of sweet almonds, cut them in fillets and dry them, without discolouring them, in

a gentle oven; divide them afterwards into two parts, one of which put back in the oven, letting them remain till they have acquired a light brown colour; then, after placing half of the white almonds in the mouth of the oven, put seven ounces of very fine crystalized sugar in a small pan on a moderate fire, and the moment it begins to boil, stir that part only which bubbles up with the spatula, so that it melts equally without taking colour. As soon as it looks very clear and bright, pour the white almonds into it; stir them lightly with the spatula, but do not leave the pan on the fire; and the moment they have acquired a very brilliant appearance, butter your board very lightly, and spread them, as gently and as expeditiously as possible, three inches in width and twenty-five inches in length, upon it;* then place a piece of pasteboard, of one inch and a quarter in width and twenty-four inches in length, upon the almonds, and cut them in two straight strips, each of the width of the pasteboard, following the edge of the pasteboard with the greatest exactness; place one of the strips of almonds round the inside of a plain mould of twelve inches in height, nine in diameter at the opening, and eight at the bottom; join the ends very neatly together, and then place the other strip round the outside of the bottom of the mould, in order to give it a circular form; after which put it on a baking-plate, and place it for one minute in the mouth of the oven. While you have been thus occupied, an assistant should have prepared half of the coloured almonds with seven ounces of sugar, which you now divide into two strips in the same manner as the former, except that the sugar should boil till it has acquired a reddish tint before the almonds are put in; then place one of these strips of coloured almonds above the white circle in the mould, joining the two ends as before; after which place another white circle in the same manner over it, and then again a coloured one. In the mean time the pan should be cleaned, and the remainder of the white almonds prepared as before described; after which they should be divided into two strips, and disposed of as before: while you are thus engaged, the remainder of the coloured almonds should be prepared and divided into two strips, and placed in the same manner as before; the whole

* That is, if the mould is eight inches in diameter; but if the diameter is nine inches, the length should be twenty-seven inches; and, on the contrary, if the diameter is only seven inches, the length should be but twenty-two inches.

thus forms a *nougat*, composed of alternate circles of whitish and coloured almonds, which produce a very fine effect: all the parings of the different strips of almonds now put in the oven, and, after melting four ounces of fine sugar; and fastening together the edges of the different circles of the *nougat* with it, mix the almonds, which you had put in the oven, with the sugar that remains in the pan, and then pour the whole into the mould in order to close the top of the *nougat*; after having taken away the mould, you may ornament the top with four balls, placing on them four half-moons, the whole made either of almonds, in the same manner as the *nougat*, or of spun sugar. As the greatest despatch is necessary in all the operations of a *nougat* of this description, in order to execute them in a creditable manner two persons are absolutely necessary for the task.

Ditto à la Française.

Take six ounces of very green pistachios, cut each pistachio crosswise into five equal parts, and dry them in the mouth of the oven; when they are perfectly dry mix them in a small earthen vessel with six ounces of coarse sugar; afterwards blanch four pounds of sweet almonds, and after cutting each almond in two, and again into five fillets of equal size, dry them in a gentle oven, and as soon as they begin to look a little yellow, take them out; then put one pound and a half of them in the oven again; and in the mean time put twelve ounces of pounded sugar in a middle-sized pan on a moderate fire, and as soon as it begins to boil, stir, with a spatula, the part only which bubbles up, and afterwards the whole gradually as it dissolves. When the sugar has acquired a clear red colour, take the pan off the fire, and add to it immediately the pound and a half of almonds, which should be quite hot; and while stirring them lightly with the spatula, pour a third of them, after they have all acquired a fine reddish yellow colour, on a middle-sized baking-plate made a little warm, putting the remainder of them in the mouth of the oven; then place half of the coarse sugar and pistachios on a plate, and after extending part of the almonds which are on the baking-plate, place them first on the coarse sugar and pistachios, and then in a mould shaped like half a melon, which must be perfectly dry; do the same with the remainder of the almonds on the baking-plate, pressing them lightly in the crevices of the mould with a lemon, so as not to crush the sugar that is between them and the mould: dispose of the

remainder of the almonds and sugar in the same manner, and put all the pieces successively, and as expeditiously as possible, in the mould,* taking care not to carry them higher than within about half an inch from the rim. While the first half of the *nougat* is getting cold in the mould, put a pound of the dried almonds in the oven again to warm; then make your pan hot, in order to take out the remainder of the *nougat*, pouring in at the same time boiling water to loosen the sugar. As soon as the sugar is dissolved, pour the water off, and after wiping the pan very carefully, boil in it ten ounces of sugar as before, adding to it the almonds, which must be of the same colour as those in the mould; then place the almonds in the mould with the same precautions as the first, and while they are getting cold, warm your pan to loosen the almonds that remain in it; then weigh the rest of the dried almonds and put them in the oven, after which dissolve as usual half their weight in sugar, adding the almonds to it as soon as they are hot enough. The whole now form in small fluted moulds into eighteen small *nougats*; then join together the two halves of the large *nougat* with four ounces of sugar boiled to a little more than a *crack*, which will form a complete melon, to be fastened with a large spoonful of very hot sugar on a small pedestal of two inches in height and three in diameter, made of the parings and fragments of the large *nougat*, and fixed on a strong piece of confectioner's paste of fourteen inches in diameter; round it put some fragments of the *nougat* dipped in sugar, and place the small *nougat* round the edge of the piece of confectioner's paste, strewing on it the remainder of the coarse sugar and pistachios. To hide the joints of the melon, fasten on them some small fragments of *nougat* with coarse sugar and pistachios. On the top of the melon fix a small tuft of green or white pastry or of spun sugar: if, as a further embellishment, you wish to represent the melon as being cut, proceed in this manner:—When you make the second half of the *nougat*, do not put any almonds on one of the divisions or ribs in the mould, but cover it afterwards by itself one-third of an inch thick; and when the *nougat* is mounted on its pedestal, &c., make four ounces of very white spun sugar, which, after being doubled several times, should be a foot in length; then cut off, longwise, about one-third, and fix it on the inside of the detached piece of *nougat*, in imitation of the natural

* The almonds and sugar should be stirred now and then, and but gently, as the almonds are very brittle.

colour of that part of a melon ; afterwards divide the remainder of the spun sugar in two, and a half again into two, all longwise ; and then fasten the two quarters on the two sides of the interior rim of the aperture ; then, in the remainder of the sugar boiled to a *crack*, glaze a dozen very fine white sweet almonds, which have been previously dried for a few minutes in the oven, and with very hot sugar fix them near the edge on the spun sugar of the detached piece, paying particular attention to the manner in which it is to be placed.

Ditto à la Parisienne.

Prepare four pounds of almonds in the same manner as directed in the preceding receipt, and when dried, make one pound and a half of them into a *nougat*, with fourteen ounces of sugar, covering with it the inside of a fluted mould, in the same manner as the *nougat à la Française*, with the omission of the pistachios and coarse sugar ; when the mould is covered as high as the rim, melt seven ounces of sugar, exercising the same precautions as before, and add to it twelve ounces of almonds, made hot ; then form nearly the whole into two half rounds, by means of a semi-circular mould of six inches in diameter, and when they are both cold, fasten them together with a little sugar boiled to a *caramel* ; with the remainder of the almonds and sugar make a small pedestal of two inches in diameter : then put the rest of your almonds in the oven to warm, after which dissolve half their weight of sugar in the usual manner, and, when lightly coloured, add them to it. Pour this *nougat*, two almonds thick, four inches wide and six inches long, on a sheet of copper, and strew some coarse sugar over it, pressing it lightly down ; when nearly cold, cut the whole into twenty-four small pieces of half an inch square ; afterwards fasten, with some *caramel*, the large fluted *nougat* on a piece of confectioner's paste of fourteen inches in diameter ; then your small pedestal, exactly in the centre and on the top of the former, and then the ball of *nougat* on the top of the pedestal, taking care that the joint runs across it, in order to mask it with greater facility ; for which purpose, make four ounces of spun sugar, eighteen inches in length, and after doubling it two or three times, cut off a piece eighteen inches in length by two inches wide, and place it round the centre of the ball ; then cut another strip of sugar of an inch in width, which, after being pressed down with a blade of a knife to make it firmer, cut into pieces of an inch square,

cutting each again in a diagonal direction, so as to form two triangles; these triangular pieces fasten on the edges of the strip of spun sugar that goes round the centre of the ball, by making one of the sides hot, and placing it quickly on the sugar; with part of the remaining spun sugar make a kind of plume, of three inches in height, and fix it on the centre of the ball, forming the rest into balls, and fixing one on each panel of the large *nougat*. Lastly, place the small *nougats*, covered with coarse sugar, obliquely round the edge of the piece of confectioner's paste.

This *nougat* should be of a clear light colour.

Ditto à la Chantilly.

Blanch four pounds of sweet almonds, split each almond in two, and dry them in a gentle oven; as soon as they are lightly coloured take them out, and after weighing one pound and a half of them, which you place in the mouth of the oven, put fourteen ounces of pounded sugar in a middle-sized pan with a glass of water, and as soon as it boils take off the scum, and let it boil to a *caramel*;* when it has acquired a fine reddish colour, take it immediately off the fire, and pour it over the almonds which are in the mouth of the oven, stirring them lightly with a spatula, until the whole are well mixed together; then form your *nougat* in a large plain mould, of nine inches in diameter and nine inches in height (divided horizontally in three parts), in the same manner as the *nougat à la Française* (see page 87), except, that before you put the almonds in the mould, place them on four ounces of coarsely pounded sugar, mixed with four ounces of small currants, well washed and dried. With the remainder of the almonds, and full half their weight of sugar make, in a semicircular mould of seven inches in diameter and two inches in height, a cup, also ornamented with currants and coarse sugar; after fastening the cup on a small pedestal, also made of *nougat*, fix it in the centre of the large *nougat*, which you fasten on a piece of confectioner's paste of twelve inches in diameter. Afterwards make of spun sugar a cup similar to the former, and fix with the remainder of the sugar a border of small pearls, made of white puff paste,

* The addition of the water to the sugar will give the almonds a more brilliant appearance, but at the same time it will render the sugar liable to grain, if not properly attended to four or five minutes after the almonds have been added to it; sugar without water is to be preferred.

round the edge of the cup of *nougat*, and upon the rim a row of small coronets, of an inch in diameter, also made of white puff paste. The cup of spun sugar is then placed, like a cover, upon that of *nougat*, and a small ball, also of spun sugar, fixed on the top of it. A circle of small rings, made of white puff paste, is then fastened round the piece of confectioner's paste, at one-sixth of an inch from the edge, with its surface covered with pistachios. The moment you are going to serve it up, nearly fill the cup made of *nougat* with whipt cream, flavoured with vanilla: it should not be quite full, as it would touch the cover of spun sugar which is placed upon it, and spoil it.

SECT. IX.—A SULTANA, WITH COLUMNS SURMOUNTED BY AN ARCHED CUPOLA.

To make a *sultana* of this description, have two copper or tin moulds; one formed like a cupola, eight inches in diameter, having six arches, each three inches in the span and an inch apart at the base; the other plain, forming a double basis or pedestal, of nine inches in diameter at the bottom; the lower division of which should be three inches in height, and the upper only one. In addition to these, two other small copper pans are required, each four inches and a half in diameter by two inches and a half in height, having round handles, four inches in height and one in diameter, fixed nearly straight, at half an inch from the edge; the spout should be two inches from the handle, and each pan should weigh only twelve ounces. Being provided with these utensils, and likewise with a closely covered pan of filtered river water, having a silver spoon in it, proceed thus: Take three pounds of the best crystalized sugar, and after breaking it in small lumps (a little larger than for coffee), put them in an earthen vessel or stewpan, and cover it over; after this, put eight of the lumps in one of the pans first mentioned, and pour on them three table-spoonsful of the filtered river water; let it stand one minute, and then place the pan on a stove of seven or eight inches wide, in which there is a clear fire.* When the sugar boils thoroughly, add to it half a pinch of calcinated alum, mixed with an

* This stove should be used for nothing but boiling the sugar, for if other things are put round it, the sugar will be liable to become discoloured, particularly on the side where those things are.

equal quantity of cream of tartar, both reduced to a very fine powder, which will cause it to throw up some white bubbles. As soon as the surface of the sugar assumes a brilliant appearance, and the bubbles are thicker and less numerous, dip the point of a small knife in the sugar, and immediately after dip it in a little cold water, which should be placed close to the pan; press the sugar between your fingers, dipping them with the sugar in the water, and if, on quitting the point of the knife, it breaks freely, the sugar is boiled to a *crack*.* However, to be sure of it, let the sugar throw up a dozen more bubbles; after which take the pan immediately off the fire, and put it in a cool place. As soon as the sugar becomes very thick, carry it to a moderately warm place, perfectly free from a current of colder air; then, with your left hand, take the plain mould (which you have previously and very lightly rubbed all over with a little oil), and hold it as high as your waist, while you hold the pan of sugar with your right hand as high as your breast, gently turning it on one side, so as to make the sugar run to the end of the spout. Then, as quickly and as regularly exact as possible, move your right arm backwards and forwards, to the distance of six inches, at the same time letting the sugar run out, or rather spin out, to the fineness of a common thread; when the sugar becomes too cold to spin, put the pan on the edge of the stove again, with the spout towards the fire, in order to loosen the sugar that might have stuck to it while you were spinning. As soon as the sugar is sufficiently hot, without boiling or becoming discoloured, take the pan gently off the fire, and continue the spinning as before, until all the sugar in the first pan is used; then boil, according to the same directions, the same quantity in the other pan, and as soon as it is ready spin it as you did the other. The first pan having in the mean time been cleaned, by boiling in it some water, and made ready to be used by the time the other is empty, proceed again in the same manner, using the two pans alternately, in order not to stand still, until the whole of the mould is covered, particularly the bottom of it, which should be thicker with sugar than any other part. Nine boilings of sugar will be sufficient for the operation. After this, place the points of two small knives on the bottom of the mould, and, while an assistant holds them, place both your hands on the lower part of the spun sugar, moving it gently to separate it from the

* These three operations should be performed as quickly as possible.

mould; when it is loosened, leave it in the mould till it is wanted. Now cover the cupola, after it is lightly oiled, with three boilings of sugar, the same as before, taking care to cover the bottom of the arches rather thick, in order to give them a greater degree of firmness; after which loosen the sugar from the mould in the same manner as before. When these two parts of the *sultana* are finished thus far, boil eight or nine lumps of sugar with four table-spoonsful of filtered water, and the same quantity of powdered alum and cream of tartar, as before, and as soon as it is cold enough to spin, place the pan aslant, handle upwards, in a middle-sized stewpan, with hot ashes on the side of the stove, underneath which place close together five large baking-plates, with your right foot on the middle one; then take a large knife in your left hand, holding it up as high as your breast* and with its point over the pan, while with the right hand you take two silver forks, after the handles of them have been wrapped round with half a sheet of paper, and tied closely together with some packthread, holding them between your fingers as you would a writing pen; then dip their points half way in the sugar, and immediately begin turning it, by gently turning your wrist two or three times, till you have raised the forks above the blade of the knife, when you turn your wrists as quickly as possible,† continuing to raise the forks until they are as high as your forehead. As fast as you use the sugar on the forks dip them again in the hot sugar, taking care not to touch the bottom of the pan, as that would render the sugar liable to grain; when the sugar is too cold to spin, place the pan on the corner of the stove with the spout towards the fire, and as soon as it is hot enough, pursue the operation till the sugar is used; and then remove it off the blade of the knife, by taking it in your right hand and sliding the sugar on your left, which, for that purpose, you raise at least a foot; then cut off the lower extremities of the sugar which are necessarily uneven, and, after passing the blade of your knife underneath the whole mass, lay it directly on the working-board, taking care that the place where you put it is perfectly dry; then cut it in two, and place the thinnest part on the thickest, and put the whole on

* By holding your left hand in this position, your sugar will be at least four feet long.

† In this manner the wrist may be turned 250 times in a minute, which will give you at least 500 yards of spun sugar.

a baking-plate ; after spinning three times the same quantity of sugar and disposing of it in a similar manner, commence grouping your *sultana* as follows :—Cut three pieces of your spun sugar (doubled as before stated) seven inches in length, taking care that all the six single pieces be as nearly as possible of the same thickness ; press them down with the blade of a large knife, and then roll each single piece longwise, so as to form it into a column of seven inches in length, the shaft of which should be an inch in diameter at the bottom, and five-tenths of an inch towards the top ; then make six plinths of one inch and three-quarters square and a quarter of an inch thick ; also six bases of one inch and three-quarters square and a quarter of an inch thick, together with some small strips of a quarter of an inch in width, which you fix along the edges of the arches of the cupola. On the centre of each of those arches place a small ball of spun sugar, and another but a little larger on the centre of the cupola. Before you use the sugar, take care to press it down, in order to make it thicker, and thereby give it a greater degree of firmness ; then cut off a piece of the spun sugar of four inches in length by six in width, double it longwise, and roll it up lightly, putting another piece of two inches in length round it in case it should not be three inches in circumference ; then lay a round piece of paper doubled of fifteen inches in diameter on a baking-plate, and place upon it a round piece of confectioner's paste of twelve inches in diameter : in the middle of this piece of paste fix with some very hot sugar a cup of almond paste (which has been coloured in the oven) of eight inches in diameter and only three in depth ; fill it with cream, flavoured with vanilla. Then take the basis or pedestal of spun sugar out of the plain mould and place it over the cup, fastening it to the piece of confectioner's paste by pouring a little hot sugar round the bottom edge ; then with a small pair of tongs take a hot coal and hold the top of one of the columns close to it. As soon as the sugar begins to melt and forms itself into little balls like pins-heads, place that part of the column right in the centre of one the plinths, and then proceed to fix the other five in the same manner ;* then put the six small bases, at equal distances, close to the edge of the upper basis of the *sultana* ; and as soon as you have placed them in regular order, take one and hold the bottom close to the

* This method is better than fastening the spun sugar with liquid sugar.

hot coal; as soon as it begins to melt, fix it in its former place, and then fasten the others in the same manner; after this, place upright in the middle of it the piece of spun sugar which you had rolled up, in the centre of which you fasten a small tuft of spun sugar of two inches in height so as to form a kind of cascade; then melt the bottom of each column a little as before, and fix each upright on its proper basis, taking particular care that the angles correspond exactly with those of the plinths. As soon as they have all been properly fixed, gently place the cupola of spun sugar upon them, and in such a manner that all the arches may rest perpendicularly on the tops of the six columns. To fasten the cupola, take six small fillets of spun sugar, which you warm as before, and fix one of them exactly on the top of each plinth so as to fasten the plinth and cupola together; afterwards strew some chopped pistachios on the edge of the piece of confectioner's paste, and then serve up your *sultana* immediately.

N. B. Pieces of this description should be kept in a dry place, and if the weather be damp while you are making them, the doors and windows should be kept shut; though, in that case, it is advisable not to begin spinning your sugar till just before it is wanted.

Ditto, en Surprise.

Make three pieces of confectioner's paste, one of thirteen inches in diameter, the other of eight, and the third of three; also, of the same paste, a kind of column six inches in height and three inches in diameter, all of a fine colour; then make eighteen pieces of almond paste, two inches in diameter and two in height, and with the parings form a half-round, seven inches in diameter and three in height. The eighteen pieces, with the half-round, put in a gentle oven, that they may be lightly coloured; then give twelve turns to six ounces of puff-paste, and after rolling it out to a little more than an inch in thickness, cut out twelve palm-leaves of three inches in length, which you bake very white; afterwards make a pedestal of *nougat* of seven inches in diameter by two in height. All this being done, take a semicircular mould of eight or nine inches in diameter, and, after oiling the inside very lightly, and then wiping it out with a napkin, cover it with spun sugar, spinning it from the pan, as directed page 178, but rather thicker, in order to make it firmer. When the sugar is cold, take it out of the mould and form another half-round in the same manner. Spin

afterwards, with your forks (see page 178), eighteen small half-rounds, two inches in diameter; but should you not have sufficient time for this operation, boil three times the usual quantity of sugar for spinning, and form it into nine balls of two inches and a half in diameter, each of which cut in two with a thin and sharp knife which will give you eighteen small half-rounds. In the centre of each of them place a small ball of half an inch in diameter, fastening it with a hot coal, in the same manner as mentioned in the preceding receipt, page 180. After this, make also a kind of tuft or plume of spun sugar, of two inches in height and one in width (wider at the top than at the bottom), and fasten it in the centre of one of the large half-rounds of spun sugar. These preparatory operations being finished, put your *sultana* together in the following manner:—After cutting the three pieces of confectioner's paste quite round, moisten the edges with white of egg, and roll them on green almonds, chopped very fine. Put also some white of egg lightly on the ends of the palm-leaves, and gently cover them likewise with green almonds; then fasten the pedestal of *nougat* in the centre of the largest piece of confectioner's paste, and the second piece, *viz.*, that of eight inches in diameter, on the top of the pedestal; next take the column made of confectioner's paste, cutting an inch off one end, and fix it upright in the centre of the piece of paste which you have placed on the pedestal of *nougat*. Round this column fasten the twelve palm-leaves so as to imitate the head of a palm-tree, and then fix the smallest piece of confectioner's paste on the top of it. In the centre of this piece of paste fasten the large half round of spun sugar reversed, so as to represent a cup, and then fix the small bit of confectioner's paste which you had cut off the column, upright in the middle, at the bottom of the cup. On this small pedestal fasten the half-round of almond paste (also upside down, like a cup), and fill it with whipt cream flavoured with vanilla; then gently take the second half-round of spun sugar by the bottom of the tuft, and place it exactly on the edge of the other half-round, so that both together may form a perfect globe of spun sugar. Finally, after putting a little cream on the small pieces of almond paste, place on each of them one of the small half-rounds of spun sugar, and arrange them round the edge of the largest piece of confectioner's paste. The whole being thus finished, serve it up directly.

N. B. Instead of the cup with whipt cream, you may place inside the globe of spun sugar, either a handsome nose-

gay of fine spring flowers—such as violets, roses, pinks, jessamine, &c., whose various hues, and bright colours, seen through the transparent sides of the globe, will produce a very fine effect—or a few small sprigs of the lily of the valley, myrtle, and orange, when in bloom.

Ditto, formed like a Turban.

Take a mould of nine inches square, formed like half a cushion; cover it with a piece of almond paste, and put it in a gentle oven, so that it may be lightly coloured. After making the other half in the same manner, fasten them both together on a large piece of confectioner's paste of twelve or fourteen inches in diameter, either square or round; then, in a semicircular mould of nine inches in diameter and the same in height, spin, from a pan of sugar, a half-round of a gold colour, and afterwards, separately, with the forks, four boilings of very white sugar, two of which you form into a drapery round the bottom of the half-round, in imitation of the folds of a turban, fixing in the centre a large half-moon, with an aigrette or plume, on the top of it; and on the upper part of the half-round a handsome crown—ornaments which are all made of very white spun sugar. When your *sultana* is decorated in this manner, gently place it on the cushion, the middle of which you have filled with cream *à la Chantilly*, and place on each of the four corners an acorn of spun sugar.

N. B. Instead of spun sugar you may cover the mould with a piece of almond paste of a rose or sky-blue colour, which will make the ornaments of spun sugar, whether silver or gold-coloured, appear to very great advantage.

Ditto, formed like a Cascade.

Make a piece of confectioner's paste of twelve inches in diameter, also a column of either confectioner's or almond paste of two inches in diameter and nine in height; then spin, from the pan of sugar, in a semicircular mould, a very white half-round of ten inches in diameter and three in height; then another in a mould of eight inches in diameter by three in height; and, lastly, a third of six inches in diameter and two in height; after which spin two or three boilings of sugar with the forks; then place on the piece of confectioner's paste another made of almond paste of eight inches in diameter by two in height, with a hole in the centre of two inches and one-third in width, fixing upright in it the paste column. Next, fill the inside of the piece of almond paste with whipt cream flavoured with coffee, and after

making a hole of two inches and a half in the centre of the largest half-round of spun sugar, place it on the piece of confectioner's paste so as to cover that of almond paste; then place the second half-round on the top of the first, and the third on the second, but reversed like a cup, with a fountain of spun sugar of six inches in height and two in diameter, in the centre, fastening round it, four inches high, some spun sugar, to represent a sheet of water. Place, likewise, some spun sugar round the edge of the cup, as well as round the half-round, so as to form a cascade. The largest and second half-rounds may be made of almond paste instead of spun sugar, and either very white, rose-coloured, green, or sky-blue.

SECT. X.—A CUSTARD A LA PORTUGAISE.

SELECT from one hundred pippins thirty-six of the finest; and after scooping them out in the usual manner, put them successively in a large stewpan, with the juice of two lemons, two spoonsful of pounded sugar, and a sufficient quantity of water to cover them entirely. After preparing eighteen apples in this manner, put them in a pan with three-quarters of a pound of sugar, the peel of two lemons, cut very thin, and a sufficient quantity of water to boil them easily. While they are boiling, scoop out the remaining eighteen; and as soon as those on the fire are nearly done, drain them on a large plate; then put the rest, which have been scooped, in the pan; and while they are boiling, cut the remainder of your apples in quarters, peel them, and cut out the cores. The apples which are boiling take off the fire in their liquor before they are quite done, and put on those cut in quarters, which, after simmering for twenty minutes, stir with the spatula, and put them on a sharp fire in order to dry them quickly. As soon as this marmalade is a little firm, add to it a potful of apricot marmalade and four ounces of butter, and afterwards rub it through a horsehair sieve; then make a crust of paste, as for "hot pies," and not thicker than nine inches in diameter by five or six in height, and put it in a very smooth baking-plate. Cover the bottom with a fourth part of the apple marmalade, and place on it twelve whole apples, the insides of which you have filled with apricot marmalade; then add one-third of the apple marmalade, upon which you place again twelve whole apples, filled as before. Cover them with half of the remaining marmalade, and then add twelve more apples, the same as the

preceding; after which, you mask the whole with the rest of the marmalade. Then pinch the sides of the crust; and after putting a piece of pastebord round it, similar to that which you put round a "cold pie" (see p. 141), put your custard in a clear oven. An hour after cover it, in order that the top may acquire a fine reddish colour. Let it bake three hours, and then slip a large stewpan-lid under the crust and take it off the baking-plate; then mask the crust all round with very transparent apricot-marmalade, and cover the top of the custard with a potful of apple jelly cut in slices. Place it on a plate covered with a damask napkin, and serve it up directly.

The moment you serve it up your may cover the custard with half a large *meringué à la Parisienne* (see p. 157), or with half a round of spun sugar; but, in the latter case, the custard should be cold. The apples may also be decorated with preserved grapes, cherries, or angelica, or with pistachios and currants.

Ditto à la Suisse.

Put nine glasses of milk and eight ounces of butter in a large stewpan. When it begins to boil, take it off the fire, and add eighteen or twenty ounces of sifted flour, mixing the whole with a wooden spoon, so as to form it into a softish and smooth paste; afterwards put it for four or five minutes on a moderate fire to dry. Then put your paste into another pan, and add to it a pound of Gruyère cheese, grated, a small Viry cheese, a small table-spoonful of white pepper (pounded), two of pounded sugar, and four eggs; then four more eggs, six yolks, and eight ounces of Gruyère cheese, cut as small as dice. The whole, after having been well mixed together, should form a softish paste, like that for common *choux*; if not, add another egg or two; then beat up the whites of six eggs very soft, and add them to the other ingredients, together with six table-spoonsful of cream *à la Chantilly*. Pour the whole quite hot in a crust made like that for the custard *à la Portugaise*, described in the last receipt, and put three sheets of buttered paper round it, so as to form a border of ten inches in height; then put it in a moderate oven, and let it bake two hours and a half. Serve it up quite hot.

Ditto à la Milanaise.

Put nine glasses of milk and eight ounces of butter in a large stewpan; and as soon as it boils, add as much rice

flour as will make into rather a stiffish kind of *crème pâtissière*. Having dried this cream a few minutes, put it into another stewpan, and add to it six ounces of butter, a small Viry cheese, one pound and a half of Parmesan cheese, grated, four eggs, a spoonful of ground white pepper, and two of pounded sugar; then four more eggs and four yolks. When the whole has been well mixed, the paste will be as soft as that for *choux*. Then beat up the white of six eggs very stiff, and add them to the other ingredients, with six spoonful of whipt cream. Mix it all well together, and pour it into a crust, similar to the former. Put it in a moderate oven, and let it bake two hours or two hours and a half. Serve it up boiling hot.

Ditto à la Parisienne.

Take fifty very sound pippins, and, after peeling and cutting them in quarters, put them in a large stewpan, with eight ounces of butter, four of pounded sugar, and a potful of apricot marmalade. Put some fire on the lid, and then place the pan on a moderate fire, for a few minutes only, in order that the apples may remain whole; then take a pound of Carolina rice, eight ounces of butter, eight of sugar, on which you have grated the peel of four fine lemons, a pinch of salt, and eight or nine glasses of milk, and boil the whole (as directed in p. 99). When done, add to it the yolks of ten eggs; afterwards make a crust the same as for custard *à la Portugaise*. Cover the bottom of it with a fourth part of the rice, and then add forty-eight quarters of apples, which, as well as the rice, should be cold. Cover these apples with one-third of the rice; add the same quantity of apples as before; and proceed in this manner till you have disposed of the whole of the rice and apples, reserving the finest quarters of the latter to lay on the surface of the custard. Pinch and decorate the crust as usual; put a piece of pasteboard round (as directed in p. 141), and place it in a clear oven. After baking an hour, cover it, in order that the top may have a fine yellow colour. When it has been two hours or two hours and a half in the oven, take off the pasteboard; and if the crust be rather soft, put it back for about half an hour. When done, cover the surface with apple or currant jelly, or with apricot marmalade; put in also some on the rim of the crust.

Ditto with Apricots.

Take sixty-two fine red apricots, but not too ripe, split

them in two, and blanch them a few at a time in half a pound of sugar and four glasses of water. As soon as the skin comes off easily, drain them in different plates; and when they have all been blanched, drain what remains of the sirup through a sieve, and reduce it as you would other preserves; then boil the same quantity of rice, as before, with the addition of twelve ounces of muscadine raisins; and proceed in the same manner, with this difference,—that each time you put a layer of apricots in the crust, you add two or three spoonsful of sirup, or you may, instead, reserve the sirup to mask the custard the moment it is served up; but the first mode is the better of the two.

With peaches, plums, and cherries, the custard may be covered with a large *méringué*, the same as that *à la Parisienne*.

Ditto à la Turquie.

Take one pound and a half of Carolina rice, put it on the fire with cold water, and as soon as it boils, strain it through a sieve; then put it in a large stewpan, with twelve glasses of milk, a pound of butter, the same quantity of pounded sugar, on which you have grated the peel of four oranges or citrons, and a grain of salt. Place the pan on a moderate fire, and stir it a little, that the rice may gradually swell without breaking. When it is done, add two pounds of fine currants, well washed and dried in a napkin, the yolks of twelve eggs, a few spoonsful of cream *à la Chantilly* to make the whole rather soft, and afterwards the twelve whites beaten up. Pour all these ingredients in a crust of nine inches in diameter, prepared as the preceding; put it in a moderate oven, and let it bake two hours and a half. When done, salamander it, and send it up directly.

This custard may also be made without currants.

Custard of Potatoes.

Roast thirty fine large potatoes in the ashes, peeling and trimming them, so as to preserve nothing but the inside; bruise three pounds of them, with a pound of the best butter; adding afterwards the yolks of twelve eggs, a pound of pounded sugar, two ounces of dried orange flour, a good pinch of salt, a few spoonsful of cream *à la Chantilly*, and finally the whites of twelve eggs, beaten up very stiff. Then pour the whole in a crust, like the preceding, put it in a moderate oven, and let it bake two hours and a half, or longer, if necessary. Glaze it before you serve it up.

Ditto, of Chesnuts.

Roast a quantity of chesnuts in the ashes, peel them, and then bruise three pounds of them, with a pound of butter. When the whole has been well mixed together, add twelve ounces of pounded sugar, the yolks of twelve eggs, a pinch of salt, and a few spoonsful of whipt cream. Beat up the whites very stiff, add them to the other ingredients, and then finish as usual.

Ditto, of Nouille, flavoured with Vanilla.

Steep four cloves of vanilla in twelve glasses of milk, place it for twenty minutes on the corner of the stove; then strain it through a napkin, and put it on the fire again. When it boils, add the yolks of twelve eggs, made into paste à nouille (as directed in p. 14); and, a few minutes after, a pound of butter, a pound of pounded sugar, and a pinch of salt. After stirring the whole with a spatula, place the pan on some hot ashes, and let it simmer, in order that the paste may swell and become mellow. Then add the yolks of twelve eggs, with a few spoonsful of whipt cream, mixing with it the twelve whites. The remainder of the process is the same as before.

Ditto, of Vermicelli, flavoured with Lemon-Peel.

Grate the peel of four fine lemons on a piece of sugar, weighing a pound. Put this sugar into twelve glasses of boiling milk, adding, gradually, a pound and eight ounces of good vermicelli. After boiling a few minutes, add twelve ounces of butter, and then place the pan on some hot ashes, in order to make the vermicelli swell. When done, add a pinch of salt, the yolks of twelve eggs, and several spoonsful of whipt cream. Beat up afterwards the twelve whites, and finish as before.

Ditto, of Crème Pâtissière, flavoured with Chocolate.

Steep a clove of vanilla and twelve ounces of good chocolate for a quarter of an hour in twelve glasses of boiling milk, then strain the milk through a napkin, and dilute the chocolate which remains with a few spoonsful of the milk, and then pour it into a small bason; next put three-quarters of a pound of flour, with four whole eggs and twelve yolks, into a large stewpan; and after adding the milk and a pinch of salt to it, put it on a moderate fire, and stir it continually with a spatula. As soon as the cream begins to thicken,

take it off the fire, to prevent its getting lumpy, and add eight ounces of pounded sugar and six of butter ; after which let it dry for a quarter of an hour, and stir it continually, to prevent its catching. When it is rather cold, add the chocolate and six ounces of sweet macaroons, bruised, when the whole will be about as thick as common *crème pâtissière*; if not, add to it a few more spoonfuls of whipt cream ; then beat up the whites of the twelve eggs, and add them to the other ingredients; the whole of which is now put in a crust, and finished as before directed.

Any other of the *crème pâtissière*, described in Part VII. may be used.

Ditto, Anglo-Français.

Make a *crèmes pâtissière* like the preceding, but flavoured only with vanilla, and, when dried, add six ounces of butter, six of pounded sugar, six of bitter macaroons (bruised), four of currants (well washed and dried), four of muscadine raisins (split and stoned), two of preserved citron (cut in fillets), four drams of dried orange-flower, half a nutmeg (grated), a pinch of salt, and half a glass of Spanish wine. These ingredients should be made to the same consistency as the former, and the whites of the twelve eggs, after being beaten up, added to it, and the whole poured into the *croustade*.

SECT. XI.—FRENCH SOUFFLES, WITH VANILLA.

PUT two cloves of vanilla in twelve glasses of boiled milk ; reduce it to a fourth, and then strain it through a napkin into a large stewpan. In the meantime take a pound of Carolina rice ; wash it in lukewarm water, and then put it on the fire in cold water. After boiling a few minutes, strain it through a sieve, and add it to the infusion of vanilla; after which put it back on the fire till it boils, when you must place the stewpan on some hot ashes, but without any fire on the lid, that the rice may gradually break. After boiling three-quarters of an hour, mix thoroughly with it a pound of pounded sugar, twelve ounces of butter, and a pinch of salt ; then let it simmer full an hour longer, when the rice will be soft and mellow. Strain the whole through a fine tammy, and pour it in a large stewpan placed on some hot ashes, in order to keep it warm ; then beat up the whites of sixteen eggs, and when they are nearly stiff, take the

cream off the fire, and mix the sixteen yolks with it, which will make it of the same consistency as a common *crème pâtissière*; if not, add a little liquid whipt cream to it. Now lightly mix with it, first, the fourth part of the whites of eggs, and afterwards the remainder, and in the same manner as you mix paste for *biscotte*. Then pour the whole into a crust, eleven inches in diameter and three inches and a half in height, with its sides covered all round with three pieces of buttered paper, and bake it two hours or two hours and a half in a moderate oven.* When it is ready to be served up, put some hot ashes on a large baking-plate, and place the *soufflé* upon it, in order to prevent its getting heavy. In the mean time, glaze it with pounded sugar, and quickly carry it to the door of the dining-room, where you take it up, by means of the lid of a stewpan, and place it on a dish covered with a damask napkin. Then take off the sheets of paper, and serve it up directly.

Instead of the rice cream mentioned above, you may use rice flour, or flour made of potatoes or chesnuts, which will enable you to make the *soufflé* in less time; but remember, that rice cream considerably deserves the preference.

N. B. The preceding directions must be strictly attended to in making all the *soufflés* which follow.

Ditto, with Mocha Coffee.

Roast twelve ounces of Mocha coffee, and as soon as it has acquired a light reddish colour, put it in nine glasses of boiling milk. After covering it over, and letting it stand half an hour, strain it through a napkin, and finish as stated in the preceding receipt, leaving out the vanilla.

Ditto, with Cocoa.

Having put eight ounces of cocoa in a large pan, place it on a moderate fire, shaking it now and then, in order to give it a good colour. Afterwards put it into ten glasses of boiling milk, add a clove of vanilla, and double the quantity of fine cinnamon. Cover it; and when it has stood half an hour, pass it through a napkin, and finish as usual.

* The crust may be baked either before hand, like the crust of a "hot pie, à la financière" made very thin, or, at the same time, with the *soufflé*; in which case, however, the *soufflé* requires a little more baking. Of the two, the former method is to be preferred.

Ditto, with Chocolate.

Put a clove of vanilla and twelve ounces of chocolate in nine glasses of boiling milk. Let it stand half an hour, and then strain the milk through a napkin. Stir the chocolate remaining at the bottom of the pan with a spatula, till it becomes a soft paste, and then dilute it with some of the infusion. The remainder of the process is the same as before.

This kind of *soufflé* in particular must be served up the moment it is ready.

Ditto, with Heyven-Skine Tea.

Steep six drams of *heyven-skine* tea in nine glasses of boiling milk. Cover it; and after letting it stand a quarter of an hour, finish as usual.

Ditto, with Punch.

This *soufflé* is made with tea like the preceding; but the moment you mix the yolks of eggs with the other ingredients, add half a glass of arrack or rum, together with the juice of four lemons, and then finish as usual.

Ditto, with Orange-Flower.

Steep two ounces of either fresh gathered or dried orange-flower in nine glasses of boiling milk; cover it, and let it stand twenty minutes, and then strain it through a napkin. The remainder of the process is the same.

Ditto, with Orange-Flower Grillée.

Having put eight ounces of pounded sugar in a pan, place it on a moderate fire to melt, the same as for a *nougat*, stirring it gradually till it is done. As soon as the bubbles begin to look red, take the pan off the fire, and mix with the sugar two ounces of dried orange-flower, in the same manner as for a *nougat*. When cold, add a glass of boiling milk, and then place the pan on hot ashes, in order to dissolve the sugar gradually; strain it afterwards through a napkin, and add it to the other ingredients; but observe, that you only put in it eight ounces of pounded sugar, on account of the eight other ounces, which you boil to a *caramel*.

Ditto, with Aniseed.

Boil half a pound of sugar to a *caramel*, as directed in the preceding receipt; add to it two ounces of green aniseed

stars, and, when cold, dissolve the sugar as before, and finish as usual.

Ditto, with Bitter Macaroons.

Steep twelve ounces of bitter macaroons in nine glassfuls of boiling milk; cover it, and let it stand nearly half an hour; then strain it through a napkin, and proceed as before directed, with this difference—that you use only ten ounces of sugar, on account of the sugar in the macaroons.

Ditto, with Macaroons made with Almonds d'Avelines.

Proceed as directed in the preceding receipt; and in case you have no macaroons of this kind, roast four ounces of *almonds d'avelines*. When nicely coloured and cool, pound them, wetting them gradually with a little water to prevent their turning to oil; then put them into nine glassfuls of milk, nearly boiling, with three-quarters of a pound of sweet almonds bruised.

Ditto, with Bitter Almonds.

After pounding four ounces of bitter almonds, wetted gradually as before, put them into nine glassfuls of boiling milk, with three-quarters of a pound of sweet macaroons; cover it, and let it stand a quarter of an hour; after which strain it through a napkin, and finish as before directed; but use only ten ounces of sugar, on account of the sweetness of the macaroons.

Ditto, with Pistachios.

After pounding eight ounces of pistachios with two ounces of preserved citron, and two drams of bitter almonds, steep them in nine glassfuls of boiling milk, and after standing fifteen or twenty minutes, strain them through a napkin; then proceed as before directed: but when it is time to put in the whites of the eggs, add as much essence of spinage, strained through a silken sieve as will give it a very light green-colour. When ready, glaze it with pounded sugar.

Ditto, with four kinds of Fruit.

Take a piece of sugar weighing a pound, and grate on it the peel of a fine orange, taking care not to touch the white skin that is underneath the rind, and to scrape off the sugar as it becomes coloured. Proceed in the same manner with a lemon, a citron, and a *bigarade* (all very ripe), and then put the whole of the sugar in nine glassfuls of milk, nearly boiling. Finish as usual.

Ditto, with Citron.

G. Grate the peel of two fine citrons on a pound of sugar, put it into nine glassfuls of milk as before, and finish as usual. With lemon and oranges proceed in the same manner.

Ditto, au parfait Amour.

G. Grate the peel of two lemons and two citrons on a pound of sugar, put it into nine glassfuls of milk nearly boiling; then add twelve cloves (pounded), let it stand nearly half an hour, and then strain the infusion through a napkin; after which proceed as before directed.

Ditto, with Mint.

Take some fresh gathered mint, and put it into the usual quantity of milk nearly boiling, together with the peel of two lemons, cut very thin; let it stand, as before directed, and then strain the infusion through a napkin, and finish as usual.

Ditto, with Marasquin.

Prepare your ingredients as before, but without scenting them; the moment you are ready to mix the whites of eggs with them, add half a glassful of marasquin.

With rum proceed the same.

Ditto, with Pippins.

G. After peeling thirty-six pippins, cut them into quarters, and again into less pieces, and boil them with half a pound of pounded sugar, the peel of a lemon, and a glassful of water. This marmalade being well dried, put it in a large stewpan, and then beat up the whites of eighteen eggs very stiff, mixing with them a pound of pounded sugar, the same as for *méringués*; add first a fourth part of the mixture to the marmalade, and afterwards the remainder; then put the whole immediately in a crust of the same size, and made in the same manner as the preceding, and place it a moderate oven; let it bake nearly an hour, and then glaze it with pounded sugar.

Great care should be taken to dry the marmalade thoroughly, in order that it may mix well with the whites of the eggs.

Ditto, with Apricots.

G. Cut in two forty-six fine red apricots quite ripe, and boil them with twelve ounces of sugar into a sirup, dry the marmalade thoroughly, and, after rubbing it through a sieve,

put it in a large stewpan. Then beat up the whites of eighteen eggs very stiff, and mix them with three-quarters of a pound of pounded sugar; after which put a few spoonful of this mixture, by a little at a time, in the marmalade. As soon as the marmalade is sufficiently softened, add it lightly to the white of egg, and then pour the whole in a large crust, similar to the preceding, and place it in a moderate oven. Let it bake full an hour, and then serve it up directly. When apricots are out of season, make this *soufflé* with two pots of apricot-marmalade of a pound each, rubbing it through a fine tammy, and taking care to dry the marmalade in case it should be a little soft. Afterwards beat up the whites of eighteen eggs, and add to them only a pound of sugar. The remainder of the process is the same.

Ditto, with Strawberries.

Pick a basket of fine strawberries, and then rub them through a fine tammy. Afterwards beat up the whites of eighteen eggs very stiff, and then mix them with a pound and half of pounded sugar, adding the juice of the strawberries to them. Pour the whole in a crust, and finish as usual.

With raspberries, currants, and plums proceed in the same manner.

Another Method.

Prepare half the ingredients for a French *soufflé*, as directed in page 118, using only the yolks of eight eggs and but little sugar; then mix them with the ingredients mentioned in either of the three preceeding receipts, though not till they are quite ready to be put into the oven.

Soufflés with Potatoe Flour.

After having prepared one of the infusions for making a French *soufflé*, put eight ounces of potatoe-flour, and eight ounces of butter, in a middle-sized stewpan, mixing them well together, so as to form them into a smooth paste. Then dilute it first with a little of the infusion, and afterwards add the remainder with a pound of pounded sugar and a pinch of salt. Next place the pan on a moderate fire, stirring the ingredients continually with a spatula, till they begin to thicken, when you take the pan off that the ingredients may thicken still more, and afterwards put them on the stove again, and dry them for a few minutes. When you take the pan off the fire, add th yolks of

sixteen eggs, which will give the composition the consistence of *crème pâtissière*; should it not, however, you must add a little more of the infusion which you have reserved for that purpose. Then lightly mix with it the sixteen whites of eggs, which in the mean time have been beaten up very stiff, and pour the whole, still boiling, in a crust, made in the same manner as for the preceeding *soufflé*. Put it into a moderate oven, and let it bake an hour, or an hour and a half; after which glaze it, or cover it with pounded sugar.

It is necessary to observe, that all kinds of *soufflés* should be put into the oven immediately after all the ingredients have been mixed together: and that, to insure the success of *soufflés* in general, it would be desirable if they could be carried from the oven to the dining-room in portable hot closets of at least eighteen inches square, and kept of a moderate heat by means of hot ashes.

SECT. XI.—FONDUS, WITH PARMESAN CHEESE.

MIX well together a pound of butter and eight ounces of potatoe flour in a middle-sized stewpan, then add five or six glassfuls of good cream nearly boiling, a pound of grated Parmesan cheese, eight ounces of grated Gruyère cheese, a small table-spoonful of fine white pepper, and a spoonful of pounded sugar.* Let all these ingredients, which are for a pyramid of eighty cases, boil on a moderate fire, stirring them continually, to prevent their getting lumpy. Dry them afterwards for a few minutes, and then beat up the whites of fifteen eggs very stiff. When they are nearly ready, mix the fifteen yolks with the other ingredients, together with a good plateful of whipt cream well drained, which will give them the consistence of a softish *crème pâtissière*; if not, add a little more good cream to them; then lightly add also the whites, and proceed immediately to fill the cases, which you have placed on a baking-plate, at two inches distance from each other. Put them on a moderate fire, and let them bake fifteen or twenty minutes. Several assistants are required to fill the eighty cases, in order that they may be put in the oven without loss of time.

* The addition of the small quantity of sugar is necessary to soften the tartness of the cheese, as a *fondue* should be perfectly mellow and quite mild to the taste.

Fondus should not be put in the oven till the first course is sent up, and the company are at table, in order that they may be ready the moment the second course is begun.

SECT. XII.—PUFFED OMELETS.

PUT in a small earthen vessel the yolks of six eggs, six ounces of pounded sugar, six bitter macaroons, a good pinch of dried orange-flower (pounded), and a grain of salt. After mixing the whole for some minutes, beat up the six whites and add them to the other ingredients; then put two ounces of butter in a pan, and as soon as it is melted add your batter to it. When the omelet has become warm, turn it by tossing it up; and as soon as it begins to colour, fold it in two and turn it over on a silver dish, taking care to double the corners of the omelet underneath, in order to give it a rounder and better appearance. Then place it in a moderate oven, and, as soon as it has acquired a yellowish colour, strew over it some fine sugar, and glaze it the same as a second-course dish.

Ditto, with Vanilla.

After chopping half a clove of *vanilla*, pound with it two ounces of very fine sugar, and then put it into a small earthen vessel with the yolks of six eggs, six sweet macaroons (bruised), four ounces of pounded sugar, and a grain of salt; and finish as before directed.

Ditto, with Citron.

Grate the peel of a fine citron on a piece of sugar, scraping off that which becomes coloured, and, after drying the same, bruise it, and mix it with some pounded sugar, so as to make up six ounces in all. Work this sugar with the yolks of six eggs, six sweet macaroons, and a grain of salt; then finish as before.

With oranges, lemons, and *bigarades*, proceed in the same manner.

Ditto, with Marasquin.

Put the yolks of six eggs, six ounces of fine sugar, six sweet macaroons, and a grain of salt into a small earthen vessel. Work the whole for a few minutes, and then add a good table-spoonful of marasquin, and finish as usual.

With rum and arrack you proceed in the same manner.

SECT. XIII.—TO COLOUR ALMONDS, AND COARSE AND POUNDED SUGAR.

To colour Almonds.

AFTER chopping some sweet almonds very fine, or cutting them in fillets or dice, put them on a baking-plate, and pour on them a small quantity of any of the following liquid colours; after which rub them between your hands and then dry them on a stove, or in the mouth of a gentle oven. Then chop the almonds a little more, and put them by in a small paper case.

For *Rose-colour*—Use liquid vegetable red, diluted carmine, or an infusion of cochineal.

For *Purple*—Carmine or some other red, mixed with a very small quantity of indigo, dissolved in water.

For *Lilac*—The same, but use a little more indigo, in order that the blue may be rather predominant.

For *Pistachio-Green*—Wash two large handfuls of fresh-gathered spinage, drain them, and then pound them well. Then squeeze them very dry in a napkin over a sauter-plate, in order to extract all the juice; after which put the sauter-plate on a sharp clear fire: and as soon as the juice is on the point of boiling, take the plate off the fire and shake it, when the green will curdle, and separate itself entirely from the liquid. Then strain the whole through a small horse-hair sieve, and when it is well dried rub it through a silken one; which will give you a very clear, thin and smooth green. Before you dry your almonds, you should mix them a few minutes with this green, so that they may thoroughly imbibe the colour.

Another green is made with an infusion of saffron or gamboge and indigo.

For *Blue*—Use a little indigo dissolved in two spoonsful of water and strained through a cloth.

For *Orange* or *Gold-colour*—A small quantity of liquid red, mixed with a little infusion of saffron or gamboge. For the orange-colour use a little more red, and for the gold a little more saffron.

For *Lemon-colour*—A little saffron steeped for a few minutes in water nearly boiling, and then strained through a linen cloth.

For *Chocolate-colour*—A cake of chocolate (grated), and then dissolved in two spoonsful of water.

Ditto, Coarse Sugar.

Take a piece of loaf-sugar, and break it into little pieces as nearly as possible of the size of small peas. Put them in a wire or horse-hair sieve, in order to separate the fine sugar from them: and then rub them lightly with any one of the liquid colours just mentioned. Afterwards dry your sugar on a stove, or at the mouth of a very gentle oven, and then put it again in a horse-hair sieve, such as is used for force-meat, in order to separate the remaining loose sugar from it.

Ditto, Pounded Sugar.

Put your pounded sugar on a baking-plate, then add some one of the preceding colours to it, rubbing it with your hands as you did the coarser sugar. After drying it, roll it with the rolling-pin, and pass it through a flour-sieve.

N. B. Care must be taken as well with respect to the almonds as the sugar, that the colours be on no account too deep; but, on the contrary, very light and delicate.

PART V.

OF PIÈCES MONTÉES.

SECT. I.—A HARP, A LYRE, AND A TERRESTRIAL GLOBE.

Preliminary Observations.

THE columns which best suit *pièces montées* are the Doric, the Ionic, and the Corinthian. The height of the first should be six or eight times their diameter; that of the second, nine; and that of the third, ten times; and the distance between the columns, in large pieces, should be two inches and a half. The Gothic order also, on account of its lightness, may be used with advantage.

The straight upright pieces, termed *montans*, used in the construction of *pièces montées*, are made of confectioner's paste (see page 24), rolled up three-quarters of an inch in thickness, and their length proportioned to the size of the *pièce montée* to which they belong. The puff-paste used for making the small ornaments—such as rings, half-moons, &c. &c.—should have twelve turns, and be full one-twelfth of an inch in thickness, and be covered with pounded

sugar and put into a moderate oven. As soon as their surfaces are very white and they are firm to the touch take them out. Lastly, the moss, which is used in ornamenting ruins, rocks, &c. &c., is made of a softish mixture of light and dark green almond and confectioner's paste (in equal quantities), then rubbed with a spatula through a rather coarse horse-hair sieve, and formed into a very firm kind of vermicelli, which, after being divided into small parcels, must be dried on a stove. Almond paste alone would make the moss too brittle ; and as regards the colour, a red or yellow may be as easily used.

A Harp.

A harp, as well as the little cup on the top of it, is made of confectioner's paste, masked with rose-coloured sugar. The strings are of white and yellow spun sugar, made round by rolling them on the board with the fingers. The two pedestals are of *nougat*. The largest is ornamented with a row of apricot tartlets, with the rims of it covered with chopped pistachios, and the mosaic work glazed with sugar boiled to a *crack* ; while round the second is placed a row of large *croques en bouche*, glazed with white or with rose-coloured sugar also boiled to a *crack*, or with pistachios *à la royale*.

A Lyre.

A lyre is made of confectioner's paste masked with orange, lilac, rose, or lemon-coloured sugar. The strings are of spun sugar. The star or ornament at the top is glazed with sugar boiled to a *crack* ; the rays are of white spun sugar : the small knobs which are placed round it are of white puff-paste, and serve to hide the place where it is fastened to the lyre. Between each of them place a little pea of red currant jelly, while the small rings at the foot of the lyre are decorated with preserved grapes (dried). The two pedestals are of wafers *à l'Allemande*, and round the lower one is placed a row of *méringues* covered with coarse sugar, and filled with cream, flavoured with pistachios : and the other is ornamented with small *genoises*, glazed with sugar boiled to a *crack* or to a *caramel*.

A Terrestrial Globe.

The globe is formed of very white spun sugar. The circles and the small meridian are of confectioner's paste masked with light green or rose-coloured sugar. The foot

is triangular and of the same colour. The rings which are placed round it are ornamented with preserved cherries (dried), the two pedestals are of *canapés*, masked with light green almonds: the bottom one has a row of small *nougats* (moulded), and the second a row of biscuits, cut in squares and glazed with rose-coloured sugar.

SECT. II.—A FRENCH HELMET.

THE horse-hair on the top of the helmet is made of gold-coloured spun sugar, and the feather of white spun sugar. The *fleurs-de-lis* are also of spun sugar, and of the same colour as the horse-hair. The two pedestals are of wafers à l'Allemande, the border round the largest is made of *choux* (*pralinés*), with almonds *d'avelines*, and the one round the other of *choux*, with *crème pâtissière*, flavoured with chocolate, glazed white, and then covered with chopped pistachios. Instead of *choux*, you may use *méringues* covered with coarse sugar and currants, or glazed with *caramel* or rose-coloured sugar, and covered afterwards with royal coarse sugar. After you have fastened the helmet on its pedestal, lightly mask it with very clear apricot-marmalade.

A Roman Helmet.

This helmet is masked like the preceding, with apricot marmalade, or with sirup of quinces. The visor is ornamented with a medallion, having a cypher in the centre, and some laurel-leaves; the whole surrounded with a border of yellow spun sugar; the horse-hair is of white spun sugar: the two pedestals are of *nougat*: the upper one has a border of small *Mecca* cakes; the other one of *genoises*, pearly and formed like half-moons.*

A Grecian Helmet.

This helmet is masked with marmalade, &c. like the preceding. The horse-hair is of white, yellow, or rose coloured spun sugar; the lower part of the helmet is encircled with a crown of laurel cut out in biscuit, pistachio, or in green almond paste. The two pedestals are of white puff-paste, the smallest of which is decorated with a ring of middle sized *méringues*, on each of which you place a fine cherry

* This helmet may be reversed on a cushion, with the figure of a small Cupid placed in a rose of pastil paste, underneath the visor.

thoroughly drained ; and the largest has a border of small almond-cakes iced *à la royale*.

N. B. These three helmets should be of the natural size.

A Military Trophy.

This trophy consists of a palm-tree, made of white puff-paste ; the two sabre-blades of confectioner's paste ; the handles of yellow spun sugar ; the two shields are likewise of confectioner's paste, one having a border formed of small knobs, and the other of small rings or half moons ; while the centre is masked with yellow or rose-coloured sugar. The sabre-tash is of the same colour ; the fringe round the edge is of yellow spun sugar, as well as the three *fleurs-de-lis* in the middle. The two pedestals are of *nougat*, the upper one having a border of small royal cakes glazed, and the other one of medallions glazed with sugar boiled to a *crack*. The trunk of the palm-tree is of light green almonds, as well as the points of the branches which form the head. Some sprigs of spun sugar may be placed among the branches ; or indeed the whole head may be made of white spun sugar, which has a very brilliant effect.

A French Military Cap.

This cap is placed on a drum, the braces of which are of spun sugar, and the other parts glazed like the helmets just described. It is made of confectioner's paste, masked with rose-coloured sugar. The ornaments are of almond-paste, or of pistachio biscuit ; the tassels are of *caramel* sugar in imitation of gold ; and the feather is of white spun sugar. The two pedestals are of *canapés* with rose-coloured almonds ; the border round the first is of small *choux* glazed with *caramel* sugar ; and that round the other of turnovers, *meringues* glazed in the oven.

A Naval Trophy.

This trophy is composed of a barrel, the stern of a vessel, an anchor, a trident, a mast, and a flag, which are all of spun sugar. The hoops of the barrel are also of spun sugar ; and the other parts of the trophy are of confectioner's paste masked with coloured sugar. The two pedestals are of wafers *à l'Allemande* : the largest has a border of diadems with coarse sugar ; the other one of small *nougats*, formed like shells, and filled with cream *à la Chantilly*. The grouping of the trophy will be improved by having the bar-

rel oval, rather than round, and representing it, as well as the stern of the vessel, in profile.

SECT. III.—A LARGE CENSOR, WITH A SULTANA OR SPUN SUGAR TOP.

THE foot and the cup of the censor are made of confectioner's paste masked with green, lilac, or rose-coloured sugar, and ornamented with small knobs of white puff-paste. The *sultana* or half round of spun sugar which covers it, should be white, ornamented with yellow spun sugar. The two pedestals are of *canapés* with coloured almonds. The border on the upper pedestal round the foot of the censor is of small *choux*, glazed with sugar boiled to a *crack*: the second border is of small *manons*, glazed and cut round. The large pedestal is ornamented with a circle of *méringues*, with coarse sugar, and filled with cream flavoured with chocolate. A few *méringues* may also be placed under the *sultana*.

A Pyramid of Almond Paste.

The head of the palm-tree forming the top of the pyramid may be made either of spun sugar or of white puff-paste. The edges of the pieces of confectioner's paste are glazed with *caramel* sugar, and ornamented with a border of small white pastry. The pieces of almond-paste are lightly coloured in a gentle oven, and decorated with spun sugar. The moment you serve them up, place on them either some whipt cream, *crème plombière*, Bavarian cheese, or whipt jelly. The shape of this piece may be either round, square, or triangular.

A Censor, with a Cascade.

This censor is made of confectioner's paste, masked with rose-coloured sugar, and ornamented with small pieces of white almond-paste, on which you put some whipt cream *à la rose*. The festoons are of spun sugar as well as the three fountains which rise from the small cups placed between each foot of the censor. The small pedestal is made of confectioner's paste ornamented with coloured almonds; while the border is of *choux* with coarse sugar, and the large pedestal is of wafers not folded.

SECT. IV.—A VASE OF NOUGAT.

THIS vase is of light coloured *nougat*, with the almonds cut crosswise, and filled with fir-apples of rose-coloured

nougat ; the almonds must be chopped. and the flower-work be of white puff-paste. The two pedestals are of rose-coloured confectioner's paste: the smaller of which is surrounded with a border of small *choux* iced *à la royale*, either rose-colour or white ; while the large pedestal has a border of cakes *à la duchesse*, glazed with sugar boiled to a *crack*, and afterwards masked with chopped pistachios or rose-coloured and white coarse sugar. (See Plate III. fig. 1.)

A large Basket, with Fruit.

This basket is made of confectioner's paste, or of mosaic work made of lilac pastillage (gum-paste). (See Plate III. fig. 2.) In it are peaches made of almond paste, filled with apple or quince jelly ; and the leaves are made of green almond-paste. The two pedestals are made of confectioner's paste, masked with green almonds ; while the border round the foot of the basket is of small crowns made of puff paste, glazed with sugar boiled to a *crack*, and filled with preserved grapes or cherries. Round the small pedestal should be put a row of pearled *genoises*, and round the larger, one of middle-sized *choux*, glazed with *caramel* sugar, and filled with whipt cream ; or they both may be ornamented with almond paste, which has been previously coloured in the oven.

A Cup filled with Oranges.

This cup is made of confectioner's paste, masked with white spun sugar, and filled with oranges made of orange-coloured almond paste. The leaves which are put between them are also of almond paste, but coloured a light green. The ears of corn round the foot of the cup are made of white puff paste ; and the stems of almond paste of a chocolate colour ; yet the former are often made of white spun sugar, and the stems of gold-coloured spun sugar. The small pedestal is made of wafers, ornamented with small *meringues* with cream, placing on it large preserved cherries thoroughly dried ; while the larger one is of green confectioner's paste, encircled with turnovers, glazed with sugar boiled to a *crack*.—(See Plate III., fig. 3).

EXPLANATION OF PLATE III.

- No. 1 represents a Vase of *nougat*.
 No. 2, a large Basket with fruit.
 No. 3, a Cup filled with oranges.

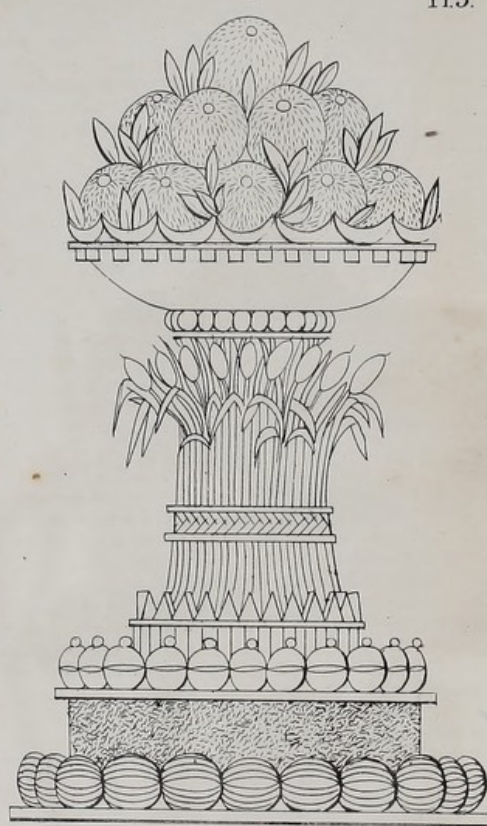
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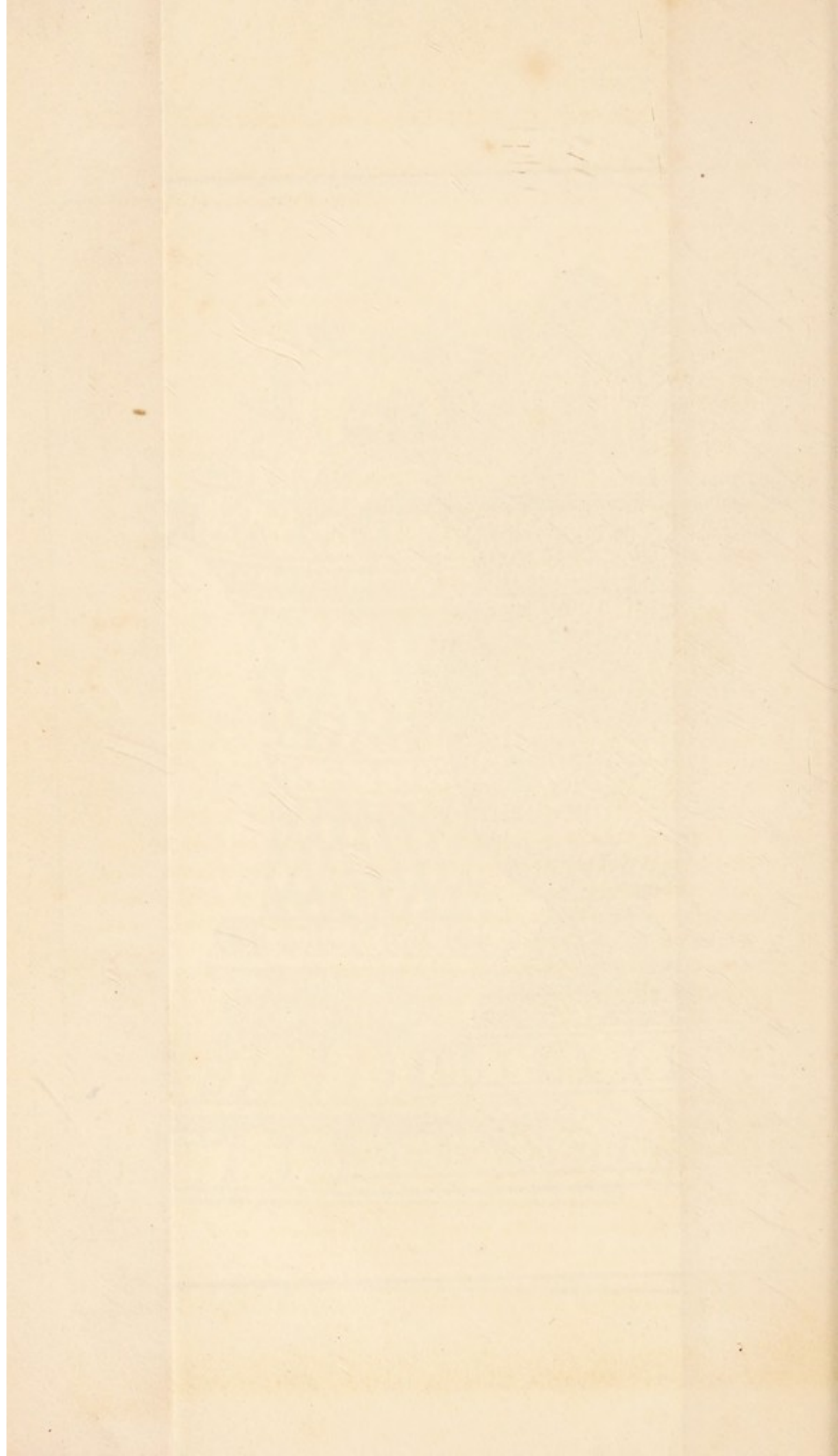


2.



3.





SECT. V.—A PARISIAN HERMITAGE.

THIS is a square piece, made of confectioner's paste, masked with white sugar. The roof is made of spun sugar, and the four pediments which are placed crosswise, as well as the eight pillars, are made of red *nougat*; but the pediments are also covered with spun sugar. The rock is made of small *croques en bouche à la reine*, glazed with *caramel* sugar, and surrounded with a border of pieces of rose-coloured almond-paste, formed in small scalloped moulds for *madelaines*, and filled with whipt cream. The rock may also be ornamented with small bunches of moss, which has a very pretty effect.

A Rustic Rotunda.

This rotunda is composed of the trunks of eight trees made of light-coloured *nougat*, the almonds in which must be chopped fine; while its roof is made of spun sugar, disposed so as to imitate thatch. The rotunda is then placed on a small pedestal of *canapés* which stands on a rock formed of four arches of small cakes *à la duchesse*, partly glazed with *caramel*. The circle round the foot is made of wafers *à la Parisienne*. In the rock, half concealed, are some chopped pistachios; and a little moss, fixed on small flower-work of white puff-paste, is often put on it by way of ornament.

An Arbour of Lattice-Work covered with Vines.

This arbour is round, and has six arches. The lattice-work on it is formed of light-green confectioner's paste. The stems and branches of the vines which are placed against it are of a chocolate colour, the bunches of grapes black and white, and the leaves partly dark-green, and partly light; all which is moulded or made by hand.* The cup is made of white almond paste, in which there may be placed a fountain of spun sugar. The whole is then fixed on a small pedestal of cakes *à la duchesse*, ornamented with half-moons of white puff paste; the points of which are glazed with sugar boiled to a *crack*, and afterwards masked with coarse sugar and chopped pistachios mixed together. The rock forms four arches, and is composed of *gimblettes*, made of paste for *choux pralinés* covered with fine sugar. They are simply stuck between the *montans* without gluing them, which quickly produces a very pretty kind of grotto-work. Round

* To make your confectioner's paste more pliable, add to it a little gum dragon.

the bottom place a row of glazed *meringues*, filled with cream flavoured with vanilla.

A Grotto ornamented with Moss.

This piece is of a round form, and has four arches. It is composed of *croques en bouches à la reine*, which are thus glazed — one part with rose-coloured sugar, another with *caramel* sugar, another with sugar boiled to a *crack*, and the rest also with sugar boiled to a *crack*, but mixed with saffron. In taking them out of the pan, form them into groups of 5lbs. to 8lbs., and 10lbs. to 12lbs., on which you strew some coarse sugar and chopped pistachios. In putting the rock together, glue in it a small bridge of confectioner's paste, masked with chocolate-coloured sugar; and ornament the whole with moss of various colours. The small palm-tree is made of confectioner's paste, masked with light-green sugar; and the border round the bottom is formed of small *genoises*, iced white *à la royale*.

A Parisian Rotunda.

This piece is round. The roof is supported by eight columns, which are masked as well as the cupola with rose-coloured sugar. The entablature, and the cup which is placed in the centre of the rotunda, are masked with white sugar. The pedestal is formed of *canapés*, glazed in the oven; and the rock is composed of small half-moons of white puff paste, the points of which are glazed with sugar boiled to a *crack*, and afterwards masked with rose-colored aniseed. The whole is surrounded with a circle of *choux*, glazed with sugar boiled to a *crack*, and filled with whipt cream.

A Cascade with Palm-trees.

This piece is square, and has twelve columns of confectioner's paste, masked with green sugar, so as to imitate palm-trees: the branches or capitals of the columns are made of white puff paste, tipped with green almonds; the entablature and the cup are masked with white sugar. The pedestal is formed of small wafers *à l'Allemande*, and the rock is composed of small cakes *à la duchesse*, glazed with rose-colored sugar boiled to a *crack*, while the border round the bottom is made of *mirlitons* with almonds *d'avelines*.

A Semicircular Cascade.

This cascade is of a semicircular form, open in front. The roof is supported by six columns, the capitals of which

are ornamented with flower-work made of white puff paste. The entablature and the columns are made of confectioner's paste, masked with lilac or rose-coloured sugar. The edges of the pieces of paste which form the cornice are glazed with *caramel* sugar. The half-doom is of yellow spun sugar, and the cap of the cascade is of confectioner's paste, and masked with sugar of the same colour as the columns. The cup is encircled with white spun sugar, formed so as to imitate sheets of water descending like a cascade, in the centre of which you place a fountain made of the same kind of sugar. The small pedestal which supports the cascade is formed of *nougat*, the next of confectioner's paste, masked with sugar of the same colour as the colonnade, and ornamented with a border of small *choux* covered with coarse sugar; and the largest or bottom pedestal is of *nougat*, with a border of almond cakes glazed white.

The entablature may either be arched or be made like the Parisian rotunda, described in the preceding page.

A small Rustic House.

This piece is square, and two stories high. It is made of *nougat*, in which the almonds are chopped, as also are the posts and stairs. The roof is made of yellow spun sugar. The chimney and the windows are formed either of white puff paste or *nougat*. The rock is made of small cakes *à la duchesse*, one end of each of which is glazed with sugar boiled to a *crack*, and afterwards masked with coarse sugar mixed with small currants washed, and then dried in the oven. The pedestal is made of wafers *à l'Allemande*, and encircled with one border of coarse sugar or pistachios, and another of small *genoises* glazed with rose-coloured sugar. This piece may also be made of rose-coloured confectioner's paste or wafers *à l'Allemande*, but the posts should always be of *nougat*.

A Grand Cascade of Sixteen Columns.

This piece is square, having at each angle a small pedestal on which are placed four columns supporting four arched pediments. The entablature is made of confectioner's paste masked with white, rose-coloured, or light green sugar. The cupola is formed of gum paste or confectioner's paste formed into fish scales, generally of the same colour as the entablature; but it also may be made of yellow or rose-coloured sugar. The columns are made of light coloured *nougat*. The cup of the cascade, the four small pedestals,

as well as the other pedestals, are all made of confectioner's paste, masked with sugar of the same colour as the entablature. The cascade is formed of fine spun sugar. The border of the third or upper pedestal is composed of small round *genoises* encircled with small knobs of white puff paste. The two other pedestals are of confectioner's paste masked with white sugar, or of any other colour different from that of the upper pedestals. The large border round the bottom pedestal is formed of *choux* glazed with sugar boiled to a *crack*; and that of the next, of glazed chesnuts; both of which have an edging of white puff paste. This cascade is highly ornamental, and has a very fine effect upon the table.

A Turkish Fountain.

This fountain is square, and is composed of confectioner's paste covered with stripes of different coloured sugars, as green and yellow, white and yellow, or white and rose-colour. The lattice-work is made of green confectioner's paste. If the lattice-work be green, and the frame white, the roof should be masked with yellow spun sugar, with small strips of paste of the same colour as the lattice-work placed on it. The two square pedestals of the fountain are of confectioner's paste masked with white sugar, on which some white spun sugar is made to fall like sheets of water forming a cascade. The third pedestal is round, and is composed of cakes *à la duchesse* glazed with apricot marmalade, while the border round it is of wafers *à l'Allemande* or coarse sugar, and that round the second pedestal is of *madelaines* with rum.

An Ancient Fountain in an Island.

The fragments of the three columns are placed in a triangular position, and the whole is masked with sugar of a pale yellow colour interspersed with moss. The small pediment which forms the fountain is masked with rose-coloured sugar, also decorated with moss; the niche from whence the water issues is covered with white sugar. The second, or top pedestal, is done the same, and afterwards masked with white spun sugar, with which also the surface of the piece of paste on which the ruin stands is covered, giving it the appearance of an island. The large pedestal is of wafers *à l'Allemande* with pistachios, and is encircled with a border of turnovers glazed with rose-coloured sugar boiled to a *crack*; the border round the second pedestal is of *genoises*

formed like half-moons, iced white, *à la royale*, or like royal cakes.

A Grecian Fountain.

This fountain is square, and made of confectioner's paste covered with rose-coloured sugar. The four niches, from whence issue the water, are masked with white sugar. The roof is also white, but striped with green sugar. The cupola is round, having a small square turret at each angle ; which, as well as the cupola, are masked with rose-coloured sugar. The ornaments of the cupola are of spun sugar ; but the ball and the large crescent are glazed with sugar boiled to a *crack*. The water is of spun sugar, and the bason is round, and masked with white sugar. The rock is composed of middle-sized cakes *à la duchesse*, filled with currant or other jelly, and glazed with *caramel* sugar, having on it here and there some coarse sugar, pistachios, or currants mixed with coarse sugar. The border round it consists of balls made of rose-coloured almond paste, and filled with whipt cream flavoured with vanilla.

Chinese Summer-House.

This summer-house forms a cross. The centre is open. The spaces between the columns are filled with purple lattice-work, and the twelve columns are masked with yellow or sky-blue sugar. The small pavilion is of the same colour ; while the five roofs are masked with white or rose-coloured spun sugar, and the bridges edged with white sugar, and the centre masked with green almonds. The border is made of turnovers glazed with *caramel* sugar ; and instead of lattice-work between the columns, you may fill up the spaces with some elegant draperies of green pastil paste (gum paste).

A Venetian Pavilion on a Bridge.

This pavilion is square, and supported by sixteen columns. The small pavilion has only twelve columns. All these columns are masked with lilac or rose-coloured sugar. The entablatures are of white sugar with an edging of green or rose-coloured almonds. The roofs are covered with yellow or white spun sugar, with some small strips of rose-coloured or lilac confectioner's paste placed on it. The stairs, as well as the frame round the arch of the bridge, are of light coloured *nougat* (the almonds of which must be chopped), and the rest is masked with white sugar. The

border round the bridge is of *madelaines*, which may be either glazed or not.

Egyptian Belvidere.

This piece is round, and rests on eight columns masked with rose-coloured and white sugar, mixed together so as to imitate light coloured granite. The small belvidere, as well as the cornices, are masked in the same manner. The entablatures and the steps on the top of the building are masked with white and sky-blue sugar mixed together, while the steps of the bridge are masked with orange or gold-coloured sugar. The border round the foot of the piece is composed of diadems with coarse sugar, glued up-right one on the other.

A Turkish Cottage.

This cottage is of a sexangular form. (See Plate IV., fig. 1.) It is composed of almond or confectioner's paste, with white, lilac, or rose-coloured stripes. The small balconies are of light coloured *nougat*. The whole is covered with white spun sugar. The rock is formed of four arches of red and white *nougat*; the almonds of which are left whole, interspersed with small bunches of moss, and the border is of *mirlitons* glazed white.

A Turkish Mill.

The shape of this mill is round (See Plate IV., fig. 2), and it is made of confectioner's paste, masked with white and rose-coloured sugar. The sweeps are trimmed with white spun sugar, and afterwards masked with rose-coloured; and so also are the stairs, which are made of confectioner's paste, cut out as represented in the plate. The grotto-work on which the mill is placed is of *croques en bouche* glazed with sugar boiled to a *crack*, and the border which surrounds it is composed of Turkish cakes (*des gateaux Turcs*);* while the pedestal is formed of *canapés* glazed white, with the border round it of small *nougats* of chopped almonds *d'avelines*.

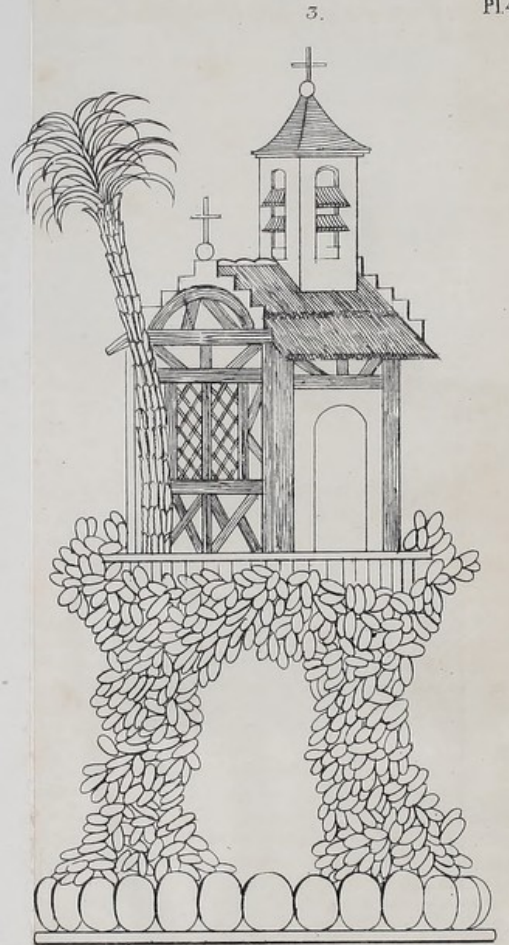
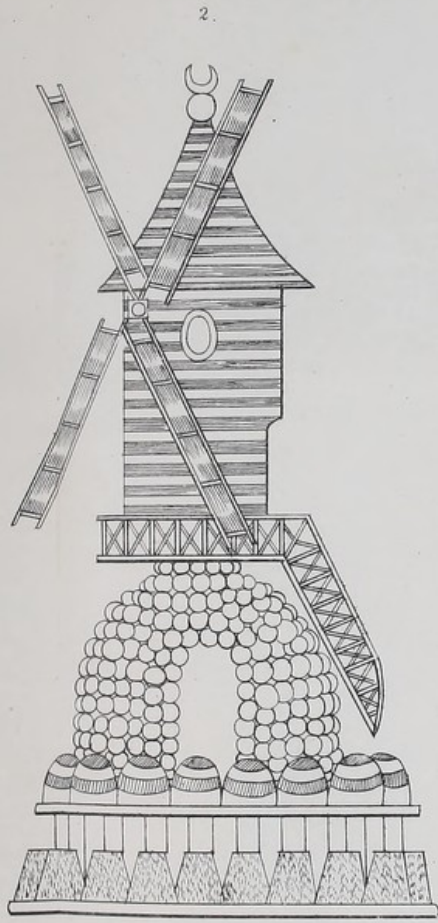
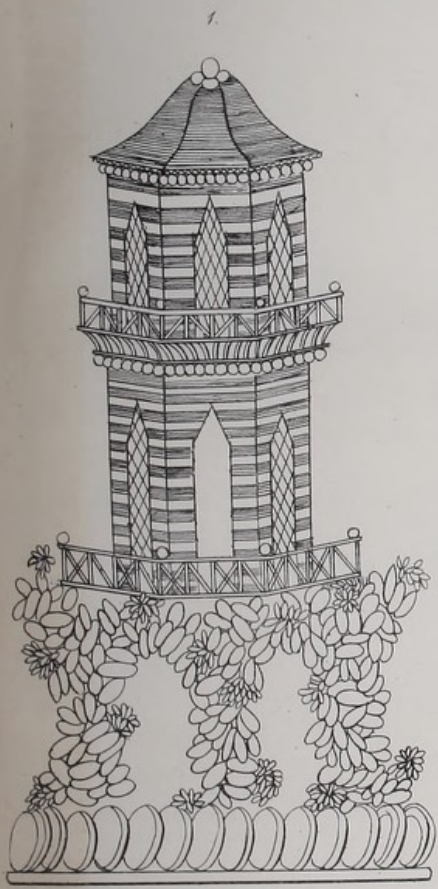
EXPLANATION OF PLATE IV.

No. 1 represents a Turkish cottage.

No. 2, a Turkish mill.

No. 3, a Dutch hermitage.

* These cakes are nothing else but small *timbales* of rice with currants, glazed with white and rose-coloured sugar, as represented in the plate.



A Dutch Hermitage.

This piece is nearly square. (See Plate IV., fig. 3.) The hermitage is made of white puff paste, to which you have given twelve turns; while the posts are masked with chocolate-coloured sugar. The roof is made of white spun sugar, and the palm-tree is of white puff paste, the branches of which at the points are masked with light green almonds. The pedestal is composed of small cakes *à la duchesse* glazed with pounded sugar; the rock of red *nougat*, made of split almonds, and the border round it of turnovers glazed white.

A Turkish Pavilion.

This piece may be made either round or square. It has twelve columns, which, as well as the large dome, are masked with yellow and light-brown stripes; the entablature and the small pavilion are masked with green or rose-coloured sugar; the small pedestal and the bridge with white sugar, and the cross timbers and boards of the latter with small strips of *nougat* made of chopped almonds. The remaining decorations are of white puff paste; but the border, which encircles the whole, is composed of pieces of almond paste, filled with whipt cream of the same colour as the small pavilion.

A Rotunda in Ruins.

This piece is round, and is composed of eight columns, two of which are in ruins, while the six others support five arches with the fallen fragments of the other two. The columns are made of rose-coloured almond paste; the entablature of white puff paste. In the centre of the rotunda tastefully place some broken fragments of the columns and the entablatures; the rock is composed of large ill-shaped pieces of puff-paste (to which you have given twelve turns), placing among them a bridge made of *nougat*: when all the parts are put together, mask them with very fine pounded sugar so as to imitate snow; and then ornament the whole with moss.

A large Modern Fountain.

This fountain is square, and has four arches, besides four projecting pediments placed crosswise; the eight columns, the two cupolas, and the small cup are to be masked with rose-coloured sugar, while the other parts of the fountain are done with white sugar; the small cup, as well as the square pedestal which forms the cascade, are surrounded with white spun sugar, and the border round the pedestal is

made of small *choux* with coarse sugar; while the large pedestal has four arches, and is encircled with a border of pieces of almond paste coloured in the oven and filled with cream *à la Chantilly*.

A Pediment in Ruins.

This piece consists of six columns, two of which are placed in front and two on each side. They are made of confectioner's paste, and one-sixth of an inch thick, in order that, when covered with white sugar, incisions may be made in them with a knife, to represent their being in ruins; the entablature is made of white puff paste, and the cornice of confectioner's paste, ornamented with small dentils of puff paste; the bridge which forms the base of the pediment is made of confectioner's paste made rather thick, in order to cut it into the appearance of a ruin. It is covered with yellow sugar mixed with red and green, in imitation of granite; between the columns place the fragments of the entablature, and ornament the whole with bunches of green moss.

A border is seldom made to this piece.

Ruins of Palmyra.

This piece is square and has sixteen columns; each side forms an arch, the fourth of which should be represented in ruins. The columns are prepared as directed in the preceding receipt, and covered with light green sugar; the entablature is made of confectioner's paste masked with white sugar; and to show its ruined state, glue on it some rough pieces of white puff paste: the cornice is masked in the same manner as the columns. The rock is made of paste for *choux pralinés* which are laid flat and arranged in an irregular manner; the four arches are also of the same kind of paste, but glazed in the oven or with sugar boiled to a *crack*. The ruins, as well as the rock, are ornamented with bunches of moss of various colours.

Ruins of Athens.

This ruin consists of eight columns, four of which are placed in front, three on the side, and one at the angle; they are prepared like those in the last receipt, but five of them are entire, and the three remaining in ruins and of different heights; the entablature is made of white puff paste, and the cornice of confectioner's paste ornamented with small knobs of white puff paste. The base of this colonnade is

composed of three transverse arches made of confectioner's paste, and masked with red and white sugar. Between the columns place fragments of the capitals and entablature, ornamenting the whole with moss.

A small Chinese Vessel.

The vessel is of confectioner's paste masked with yellow sugar; the gallery is cut out and masked with sugar, as well as the lantern and the three small masts; the small flags are of royal blue pastil paste (gum paste) ornamented with Chinese characters; the pavilion is masked rose-colour, and the roof is formed of yellow spun sugar, while the sea is imitated in white spun sugar, and is surrounded with a border of *madelaines* flavoured with citron. The vessel is filled with oranges or lemons made of almond paste, or with the articles used in filling the Venetian gondola described below.

A Venetian Gondola.

This piece is of confectioner's paste masked with sky-blue sugar. It is placed on a small convex pedestal four inches high in the centre and two round the sides, covered with white spun sugar so as to imitate the waves of the sea; the pavilion is composed of eight columns masked with rose-coloured sugar; the draperies are either of sky-blue confectioner's paste or of yellow spun sugar; the cupola, the sail, and the small pendant are of yellow spun sugar; the mast is masked in the same manner as the gondola, and the tackle is formed of white spun sugar. The whole is encircled with a border of middle-sized *meringues* with coarse sugar, and filled with cream. The gondola may be filled with *meringues*, large truffles boiled in champagne, or with small casks of almond paste filled with preserves.

Pain-béni Royal (Royal Holybread).

The base of the column is square, having a small pedestal at each angle (two inches from the edge of the base); on each is put a rose-coloured *cassolette* (censor). The insides of these *cassolettes*, as well as that of the cup on the top of the column, are lined with tin, for the purpose of holding incense, twelve cloves of which are put in each of them; the covers of the cup and *cassolette* are made convex and full of open-work; the trophies which deck the column are formed of white or gilt pastil paste, but all the other parts of this piece are of confectioner's paste masked with white or rose-coloured sugar, except, however, the festoons round

the pedestal which are of white spun sugar; the border round it is composed of twenty-four loaves of holybread of three pounds each, formed like cushions, and tastefully tied together with white ribbons. The moment you are going to serve it up, light the incense, and close the covers immediately. This piece may be made four feet and a half high, and three in width or less.

N. B. The preceding *pièces montées* are from eighteen to twenty-four inches in diameter, and from thirty to forty inches in height.

SECT. VI.—SECOND-COURSE CROQUES EN BOUCHE.

Croques en Bouche of Oranges.

PEEL twelve fine oranges, and separate each orange into twelve equal parts; then take off the white skin but without injuring the inner coat which contains the juice; and after they all are thus prepared, dip each part separately in sugar boiled to a *crack*; after which put it immediately in a plain mould of six inches in diameter and five in height, placing them slopingly. When all have been disposed in this manner, take them out of the mould and serve them up immediately, as the moisture of the fruit will soon cause the sugar to dissolve.

Ditto, with Coarse Sugar.

Prepare the ingredients for *genoises* with orange-peel (see page 78), and after baking them as before directed, cut them out in rings of one inch and one-sixth in diameter, and gently mask them with a light green royal icing, covering them with coarse sugar; as soon as you have prepared a dozen *genoises* in this manner, put them for two minutes only in the mouth of the oven, disposing of the remainder in the same manner; after this put them in a convex mould of seven inches in diameter by five in height, fastening them together with sugar boiled to a *crack*; then take away the mould and place a preserved cherry, clear and well-drained, in the centre of each *genoise*: you may also glaze the *genoises* white, and mask them with chopped pistachios or coarse sugar. In case you wish to use preserved grapes instead of cherries, you must glaze your *genoises* white, rose, or lemon-colour, and afterwards cover them with coarse sugar.

Ditto, with White Puff Paste.

Give three-fourths of a pound of puff paste twelve turns, and cut it out into small rings like the former; cover these

rings with fine sugar, and then put them in a moderate oven in order that they may bake very white; when cold put them in a plain convex mould, fastening them together with sugar boiled to a *crack*. In the centre of the rings place a cherry or preserved grape: the surface of the rings may be iced *à la royale* either white, rose-colour, or green, the two last of which require coarse sugar to be strewed over them, and the white chopped pistachios. You may also glaze them with *caramel* sugar, or with white or rose-coloured sugar boiled to a *crack*.

Ditto, with Chesnuts, glazed with Caramel Sugar.

Peel sixty roasted chesnuts, dip them one by one in light-coloured *caramel* sugar, and then place them immediately in a plain round mould of seven inches in diameter by five in height; serve them up directly, lest the moisture of the chesnuts dissolve the sugar.

N. B. The sugar may be coloured yellow or rose-coloured, or be merely boiled to a *crack*.

Ditto, with Green Nuts, glazed with Caramel Sugar.

Peel sixty fine green nuts, but take care to preserve them whole; then put them in a gentle oven that they may be lightly coloured; when cold glaze them as before, and proceed in the same manner: you may also put them in the oven without drying them. With green almonds proceed in the same manner.

SECT. VII.—A SAVOY CAKE ICED A LA ROYALE.

MAKE a Savoy cake (biscuit) with nine eggs, three-quarters of a pound of sugar, and five ounces of potatoe-flour, adding a little iris-powder and some pulverized orange-flower; bake it in a mould having eight sides, and when cold put the white of an egg and half of that of another in a small tureen, and then add it to ten ounces of very fine royal sugar, well stirring the whole with a wooden or silver spoon, and adding to it gradually a few drops of lemon-juice. This mixture, now very white, divide into two equal parts, in one of which put a sufficient quantity of carmine or vegetable-red to give it a fine rose-colour; after which mask the top and sides of the cake alternately with these two compositions; then put the cake for fifteen minutes in a slack oven, to dry the icing before it loses any of its colour, which is very material to the appearance of the cake.

Ditto, à la Parisienne.

After making a cake like the former, bake it in a plain mould of seven inches in diameter. When cold, cut out the middle, like a *vol-au-vent*, at nearly an inch from the edge, and three inches in depth; after which take off the cover and scoop out a great quantity of the crum; then prepare an icing like the former, and colour it a light green, with some essence of spinage. Mask the top and the sides of the cake with it, and then put it for some minutes in a slack oven, in order to dry the icing before it changes its colour. Just before you are going to serve it up, fill the inside of the cake with the ingredients for making a Bavarian cheese, flavoured with pistachios (see Part VII.), and then cover it with a half-round of spun sugar, of six inches in diameter.

N.B. Any other Bavarian cheese may be substituted for the one mentioned here, or whipt cream, with strawberries, or either of the ice creams or *crêmes plombière* mentioned in Part VII. The icing may also be covered with coarse sugar or chopped pistachios.

Ditto, with Meringue and Preserves.

After making a cake like the former, bake it in a plain mould of six inches in width by five or six in height. When it is perfectly cold, cut it horizontally in slices of half an inch in thickness, covering them with apricot-marmalade, and then place them in their original form. Afterwards beat up the whites of three eggs very stiff, mixing with them four ounces of fine sugar; then mask the top and the sides of the cake with it, covering the whole with some pounded sugar. Put the cake into a slack oven to give it a colour, and serve it up when cold.

N.B. Instead of pounded sugar, you may use coarse sugar, pistachios cut in dice, or currants, or pistachios mixed with coarse sugar; and in lieu of apricot-marmalade, that of quinces, peaches, plums or currants, or apple jelly.

Ditto à la Pâtissière and Meringue.

The same as the preceding, except that you use one of the *crêmes pâtissière* (described in part VII.), instead of apricot-marmalade.

Ditto à l'Italienne.

The same as before, adding a spoonful of marasquin over each slice, and strewing some pulverized macaroons over the cake.

A French Basket.

Form in a mould a basket of *croquignoles à la reine*, and glaze them with sugar boiled to a *crack* and lightly coloured. After taking the basket out of the mould, fill it *en pyramide* with a *crème plombière*; one flavoured with strawberries is, perhaps, preferable, placing some fine whole strawberries lightly on the top.

Ditto à l'Anglaise.

This basket is made with small sweet macaroons of almonds *d'avelines*, and filled with whipt cream; on the top of which you strew some large currants, well washed and dried.

Ditto, with Genoises.

Make your basket with round *genoises* of an inch in diameter (see p. 78), glazed with sugar boiled to a *crack*, and when ready, fill it with whipt jelly, *en rochers* (like rocks).

These baskets may also be made of *nougat*.

A Cup of Almond Paste, with a Cover of Spun Sugar.

Roll out half a pound of almond paste, as if for *croquantes* (see p. 160), to a round full half of an inch thick, and place it on a semicircular mould, lightly buttered, six inches in diameter by two in height; after which put it in a gentle oven to lightly colour it. With the remainder of the paste, make the foot of the cup, which should also be lightly coloured; and when cold, fasten it to the cup with sugar boiled to a *crack*. Ornament the rim of the cup with small knobs of almond or puff paste, glazed with sugar boiled to a *crack*; and then fill the cup with *crème pâtissière* or whipt cream, flavoured with strawberries, placing here and there upon it a few large strawberries or raspberries; covering it afterwards with a half-round of white spun sugar, made in the same mould as the basket, placing on the top of the sugar a tuft of spun sugar. Serve it up directly.

This cup may also be made of *nougat* or small *croques en bouche à la reine*.

Charlottes à la Parisienne or à la Russe.

Take four ounces of *biscuit à la cuillière*, well iced, and a case of green *biscuit*; with pistachios cut in diamonds of one inch and a quarter in length. With a part of these ingredients, mask the bottom of a plain octagon mould, and with the remainder of the *biscuit* mask the sides of the mould, putting them upright and close together, the iced side next to the mould. As soon as it is ready, fill the mould with the ingredients for making either of the *fromage* (cheese) *Bavarois*, (described in Part VII.), and then cover the cheese with *biscuit*; after which put the mould in ice for forty minutes, and then serve it up directly.

Ditto à la Française.

Proceed as before, but instead of *biscuit* you use long *croquettes à la Parisienne*, and fill the mould with any of the *blanc mangers à la crème* (described in Part VII.), covering the surface with *croquettes*. Let it freeze an hour.

Ditto à l'Italienne.

Take some *genoises*, flavoured with rum (see p. 80); cut them in diamonds, and put them in a plain round mould, in a slanting position, but projecting a little one over the other; then take the ingredients for making a *crème plombière*, flavoured as you like (see Part VII.), adding to it four drams of clarified glue; and as soon as it begins to thicken, pour it in the mould, covering the surface with *genoises*. This *charlotte* should freeze nearly an hour.

Ditto, with Macaroons of Almonds d'Avelines.

Make some cream, *à la Française*, with macaroons if preferred, and as soon as it begins to thicken, add to it a small plateful of whipt cream; then cover the bottom of a plain mould with macaroons, and put others upright round the sides, filling up the intermediate spaces with the fragments. After this, fill the mould with cream, pouring in as much at a time as will keep the macaroons in their position, and then let it freeze an hour.

Ditto, with Wafers, flavoured with Pistachios.

Prepare half of the ingredients for making wafers, flavoured with pistachios (see p. 84), adding some coarse

sugar, if agreeable. As soon as they are baked, cut them in strips, to the height of the mould and two inches in width; then roll them up longwise, and place them upright round the sides, covering the bottom of the mould with other wafers cut in squares, and rolled up into *cornets*. Fill the mould with one of the whipt jellies (described in Part VII.), and then let it freeze for nearly an hour.

The creams used for the above *charlottes* should be stiff when put in the mould.

Ditto, with Apples d'Api.

Peel eighty apples *d'api*, and cut them in slices. Then after putting them on the fire in a large stewpan, with four ounces of lukewarm butter and four ounces of pounded sugar, on which you have grated the peel of an orange or *bigarade*, place them on a moderate fire, adding to them a potful of preserved cherries drained of their sirup, and shaking them from time to time, in order that they may do equally, and at the same time keep as whole as possible. While they are doing, cut some round pieces of the crumb of bread a day old, with a paste-cutter of two-thirds of an inch in diameter*; then dip them in four ounces of lukewarm butter, placing them immediately afterwards at the bottom and round the sides of a mould which has been previously buttered. After this, put in your apples, covering the surface with some more crumb of bread dipped in butter. Three-quarters of an hour before you are going to serve it up, put your *charlotte* in a clear oven, or on some hot ashes, with fire round it. After baking half an hour, examine it; and if it has acquired a fine colour, take it out of the mould; and if it has not, let it remain a little longer. When done, mask it with apricot-marmalade, apple or currant jelly, or with the juice of the cherries.

Ditto, with Pippins.

Take thirty-six fine pippins and proceed as before, except that, instead of preserved cherries, use four spoonsful of apricot-marmalade.

* The bread may be cut in long strips of the height of the mould and an inch wide; but they must be placed upright, crossing each other a little round the sides, covering the mould with other pieces cut out in the shape of a heart.

Ditto, with Apricots.

Skin as thinly as possible twenty-four fine apricots, but not too ripe ; then cut each apricot in eight equal parts, and put them for ten minutes on a moderate fire, with four ounces of fine sugar and two of lukewarm butter. During this, line your mould (as directed for apples *d'api*) ; and when ready, pour the apricots quite boiling into it. Bake it as usual ; and when done, glaze it lightly with apricot-marmalade, and serve it up directly.

Ditto, with Peaches.

Take twenty middle-sized peaches, not too ripe ; cut them in halves, and then blanch them in a light sirup. When they are thoroughly drained, cut each half in three equal parts, and put them for a few minutes on the fire, with four ounces of pounded sugar and two of lukewarm butter ; then pour them immediately in a mould, lined as before. Finish as usual ; and when done, mask the top and sides of the *charlotte* with the sirup, in which you have boiled the fruit, and which has been reduced in the usual manner. Serve it up immediately.

With *mirabelle* or green-gage plums, proceed in the same way.

SECT. VIII.—A MERINGUE MONTEE, WITH COARSE SUGAR.

AFTER beating up the whites of six eggs very stiff, mix them with eight ounces of pounded sugar ; and when the whole is quite smooth, take three good spoonsful of it and form it into a round flat *meringue* of seven inches in diameter, strewing over it some fine sugar, and then putting it on a board in a gentle oven, so that both sides may become thoroughly dry. While it is in the oven, make another round *meringue*, but of the usual size, strewing over it also some pounded sugar ; then put it in the oven by the side of the other. After this, make eight more round *meringues*, but not quite so large as the last, and flattening them so that they are no more than two-thirds of an inch thick. Make twenty-four more, and every eight less in size than the preceding, so that the last are only an inch in diameter while the first are three inches. Mask these with bruised sugar, and as soon as it is melted, put them on a board in the oven. When they have acquired a light colour, take them off the

paper, and put the eight largest upright round the bottom of a dome of lightly coloured almond paste, of six inches in diameter by three in height; then mask them with the remainder of the white of egg and sugar, so as to fasten them to the paste. The remaining small *meringues* place, like fish scales, on the other parts of the dome, and then put the dome for full a quarter of an hour in the oven, in order that all the small *meringues* may stick to it. When you are ready to serve it up, put the large flat *meringue* on its proper dish, and cover it in the shape of a dome, with *crème plombière* or with whipt cream, flavoured with coffee; then place the moulded dome of *meringues* over it, on the top of which put the common sized *meringues*, filled with the same kind of ingredients with which you have covered the large one. Serve it up directly.

Instead of the above mentioned creams, you may use half of the ingredients for making *fromages Bavaois*, whipt creams, or *blanc mangers à la crème*; but, in that case, you must freeze them, the same as when you make them in moulds, and put them gradually over the *meringue* without stirring.

A Vase filled with Nuts made of Almond Paste.

Having made two pounds of almond paste, to one of which give a rose-colour, in three-fourths of the remaining pound put half a clove of vanilla (pounded and then strained through a silk sieve) with as much grated chocolate (wetted lightly, so as merely to dissolve it) as will be sufficient to give the paste a fine nut-brown colour. The rest colour light green with spinage juice, and then cut it out in small leaves like those of the nut-tree; then mould your brown paste in eighty half-nut shells, and afterwards put your rose-coloured paste in two half-moulds that form a kind of vase. The whole put, for twenty-four hours, into the oven; after this fill your nut-shells with apple, orange, currant, quince, or pine-apple jelly, and then fasten the two halves together with *repère*, or confectioner's glue, of the same colour. Fix the two halves of your vase together in the same manner, and then glue them in the middle of a round piece of confectioner's paste of seven inches in diameter; afterwards glue three *montans*, an inch shorter than the height of the vase, upright in it, fastening on them a piece of confectioner's paste of the same diameter as the inside of the vase; and upon this paste a small half-round of four inches in diameter, and the same in height. Round this fasten your nuts, with the

leaves between them ; and round the piece of paste on which the vase stands place a border of *genoises*, flavoured with orange-peel. This piece may be kept a month or two, only changing the border each time you serve it.

N B. You may also make the vase of *nougat* with coloured confectioner's paste, or spun sugar ; in which case you fill it with middle-sized *croques en bouchée*, or small *choux* glazed with rose-coloured sugar, and ornamented with pieces of green biscuit paste, or with small *meringues* filled with cream or preserves.

A Cup, with a Pine-Apple made of Almond Paste.

Make one pound and a half of almond paste ; one-fifth of it colour light green ; the remainder divide into two equal parts, colouring one yellow with the infusion of saffron, and the other lilac, with prussian blue and carmine. With the yellow paste cover two half pine-apple moulds, of three inches and a half in diameter, and with the lilac make a cup of six inches in diameter and two in depth, the foot of which you make of the parings. After this roll out your green paste, and cut it out in long leaves like those of a pine-apple. Dry the whole as directed in the preceding article, and then fasten the foot and cup together, and place your pine-apple, the halves of which you have previously filled with pine-apple marmalade and properly glued together, in the centre, placing a few leaves on the top, and the rest round it. Lastly, ornament the piece of confectioner's paste on which you have fastened the cup, with a border of small *meringues* filled with preserves.

N. B. The cup may also be made of rose-coloured confectioner's paste, the pine-apple of light-coloured *nougat*, and the leaves of spun sugar.

A Basket with Apples d'Api of Almond Paste.

After making a pound of almond paste, colour three-quarters of it with a weak infusion of saffron, so as to give it a pale yellow tinge ; the rest colour green, and cut it out into leaves like those of an apple-tree. The yellow paste cut out into rounds of two inches and a half in diameter, put them into small apple moulds, then put the whole in the oven to dry. After making six ounces of confectioner's paste, adding a little gum dragon to it, and giving it a clear yellow colour, roll it into little balls as small as possible, and place them on a basket mould ; after which put it on a stove. The whole being perfectly dry, fill the apples with

apple jelly, and then, after fastening the two halves together, colour one side a little by rubbing it with your finger dipped in a little carmine. Having fastened your basket on a piece of confectioner's paste, fix another piece in the centre, supported by three *montans*, and on it group your apples with their coloured side upwards, placing the leaves between them; then, round the bottom piece of paste, place a border of small wafers with coarse sugar.

This piece may be kept and served up several times. The basket may also be filled with middle-sized *choux*, glazed with rose-coloured sugar boiled to a *crack*, and ornamented with leaves of green biscuit.—It may be made in mosaic of rose-coloured lilac, orange, purple, or sky-blue pastil paste.

A Balloon of Spun Sugar.

Take a semicircular mould of six inches in diameter, and divided into panels; then spin in it two very white half-rounds, which, after being fastened together so as to form a balloon, fix it on a small pedestal of an inch in height, and that again on another of two inches in height, placed on a piece of paste seven inches in diameter; round this put a border of small *nougats*. The plume on the top of the balloon make of spun sugar as well as the knot by which it is fastened. This balloon may also be made of *nougats*, or of small *croques en bouche à la reine*, with rose-coloured sugar; but in that case make your border of *genoises*, *madelaines*, or *choux pralinés*, or glazed with *caramel* sugar.

A Basket of Spun Sugar filled with Meringues.

Take a basket mould of seven inches in width at the top, five at the bottom, and six in height; rub it lightly with a little oil, and then spin in it with your forks (but rather thick) a white or yellow half-round. The moment you are going to serve it up take it out of the mould, and fasten it lightly on a piece of confectioner's paste of seven inches in diameter; then fix upright in the basket three *montans* of five inches in height, fastening on them another piece of confectioner's paste of the same diameter as the inside of the basket; upon this piece of paste form a small pyramid of round *meringues* filled with *crème plombière*, iced cream, *fromage Bavarois*, or whipt jelly, and then fasten four festoons of spun sugar round the basket. The border which encircles the lower piece of paste is of *madelaines* flavoured with lemon-peel.

Second-Course Pastry, mounted.

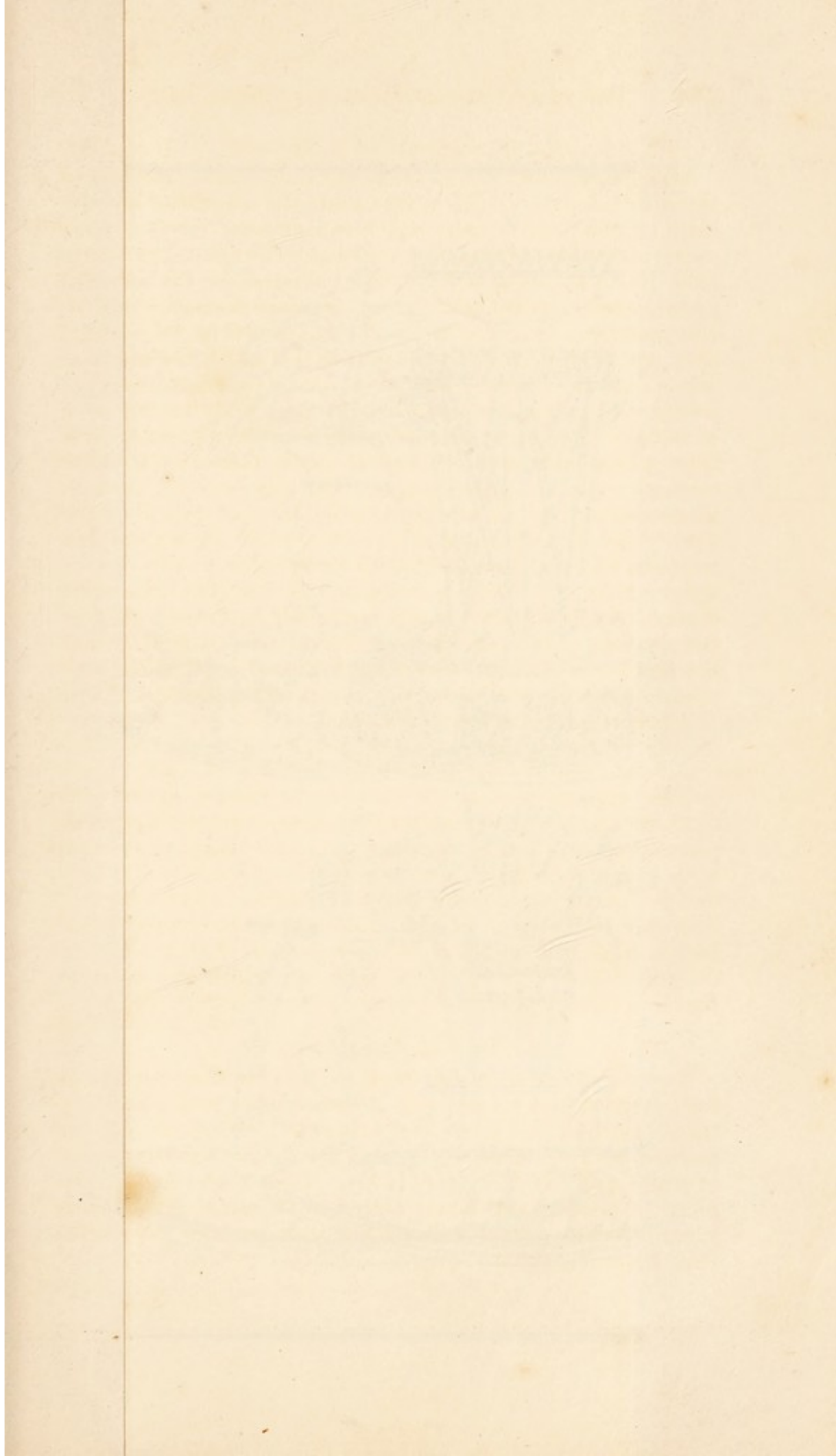
Make four round pieces of confectioner's paste, the first of seven inches and a half in diameter, the second of six, the third of four and a half, and the fourth of three inches; make also nine *montans* three inches in height, but bent a little like a C. The whole being baked, mask the edges of your pieces of paste with green or rose-coloured almonds, and then form a border of small rings round the rim of the first, one of small wolf's-teeth round that of the second, and one of half-moons round the third; mask your *montans* afterwards with green or rose-coloured sugar, and then fix three of them on the largest piece of paste, two inches apart; upon them place your second piece of paste, fastening it to the *montans* with hot *caramel* sugar. On this piece fix likewise three *montans*, which you fasten as before, and then place the third piece of paste upon them: on this fix your three last *montans*, and on them the fourth or smallest piece of paste, upon which you fasten a small cup of confectioner's paste masked with coloured sugar; afterwards form a ring of twenty-four *genoises* made like half-moons, pearly, round the first piece of paste; one of small glazed cakes, filled with cream flavoured with pistachios, round the second; and one of small royal cakes round the third.

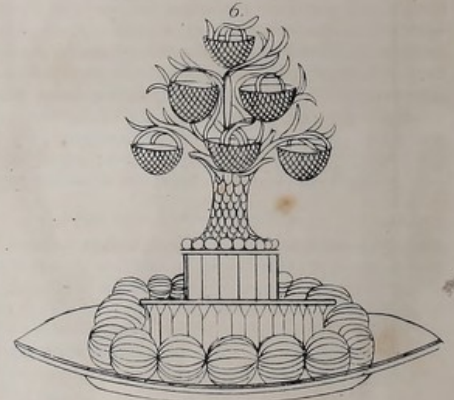
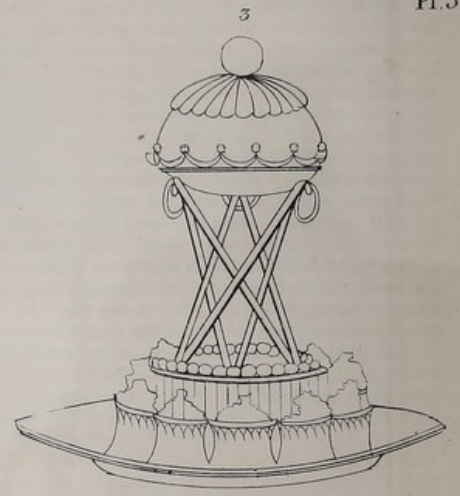
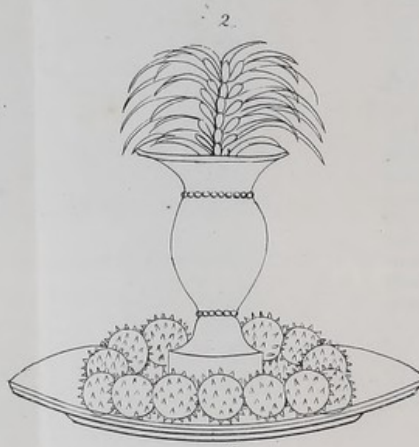
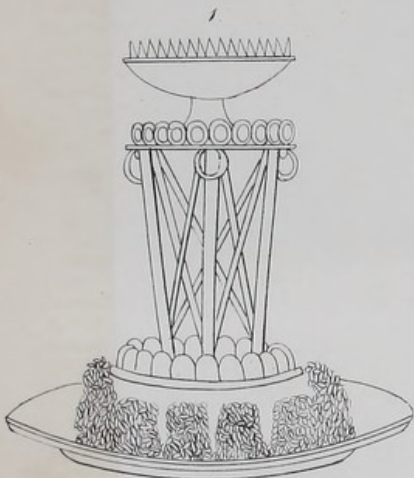
A Cup mounted on a Censor.

This cup, as well as the foot of the censor, are of confectioner's paste masked with rose-coloured sugar. The small pedestal on which they are mounted has a border of *canapés* with green pistachios; the large piece of paste at the bottom has one of small plain *nougats*; the cup is five inches in diameter by three in height; the foot of the censor is six inches high, the pedestal is three inches high by five in diameter: the large piece of paste on which the pedestal stands is eight inches in diameter. (See Plate V., fig. 1.)

A Vase with Palm-Branches.

The vase is nine inches high by four in diameter at the top; its foot forms a pedestal of three inches in diameter by three in height. It is made of *nougat* or confectioner's paste, masked with sky-blue sugar, and filled with palm-branches of white puff paste or spun sugar. The border round the piece of paste at the bottom is of small *choux* glazed with sugar boiled to a *crack*, and masked with chopped pistachios. (See Plate V., fig. 2.)





A Censor with a Cover of Spun Sugar.

The cup of the censor is nearly flat; it is masked with lilac-coloured sugar. The cover is made of spun sugar, five inches in diameter by three in height. The ornaments are also of spun sugar; the pedestal is of wafers à l'Allemande; it is five inches in diameter by three and a half in height. The piece of paste on which the censor stands is eight inches in diameter; it has a border of lilac-coloured pieces of almond paste, filled with *crème plombière*, *fromage Bavarois*, or cream à la Chantilly.

A few *méringues* may be put under the cover. (See Plate V., fig. 3.)

A Wheat-Sheaf ornamented with Spun Sugar.

The sheaf is seven inches high by three in diameter at the band. It is made of white puff paste, except the ears, which are of spun sugar. It is mounted on two pedestals of green *canapés*, four inches in height; one of them is four inches in diameter and the other six. The piece of paste on which it stands is enriched with a border of royal cakes. (See Plate V., fig. 4.)

A Vase forming a Cascade.

The vase is seven inches high by five in diameter at the top; it is made of *nougat* or of confectioner's paste, masked with light green or rose-coloured sugar. The pedestal on which it stands is seven inches in diameter by two and a half in height. The border round the piece of paste, at the bottom, is formed of small almond cakes cut in long squares. The vase is filled with spun sugar in such a manner as to represent a cascade. (See Plate V., fig. 5.)

A small Tree of Nougat with Baskets.

The tree is of *nougat*, but the branches are spread in such a manner that you can hang a few small baskets to them, as represented on the plate. The baskets are made on small semi-globular moulds of one inch and two-thirds in diameter,

EXPLANATION OF PLATE V.

- No. 1 represents a Cup mounted on a *cassolette* or censor.
 No. 2, a Vase with palm-branches.
 No. 3, a Censor with a cover of spun sugar.
 No. 4, a Wheat-sheaf ornamented with spun sugar.
 No. 5, a Vase forming a cascade.
 No. 6, a small Tree of *nougat*, with baskets.

with mosaics of confectioner's paste, to which you add a little gum dragon: they are coloured in the oven. The branches are ornamented with light-green biscuit cut in diamonds. The pedestals on which the tree stand are of small wafers; they are two inches and a half in length. The piece of paste which forms the base of the whole is surrounded with a border of turnovers, glazed with rose-coloured sugar boiled to a *crack*. (See Plate V., fig. 6.)

A Rotunda with Palm-Trees.

This rotunda has six columns; it is made of confectioner's paste masked with very bright rose-coloured sugar; when it is made of white almond paste the palm-trees or columns should be of green paste; the capitals of the columns are of white puff paste, as well as the row of small dentils underneath the cornice. The pedestal is made of confectioner's paste masked with green sugar; it is seven inches in diameter by two and a half in height. The border round the foot of the rotunda is made of *nougat* or white puff paste. The piece of paste on which the pedestal stands is encircled with a row of small *madelaines* flavoured with citron.

A small Temple of Almond Paste.

This temple is round, and has six columns, which, as well as the cupola, are of a clear sky-blue colour: the entablature is white. The first pedestal is six inches and a half in diameter by one and a half in height; the second is two-thirds of an inch wider, but the height is the same. Both are of white almond paste. The border round the piece of paste, at the bottom, is composed of pieces of almond paste of the same colour as the columns, and filled with *fromage Bavaois*.

N. B. This piece may be made either of *nougat* or of confectioner's paste.

A small Turkish Pavilion, ornamented with Spun Sugar.

This pavilion is square and has four columns striped white and green; the cupola is made of green or white sugar; the draperies are of spun sugar, or yellow pastil paste; the pedestal, on which the pavilion is fastened, is of *nougat* five inches square and two inches and a half in height; the border round it is of oblong pieces of biscuit, iced *à la royale*, with lemon juice.

This piece may also be made of almond paste.

A small Ruin on an Island.

This ruin has six columns, *viz.* three in length and two in width, with one at the angle ; two of them are broken : the fragments of the columns and of the entablature are scattered about the inside of the ruin. The columns are made of confectioner's paste masked with white sugar, the entablature is of puff paste ; the whole is ornamented with small bunches of moss ; the first pedestal should be an inch high by six inches and a half in length, and three inches and a half in width, and masked entirely with spun sugar so as to imitate a cascade. The second is in the same style, two inches in height, but it is composed of wafers ; the border round the piece of paste on which the pedestals are placed is made of *choux pralinés* filled with orange cream.

This piece may also be made of almond paste.

A small Chinese Summer House.

This pavilion is made of confectioner's or almond paste ; it has six columns striped white and yellow. Its form is a polygon ; the spaces between the columns are filled with lattice-work fixed in frames ; the roof is covered with spun sugar ; the small eggs are of white pastil paste, and are suspended by small bits of silk ; the pedestal is round, six inches and a half in diameter by two inches and a half in height ; the border is of *choux* filled with apricot-marmalade, and afterward, glazed with rose-coloured sugar boiled to a crack.

A small Rotunda in Ruins.

This rotunda is in the Gothic style ; the pillars are joined two and two ; they are twelve in number, four of which are broken ; the upper pedestal is an inch in height by six inches and a half in diameter. The second is seven inches in width ; the border round the piece of paste which forms the base of the whole, is formed of *nougats* made of almonds *d'avelines* cut in fillets. Between each pillar you may put some spun sugar in the form of a cascade.

N. B. To prevent the columns of confectioner's paste from blistering in baking after they are moulded, prick them here and there, and then place them on a plate two inches apart, and put them in a moderate oven. The moment the paste begins to set, draw the plate towards the mouth of the oven, and then roll the columns, one after another, very lightly on the board ; after which put them in the oven again, and let them dry gently. Soon after you have taking

them out of the oven loosen them from the plate, or else, when cold, they will break in taking them off.

To these *Pièces Montées* several others may be added, such as a small Chinese Chariot covered with a parasol : a small Turkish Boat ; a Cannon mounted on its carriage, and placed on a small rampart ; a Mortar mounted in the same manner ; a small Water-carrier's Cask with his two pails ; a small Well with its windlass, ropes, and buckets ; small Casks, Wind and Water-Mills ; Trees with birds' nests, &c. &c.

PART VI.

OF COLD ENTRÉES.

SECT. I.—JELLY D'ASPIC.

AFTER picking and singeing two fowls, truss their legs inwards and put them in a small stewpan with an under *fri-candeau* or some fragments of veal ; add to them two calves' feet (boned), or, instead, three knuckles of veal ; then four large spoonsful of broth, a laurel-leaf, a little thyme, and sweet basil, and a large fagot of parsley and chives ; put the whole on a strong fire, skim it well, and then place the pan on a corner of the stove or in a slack oven, where let it simmer for four hours. When your aspic is done, strain it through a napkin, and then reduce a ragout-spoonful of tarragon vinegar to half,* and mix with it a pinch of pounded white pepper, four cloves, and some parings of mushrooms, and then add to it your jelly (which you pour off clear, afterwards beat up the whites of four eggs with a glass of white wine, and the same quantity of veal gravy ; and when the whole is well beaten up, add it to the jelly which you put back on a strong fire stirring it continually with the whisk till it boils, when you again put it on the corner of the stove. Put some fire on the lid in order to draw the white of egg to the surface of the jelly, and let it simmer for thirty or forty minutes, when it will become very

* The vinegar may be omitted.

clear. If this, however, should not be the case—which will arise from the jelly being too strong, in consequence of its having been too much reduced in boiling, and which will sometimes happen notwithstanding the care you may take—peel two sound lemons so as to leave nothing but the inside, and after cutting them in slices, beat them up with the whites of four eggs, and two ragout-spoonsful of jelly-broth of poultry or other good broth; then, after straining the jelly through a napkin, put it on a strong clear fire; add the whites of egg, &c. to it, and then beat it up again till it boils, when it must be put back on the corner of the stove with some fire on the lid as before; after simmering half an hour, strain the jelly through a fine diaper napkin fastened to the four legs of a chair turned upside down. When the whole of the liquid has passed through, to make it clearer pour it gently back on the white of egg which remains in the napkin: this second process, however, is not necessary if it is clear the first time; and bear in mind, too, that while the jelly is running through the napkin, it should be covered with a large baking-plate containing some fire, in order to hasten the operation, which cannot well be accomplished if the jelly gets cold. It is also necessary to taste the jelly as soon as it begins to boil, after the whites of egg have been mixed with it, to add a little more salt if necessary. It should, however, on no account taste too strong of the salt, neither should it be insipid; and mind, too, that all the fat be skimmed off before you begin to strain it, and particularly that it has acquired a proper consistency, which you may learn by putting a little of it in a small mould, and placing it on some pounded ice half an hour after. If it feels soft to the touch, reduce the jelly a little more, and then strain it. In the contrary case, add a little jelly broth to it.

Montpellier Butter.

Wash a large handful of chervil, about twenty sprigs of tarragon, the same quantity of pimpernel, and a pint of chives; after draining the whole, put it in boiling water with some salt; let it boil five or six minutes; then take it out, and put it to cool in cold water. After this, boil eight eggs hard in the water in which you have boiled your herbs, and after squeezing the latter dry, put them in a mortar, with about twenty fine anchovies, well washed and cleaned, two table-spoonsful of chopped capers, the yolks of the hard boiled eggs, and a small clove of garlic. Pound these ingredients well for full five minutes, and then add to them eight

ounces of butter, a pinch of pepper, some fine salt, a little grated nutmeg, a glass of sweet oil, a quarter of a glass of tarragon vinegar, and a little spinage juice, strained through a silk sieve; the whole mix well together; but observe that the spinage juice should be added gradually to it, so as not to colour it too dark. When you find that your butter is highly seasoned, rub it with a wooden spoon through a fine tammy, or a common horsehair sieve, after which put it in a small tureen on some ice to harden, and then use it directly.

If you find that it is too tart, add a little more oil; or if it is too insipid, a little more salt and vinegar.

Ditto, with Crawfish.

After making eight ounces of crawfish butter (see page 68), pound twenty fine anchovies, washed and cleaned, with the yolks of six hard-boiled eggs, and a small clove of garlic; to this add the crawfish butter, together with some salt, *magnonnaise* sauce (see the following section), and a little nutmeg. When the whole has been well mixed together, add a glass of sweet oil, a quarter of a glass of tarragon vinegar, and also a little vegetable red, in order to give the whole a fine light rose-colour. Then pass it through a tammy, and place it in a small tureen on some ice.

SECT. II.—OF MAGNONNAISE SAUCES.

White Sauce.

PUT the yolks of two very clear eggs, a good pinch of salt, and the fourth part of a table spoonful of tarragon vinegar, into a small tureen; stir the whole quickly with a wooden spoon, and as soon as it gets thick, add half a table-spoonful of sweet oil, and, as it gets thicker, a few drops of vinegar, then some oil, and so on alternately, taking care to stir the whole continually, by rubbing it against the sides of the pan; for its whiteness, as well as its sleekness, entirely depends upon keeping it in motion. As your sauce increases in bulk, add more oil, a little at a time, as well as some vinegar and aspic jelly; at first it is absolutely necessary to add but a very little at one time. Proceed in this manner till you have used two glasses of oil, half a glass of aspic jelly, and a sufficient quantity of vinegar, to give it a pleasant taste, when it will be finished, and should be used directly.

This sauce should be made in a cool place, and be stirred and mixed together as quickly as possible; when it is ready,

a few drops of cold water added to it will render it particularly white.

N. B. If in consequence of any delay in serving up your sauce it should curdle, put a spoonful of cold *béchamel* and the yolk of an egg in an earthen vessel, adding a spoonful of the curdled *magnonnaise* sauce; stir this mixture quickly with a wooden spoon, and gradually add to it the remainder of the *magnonnaise* sauce, which will thereby recover its former sleekness; but it must be used directly.

Another ditto.

Put a ragout-spoonful of *velouté*, or cold *béchamel*, a table-spoonful of lukewarm butter, a good pinch of salt, and a few drops of vinegar, in a middle-sized tureen; stir the whole, like the preceding sauce, by rubbing it continually against the sides of the pan; and as it thickens add alternately, a little at a time, some oil, aspic jelly, and vinegar. This process, after fifteen minutes, will give you a *magnonnaise* sauce by no means inferior to the former.

Sauce à la Ravigote.

Take a good handful of chervil, together with some tarragon, pimperl, and a few chives; when these herbs have been well washed, put them into boiling water, and let them remain boiling for five or six minutes with a little salt; after which cool, drain, and squeeze them dry. Pound them well, adding a spoonful of *magnonnaise* sauce; then pass the whole through a silk sieve, and mix it with a *magnonnaise* sauce, prepared like the preceding. Use it directly; and if you find it too pale a green, add to it a little spinage juice.

Country Sauce (Sauce Provençale).

Put two table-spoonfuls of fine mustard, the yolks of two eggs, and some salt, in a middle-sized tureen, then add some oil and vinegar to it, as in the other *magnonnaise* sauces.

SECT. III.—A MAGNONNAISE SAUCE OF FILLETS OF SOLES,
WITH A BORDER OF JELLY.

TAKE the fillets of three middle-sized soles, wash them in cold water, and, after draining them on a napkin, take off the skins and trim them. Then put them in a large sauté-plate, with eight ounces of clarified butter, strew a little salt over them, and place them on a moderate fire, or in a gentle

oven. When they begin to whiten, turn them, and let them simmer a few minutes longer; afterwards drain them on a napkin, and, when cold, cut them in pieces of two inches and a half in length, which you put in a dish with some unpicked parsley, an onion or a shalot cut in thin slices, some salt, pounded white pepper, and some oil and vinegar; then cover them with a piece of paper, and let them stand so for some hours. In the mean time cover the bottom of the dish which is to go on the table with aspic jelly, and place it in a pan of ice; put also in ice a plain round mould of seven inches in diameter, and two inches in height, having a cylinder of five inches in width, which you fill with aspic jelly. An hour after dip it quickly in warm water, and then empty it immediately on the jelly, which has been set in the dish. Drain your soles again on a napkin, taking care to remove the parsley and the small bits of onion; and then place them in a circle inside the ring of aspic jelly; round the jelly form a border of *croutons* and jelly. (See Plate VI. fig. 1.) In the centre of the fillets of soles pour one of the preceding *magnonnaise* sauces, and then serve it up directly; if not, place your dish on some ice.

With pike, carp, turbot, codfish, &c. you proceed in the same manner.

A Salad of Fillets of Soles.

Prepare your fillets like the preceding; then boil eight eggs hard, and, after throwing them in cold water, cut each egg into four or eight pieces for a border; afterwards fill the bottom of the dish which is to go on the table, an inch thick with yellow lettuce-leaves, cut small and seasoned as for a common salad. Then drain your soles and place them in a ring on the lettuce, pouring in the centre a *magnonnaise* sauce, or mask the fish with it, which you serve up

EXPLANATION OF PLATE VI.

No. 1 represents a *Magnonnaise* sauce of fillets of soles, with a border of moulded jelly.

No. 2, an Aspic Jelly of the pieces of the breasts of poultry, filled with a *macedoine*.

No. 3, a Pullet *en galantine*, with jelly.

No. 4, a *Magnonnaise* of pullets, *à la reine*.

No. 5, Partridges *en galantine*, with jelly.

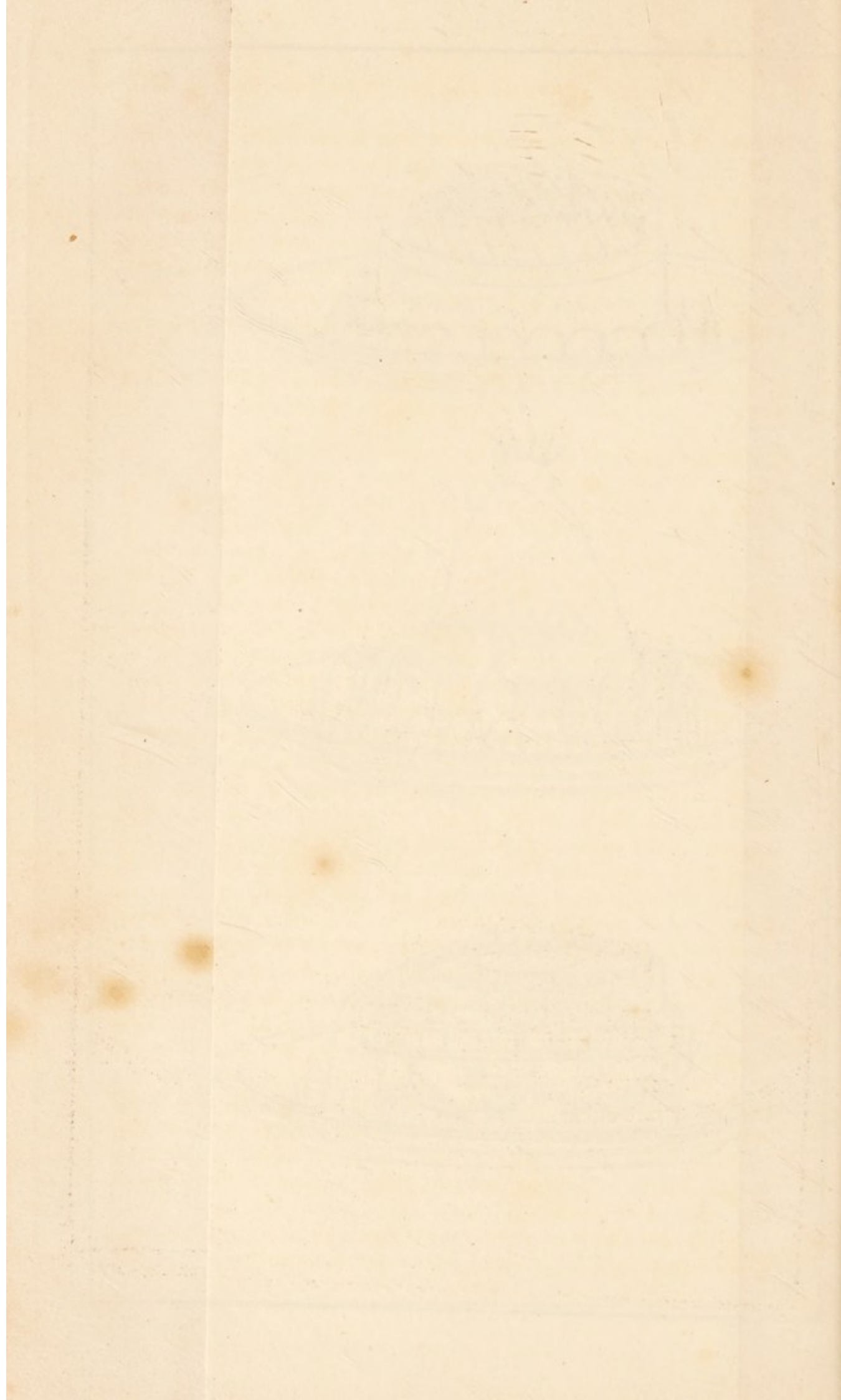
No. 6, a *Salmi* (hash) of partridges.

No. 7, a *Croustade* of bread, filled with scallops of leverets.

No. 8, a *Fricandeau* of veal, with jelly.

No. 9, Liver bread on an ornamented pedestal of lard.





directly ; but bear in mind that the sauce should only be added in winter, as in summer the heat would spoil the appearance of the salad in less than a quarter of an hour. Instead of lettuces you may use celery, &c., and season your salad with oil, vinegar, salt, pepper, and a handful of the herbs used for making the *magnonnaise* sauce à la *Ravigote* (see page 229), and prepared as there directed. You may also add to the sauce some aspic jelly chopped fine.

Aspic Jelly of Pieces off the Breasts of Poultry filled with a Macedoine.

First prepare an aspic jelly as before directed ; then some young carrots, turnips, French beans, and artichoke-bottoms, as directed for a *macedoine*, with oil ; afterwards put two ragout-spoonsful of aspic jelly in a plain mould with a cylinder, which you have placed upright in some pounded ice. As soon as the jelly is set, ornament the surface lightly with some pieces off the breasts of poultry, some red tongue, or with some very green girkins ; after which pour a few drops of aspic jelly lightly over the decorations, in order to fix them in their places without putting them out of form. Repeat this in five or six minutes after, and then, having waited five or six minutes longer, pour two ragout-spoonsful of jelly gently in the mould, which, when set, will leave your decorations compressed in the jelly, on which you then place a circle of ten fillets of poultry, done for a few minutes with some clarified butter on the sauter-plate, each fillet cut in two longwise, and each half trimmed afterwards in an oblong shape ; then half fill the mould with aspic jelly, and as soon as that is set fill it up ; after which cover it with a stewpan-lid on which you have placed some pounded ice. In half an hour after dip the mould quickly in hot water, then empty it immediately on its proper dish, which should be placed on some ice, and fill it up with chopped jelly. Round the edge put a border of *croutons* of jelly (as represented in Plate VI. fig. 2). When you are ready to serve, fill the centre of the aspic with the little *macedoine*, to which you add some white *magnonnaise* sauce.

N.B. Take care that in placing the decorations, as well as the fillets of poultry, on the jelly, neither of them touch the sides of the mould.

With the fillets of young partridges, pigeons, rabbits, and of all kinds of fish, proceed in the same manner.

Aspic of Cocks' Combs and Stones filled with a Blanquette of Poultry.

Prepare your jelly and proceed as before directed, ornamenting the aspic with cocks' stones, dressed very white; after nearly filling your mould with jelly, and as soon as it begins to set, stick a dozen cocks' combs upright in it, and then cover it with a stewpan-lid with pounded ice. In the mean time take the fillets of eight pullets, either roasted or done in the sauter-plate, cut them in small round pieces of six inches and a half in diameter, and then mix them in a small tureen with some salt, pepper, oil, and vinegar; after which turn the aspic out of the mould, and place your *blanquette* in the centre. Round the aspic form a border of *croutons* of jelly, and when you are ready to serve it up, mask the *blanquette* with a white *magnonnaise* sauce, or with one *à la ravigote*.

N. B. The aspic may also be filled with lambs' or calves' sweetbreads or brains; but in the latter case you substitute calves' sweetbreads and red tongue for the cocks' combs and stones. You may also make these kinds of aspics with the fillets of fish only.

Small Aspic à la Moderne.

Take eight small moulds for *timbales* of two inches and a quarter in diameter by three in height, and quite straight; ornament them like the large ones, and then fill them in the same manner. When you are ready to serve, turn all the aspics out on a dish, placing two, one on the other, in the centre, and the others round them; after which surround the whole with a border of jelly or coloured butter.

Hatelet of Cocks' Combs and Stones, with Jelly.

After placing five moulds *à hatelet* on pounded ice, put two table-spoonsful of aspic jelly in each of them, and when that is set, ornament the surface with cocks' combs; proceed afterwards as before directed, sticking some cocks' combs upright in the jelly as soon as it begins to set, and then covering the moulds with ice; afterwards mask the bottom of the dish which is to go on the table with aspic jelly, which you place on ice to set, and the moment you are going to serve, turn your *hatelets* out of the moulds, placing three of them in a row on the jelly in the dish, and, five minutes after, the remaining two in the intervals on the top. Then make a border of *croutons* of jelly, and pour some

magnonnaise sauce on the four corners of the three first *hatelets*.

Ditto, of Aspic Jelly, with Truffles and Pieces off the Breasts of Poultry.

Begin filling your moulds as before, and then ornament them with truffles or pieces off the breasts of poultry and pieces of truffles, both cut round, one inch and a quarter in diameter, and placed alternately and nearly upright, so as to form a row of black and white half-moons. You then fill them with aspic jelly; and after turning out the aspics on the dish, as before directed, place a border round them of jelly and *magnonnaise*.

Ditto, with Red Calf's Tongue and Pieces off the Breasts of Poultry.

Proceed as directed in the preceding article, with this difference—that you ornament your *hatelets* with red calf's tongue and pieces off the breasts of pullets, both cut in oblong strips of an inch in width by one and a half in length.

N. B. Instead of pieces off the breasts of pullets, you may use calves' sweetbreads. To make *hatelets* of fillets of soles *à l'ecarlate* (red), fillets of pike, perch, &c., you proceed in the same manner.

SECT. IV.—OF GALANTINES OF POULTRY AND GAME.

A Galantine of Pullets, with Jelly.

CHOP half a pound of *fricandeau* of veal with a pound of fat bacon and eight ounces of fat of ham, boiled. Add to it an ounce of seasoning salt, the yolks of two eggs, two table-spoonsful of sweet herbs scalded, and the same quantity of truffles chopped fine; after which mix the whole well together, and put it in a tureen. Then peel one pound and a half of very ripe truffles, and cut them in quarters. Take also a very red calf's tongue, skin it and cut it lengthwise in six strips only. Cut also a pound of the fat of ham, or of fresh pork, raw, in large lardoons of an inch square. Then singe, pick, and bone a middle-sized pullet full of flesh; spread it on a napkin, and then cut half the flesh off the breasts as well as off the legs, and put it on the thin parts, in order to give every part of the surface the same

thickness. Add the necessary quantity of seasoning salt,* and then cover it with half of the force-meat, on which you place half of the truffles, half of the calf's tongue, and half of the fat of ham, taking care to mix the colours. Season the whole lightly with seasoning salt; then cover it with half of the remaining force-meat, on which you place the rest of the truffles, the fat of ham, and the calf's tongue, all lightly seasoned. Then mask it all with the remainder of the force-meat, and, after forming the pullet in its proper shape, sow it up, and cover it with slices of bacon; then put it in a fine linen cloth, which you tie very tight at both ends, and secure with packthread, so as to keep it in its proper form without drawing the strings too close. Cover the inside of a stewpan with slices of bacon, and put the *galantine* in it; round which place four onions, four carrots (turned), a large fagot of parsley and chives, with some thyme, laurel-leaves, sweet basil, and four cloves. Afterwards add the bones of the pullet, two knuckles of veal or two calves' feet, a sufficient quantity of jelly or other broth to cover the surface of the *galantine*, a glass of madeira or of good white wine, and two table-spoonsful of old brandy. Cover the whole with a piece of buttered paper, and then put it on a clear sharp fire till it boils, after which let it simmer gently for three hours. Then remove it from the fire, and an hour after take out the *galantine* carefully, and place it on its breast on a dish (the bottom of which is a little convex), pressing it lightly on the cloth to squeeze out the little liquor it may contain. Next cover it with a lid, on which place a weight of eight or ten pounds, in order to extend the pullet in width. Then strain the jelly through a silk sieve, take off the fat, and let it stand full a quarter of an hour, when you pour it off clear, and clarify it according to the directions given for making jellies in general. The *galantine* being cold, uncover it, and wipe it lightly with a napkin; trim it a little if necessary, and mask it perfectly with a light-coloured glazing. Afterwards place it on its proper dish, and put a rose of jelly on the top with some chopped jelly and a border of round *croutons* of jelly of five-sixths of an inch in diameter round it: then serve it up directly. To make *galantines* of turkies, partridges, &c., proceed in the same manner. There are, however, two other ways of making this *galantine*: the first consists in

* After boning the pullet, weigh it; and if it weighs two pounds, take four drams of seasoning salt for each pound of meat.

filling the *galantine* with force-meat of poultry,* mixed with truffles, bacon, or calves' teats, red tongue, and pistachios, all cut in small dice; the other is to cut these ingredients in lardoons, and in filling the *galantine* first to place a layer of force-meat, and then one of lardoons, putting them in regular order, and repeating the operation twice, after which finish as before directed.—(See Plate VI., fig. 4).

Ditto, of Red Partridges, with Truffles.

After taking the flesh off a small leveret, put the fillets aside, and then weigh the remainder of the flesh, which you chop with double the quantity of fat bacon, and eight ounces of ham; adding to it the necessary quantity of seasoning, salt, and the yolk of an egg. Then bone three fine young partridges, and open them on a napkin; equalize the thickness of the flesh, and add the necessary quantity of seasoning, spreading on each of them one-sixth of the force-meat, and on that, six half truffles wrapped in *crepine* of fresh pork. Between them place the fillets of the leveret cut in scallops; and, after seasoning them a little, cover them with the rest of the force-meat. Next sow the skins of the partridges together, so as to give them their natural form; and after covering them first with slices of bacon, and then with a linen cloth, tie them round with packthread to keep them in their proper shape; after which put them in a stewpan, the inside of which has been covered with bacon. Add the same kind of seasoning, made with the carcasses of the game, as mentioned before, and let them simmer gently for two hours; after which, let them get nearly cool in their liquor; then drain them, and, as soon as they are cold, trim them lightly and glaze them. Afterwards place them triangularly on a dish, and ornament them with jelly (see Plate VI. Fig 5.) Then put first some chopped jelly round them, and after that a border of *croutons* of jelly.

Instead of a leveret you may use three young partridges; and instead of fillets of game, those of poultry.

Ditto, of Pheasant à la Parisienne.

Take a fat Strasburg liver, soak it, &c. as usual, and then cut each half in four fillets. After trimming them, pound two of the fillets with the parings and flesh of a young partridge, together with the same quantity of fat bacon: season the whole very high, and add the yolks of

* If the *galantine* is of game, you use force-meat of game.

two eggs, with some sweet herbs done in butter ; when the whole of this is well pounded, rub your force-meat through a sieve. Then bone carefully a very high-kept pheasant, after which place it on a napkin and season it very high. Next cover it with half of your force-meat, place on it three fillets of liver, having some truffles (cut in halves only) between them. Add the necessary quantity of seasoning salt, and cover the whole with half of the remaining force-meat, upon which you place the remaining fillets of liver with some truffles, and the necessary seasoning salt as before, covering the whole with the rest of the force-meat ; then sew up your pheasant, and finish your *galantine* like the preceding, putting the bones of the pheasant in the stewpan, and letting it boil nearly three hours.

SECT. V.—SALADES AND MAGNONNAISES OF POULTRY.

A Salad of Pullets à la Reine.

TAKE four fine pullets *à la reine*, dress them in a pan, or roast them, and as soon as they are cold, cut them up. Separate the legs in such a manner that the rump is one inch and one-third or one inch and a half wide ; then cut off the fillets, putting the pullet on its back, in order that, by holding the knife upright and pressing it lightly, you may be able to cut off the meat easily, which is not always the case when you lay the pullet on its side ; then put the neck on the table, and holding the pullet straight, cut off the breast with one stroke of your knife, which you leave three inches in length. Afterwards cut the rump of the same length, and trim it in such a manner, that it has only its ordinary thickness ; then take away all the sinews, &c. from the inside, but leave the skin on it. Take the skin off all the other parts, which you trim lightly, disengaging and scraping the ends of the small bones of the wings and legs, and trimming the wings properly. Cut up the other pullets in the same manner, and then put the whole in a tureen, with some salt, pounded white pepper, oil, vinegar, some sprigs of parsley washed, and an onion or a shalot cut in slices ; mix it all well together, and then cover it with a piece of paper, after which let it stand for some hours. In the mean time, wash six fine lettuces, and boil hard eight eggs of equal size, dipping them in cold water when you shell them. Half an hour before you are going to serve, drain the pullets on a napkin, taking care to remove all the small bits of

parsley and onion. Then cut up the lettuces very fine, except the centre of the hearts, which you leave very small; season them like a common salad, and put them in the dish which is to go on the table. Upon them form a ring with the legs of the pullets, putting in the centre the wings, and placing the rumps and two breasts only on the legs. On them form a ring of the fillets, putting them as close together as possible, but laying one flat, and the other the reverse way, and so on, which is better than laying them all flat, as four of them turn to the right, and the other four to the left. On the fillets, place the two remaining breasts, taking care that the whole is raised as high and as taper as possible. Round the salad form a border of eggs, cut into eight pieces, placing upright, between each, one of the small hearts of lettuce, cut into four or six pieces. On the top of the salad put half an egg, with the heart of a lettuce placed upright in it. Mix afterwards a good pinch of chervil, a few leaves of tarragon and pimpernel chopped, some salt, coarse pepper, oil, vinegar *à la ravigote*, and a good spoonful of aspic jelly, chopped very fine; and cover your salad with it.

Magnonnaise of Poultry, with Jelly.

After dressing four pullets, cut them up and season them as before; then let them stand two hours, during which time put some aspic jelly in ice, and prepare a white *magnonnaise* sauce, as directed in page 228. An hour before you are going to serve, drain the pullets on a napkin, and then mix them in a tureen with a fourth part of the *magnonnaise* sauce, after which place them, for half an hour, on pounded ice, shaking them up from time to time; then place them on a dish, in the same manner as has been directed in the preceding article, but without any salad, raising them as high as possible; fill the dish with chopped jelly, round which place a border of *croutons* of jelly. The moment you are going to serve, stir the *magnonnaise* with the sauce-spoon, to make it soft, and pour it very smoothly over the pullets, which, however, you cannot do if the sauce is too thick; yet, should it be so, thin it by adding to it a table-spoonful of cold jelly, or other broth, or the same quantity of liquid jelly, or merely water. The *magnonnaise* of poultry *à la ravigote* is prepared in the same manner, except that you use green instead of white *magnonnaise*.

A Salad of Poultry à la Magnonnaise.

This salad is the same as that of pullets described page 236,

with this difference—that you cover it with a white or green *magnonnaise* sauce.

Sauters of Pullets, with a Salad à la Magnonnaise.

After cutting off and trimming the fillets of six fat pullets, do them on a sauter-plate with butter, the same as for a *sauter au supreme*; then drain them on a napkin, and put them to cool, compressed lightly between two stewpan-lids. In the mean time prepare the twelve small fillets, *à la conti*, with truffles, or with red tongue, and place them in a sauter-plate, in the form of a small horse-shoe. When they are done, put them to cool between two stewpan-lids, like the large ones; then trim all your fillets lightly; after which cut the hearts of six fine lettuces very small, season them as usual, and then put them on the dish which is to go on table in a circular form, placing the large and small fillets alternately upon them, taking care that the whole is arranged as round and as taper as possible. Round the salad form a rich border of *croutons* of aspic jelly, and in the centre of the circle pour a white or green *magnonnaise* sauce.

If you use a white *magnonnaise* sauce, the fillets should be lightly glazed; but if the *magnonnaise* is *à la ravigote*, they should be kept whole.

Ditto of Pullets à l'Ecarlate, with a Magnonnaise Sauce.

Prepare twelve fillets of pullets, as stated in the preceding article; but do not separate the large fillets from the small ones. While they are cooling, trim twelve fillets of red tongue, giving them the same form as those of the pullets, except that you cut them a little thinner; then cover the bottom of the dish which is to go on the table with chopped jelly, and on that place your fillets in a circle, a red and white one alternately; afterwards ornament the dish with a border of *croutons* of jelly, and pour in the centre a white or green *magnonnaise* sauce.

Ditto, with Truffles.

Prepare ten fillets of small pullets, as before directed; then cut ten fillets of truffles, and let them simmer ten minutes in champagne, or madeira; glaze your fillets of pullets, and then cover the bottom of the dish with chopped jelly, placing on it the whole of your fillets, arranging them in a circular form, and alternately, one of truffle and then one of pullets. Add a border of *croutons* of jelly, and pour a white *magnonnaise* sauce in the centre. Serve directly.

Ditto, with Truffles and Jelly.

After preparing your fillets, as directed in the preceding article, place them alternately in a plain cylindrical mould; fill your mould with aspic jelly, and place it on pounded ice; then fill the bottom of the dish which is to go on the table, with jelly, and place it also on ice. Half an hour before you are going to serve, dip the mould as usual in hot water, and turn your aspic out in the middle of the dish with jelly; place a handsome border of jelly round it, and pour a white or green *magnonnaise* sauce in the centre of the fillets.

Fillets of partridges, young rabbits, pigeons, and quails may be served in the same manner; but in that case you should mix them with fillets *à la conti*, or of red tongue or truffle.

Ditto v la Macedoine, with à Magnonnaise Sauce.

Dress ten fillets of pullets as usual, and place them on a dish in a circular form, putting half an artichoke at bottom, trimmed in the same manner as the fillets, between each of them. Put a rich border of roots round the dish; and immediately before you serve, pour a small *macedoine* with oil (see page 256), in the centre of the fillets, taking care to form it *en rocher* (like a rock), and to cover it, as well as the fillets, with a white or green *magnonnaise* sauce.

N. B. You may also put between each fillet of pullet one of truffle or red tongue.

SECT. VI.—OF CHAUDS FROIDS (HOT COLD DISHES) OF POULTRY AND GAME.

Hash of Partridges, with Jelly.

ROAST six red partridges; when they are cold, separate the legs, wings, and breasts, taking off the skins, and trimming them well. Then wipe them with a napkin, and place them in a middle-sized stewpan. Put in another stewpan the fragments of the bones, together with a glass of Rhenish or white wine, a laurel-leaf, and five or six shalots. Cover it, and put it on a moderate fire. The whole being reduced to half, add a large spoonful of veal gravy, and then put it on the corner of the stove, where it should boil gently for an hour. Then take off the fat very carefully, and pass it through a fine napkin, but without squeezing it. Add two large spoonsful of clarified Spanish sauce, and put it back on the fire in a middle-sided stewpan till it boils, when it must

be put again on the corner of the stove. Skim off the fat again in about half an hour, and put it back on the fire, stirring it continually with a wooden spoon, in order to reduce it quickly, and at the same time to prevent its settling at the bottom of the pan. But to make it very clear, you must let it stand at intervals without stirring, adding to it each time a table-spoonful of aspic jelly. When this essence is sufficiently reduced, pour it into a small stewpan, stirring it from time to time with a sauce-spoon, in order that it may cool very sleek. While it is yet lukewarm, pour a fourth part of it over the partridges, gently shaking the stewpan, and then putting it for half an hour on ice. Then place the legs in a close circle, and upon them, in the same manner, the ten fillets, then three breasts, and on them the other two. On the top of all place a fine truffle boiled in champagne, without being peeled, and on that a very white double cock's comb. Work your sauce well with a spoon, and if it should be too thick, put it for an instant on the fire, so as to warm only the sides of the stewpan; but if, on the contrary, it is not thick enough, place it on some ice, which will soon have the desired effect. When your sauce is finished, it should with difficulty quit the spoon; but, at the same time, be very sleek. Then pour it carefully over your *salmi* (hash), first removing the truffle (which you afterwards put back in its former place), and then place a handsome border of roots or aspic jelly round it.

Ditto, with Truffles.

Prepare your hash as before, but use only four partridges. Add some essence of truffles to the sauce, and place between each piece a slice of truffles, dressed in wine or in the sauce of the *salmi* (hash.) With other game proceed in the same manner.

Fillets of Snipes, with Truffles and Jelly.

Roast five snipes, and when they are cold cut off the fillets. Then pound the meat taken off the legs with some thin parings of truffles and mushrooms; after which put the bones of the snipes in a stewpan, together with a glass of good white wine, a few parings of truffles, a laurel-leaf, and some shalots. Put the whole on the fire, and reduce it to three-fourths. Then strain it through a napkin, mix it with two spoonfuls of clarified Spanish sauce, and proceed as directed, in page 249 and above. Having passed the sauce through a tammy, pour half of it in a stewpan. and add

to it the meat which you have pounded ; then put the whole on a moderate fire, stirring it continually with a wooden spoon, and as soon as it is on the point of boiling, pour it through a tammy, and let it cool. In the mean time, place the ten fillets of snipes in a high and narrow circle on the plate which is to go on the table, with a slice of truffles (trimmed like the fillets) between each of them. In the centre of this circle pour your cullis, making it as convex as possible, in order to detach it from the fillets. The sauce being cold, you should stir it with a spoon, in order to render it thin and sleek ; after which pour it over the fillets and the cullis. Put some chopped jelly round the whole, and then a border of *croutons* of jelly ; you may also put some chopped jelly on the top of the cullis. With other game and poultry you proceed in the same manner.

Chaud-froids of Poultry, with Jelly.

After lightly singeing five pullets *à la reine*, cut them up as for a *fricassée*, and let them soak a couple of hours on the corner of the stove, taking care that the water is never more than lukewarm. Then drain them ; and after cooling them in several waters, put them in a stewpan, with broth sufficient to cover them. Let them boil a few minutes ; then drain, and put them again in cold water. When they are cold, thin them a little, and put them for a few minutes on the fire in a stewpan, with some lukewarm butter, shaking the pan frequently, in order to render all the pieces of the *fricassée* rather stiff, covering them, in the mean time, with a small handful of flour. After taking the pan off the fire, add the liquor in which you have boiled your *fricassée*, pouring it off clear. The whole having been well mixed together, place the stewpan on the corner of the stove ; and, three-quarters of an hour after, when your *fricassée* should be done, take off the fat very carefully, and then with a strainer, take up all the other pieces, which, after being well drained, must be put in a stewpan and covered over. After reducing your sauce as much as is necessary, take it off the fire, and in two minutes after add to it the yolks of five eggs, stirring the whole continually with a wooden spoon ; then add to it a little broth, and pass it through a fine tammy. As soon as it is cold, pour one-third of it over your *fricassée*, which should be shaken up once or twice only, and then place it for half an hour on pounded ice. Finish this *fricassée* afterwards in the same manner as a *magnonnaise* of poultry.

This *entrée* should be raised high, and on the top of it place a fine truffle dressed in Champagne, but not peeled, on which put a fine white double cock's comb. Afterwards mix a table-spoonful of lukewarm aspic jelly with your sauce, which will thicken it a little, but at the same time make it very sleek; then pour it regularly over the surface of the *fricassée*, first taking care to remove the truffle, which should afterwards be replaced. Round the *fricassée*, put some chopped jelly, and then add a handsome border of *croutons* of jelly. Serve directly.

Ditto, with Truffles.

Proceed as directed in the preceding article, but add a few truffles, cut in half, to the other ingredients; and after pouring the sauce over your *fricassée*, place here and there a few truffles turned very round. The jelly for your *croutons* should be flavoured with truffle. You may otherwise form a border of roots, nicely glazed.

N. B. When several *entrées* of *chauds* *froids* are required at the same time, it will be best to place ten right legs on one dish, and on them a circle of ten left fillets, and on another dish ten left legs with ten right fillets.

SECT. VII.—ENTREES OF VEAL, BEEF, AND MUTTON, WITH JELLY.

A Fricandeau of Veal, with Jelly.

TAKE a handsome *fricandeau* of cow-calf, which has a fine udder.* Sew the udder in the centre of the *fricandeau* by running your packthread twice through it, but at the same time not drawing it too tight; then trim your *fricandeau* a little; dobe it with fat and lean ham, or with fat bacon and lean tongue, taking care to place your lardoons in a perpendicular direction; afterwards put some slices of bacon in a middle-sized brazing-pan, on which place your *fricandeau*, together with its trimmings—two knuckles of veal, or two calves' feet a fowl, two carrots, four onions, a fagot of sweet-herbs, two cloves, a little salt, half a glass of madeira or brandy, and three large spoonful of broth. Cover the whole with slices of bacon, over which place a piece of buttered paper, and then put

* When the udder is too small, you must add another, and place it in such a manner that, when dressed, it may have the appearance of being only one.

your brazing-dish on a sharp clear fire. As soon as it boils, place it on some hot ashes, putting some fire on the top and let it simmer for full two hours. When your *fricandeau* is done, let it stand in its liquor till it is nearly cold, and drain it on a dish, not omitting to see whether the udder has got out of its place; then strain the liquor through a fine napkin; and after taking off all the fat, clarify it in the usual manner, adding to it a glass of white wine, and putting it on ice. The *fricandeau* being quite cold, take off the surface of the udder, in order to render it very white and smooth, trimming it afterwards all round (in the manner represented in the plate). Trim the *fricandeau* in the same manner; and then glaze the surface, without touching the udder, in order to preserve its whiteness, in which the beauty of this *entrée* partly consists. Then chop half of the jelly, which should be properly set, and put it on the dish, which is to go on the table. Place your *fricandeau* on the top of it, ornamenting the udder with jelly and truffle or red tongue; after which make the rest of your jelly in *croutons* for a border. (See Plate VI. fig. 8).

Ditto, with Montpellier Butter.

Prepare your *fricandeau* in the same way as the former, and when ready place it on a bed of Montpellier butter, round which form a handsome border of jelly, roots, or coloured butter.

Ditto, with Crawfish Butter.

Prepare a *fricandeau* of veal as before, but without an udder, larding it with bacon and ham, and tying it round with packthread; after glazing it, roll a string of crawfish butter (which you have previously put on ice) of the thickness of your little finger at one end, but tapering towards the other extremity, and place it on the *fricandeau* in a spiral form, leaving a vacant space of full a finger's width between each turn, which you fill with jelly cut in diamonds; round the *fricandeau* place some chopped jelly with a border of *croutons* of the same.

Ditto à la Perigord.

After lightly trimming a *fricandeau* of veal, dobe it with large lardoons of truffle, which should be placed in regular order, either in the shape of a rose, a palm-branch, or in chequers; then cover it with slices of bacon, and, after tying it lightly round with packthread to keep it in its form,

dress it like the former ; when cold trim and glaze it ; then, with a root-cutter of two-thirds of an inch in diameter, cut some round holes in the *fricandeau* between the lardoons, in which put upright some other lardoons of truffles, dressed in champagne, or in the liquor of the *fricandeau*, of the same diameter as the holes, but one inch and two-thirds in length, and placed in such a manner that they project nearly an inch beyond the surface of the meat. Place your *fricandeau* afterwards in a dish filled with finely chopped jelly, with which you also cover the surface of the *fricandeau*, taking care, however, that the lardoons of truffles project a little beyond it. Put a border round it of *croutons* of jelly or glazed truffles, or of both placed alternately,

Veal Cutlets with Jelly.

After trimming eight small veal cutlets, dobe them with red calf's tongue, or with ham and fat bacon, and then put them in a stewpan, the inside of which has been lined with slices of bacon ; cover them with some more bacon, on which put the trimmings—*viz.* two carrots, two onions, two cloves, a large fagot of thyme, laurel-leaves and sweet basil, a little salt, a glass of white wine, half a glass of brandy, and two large spoonsful of broth, placing a piece of buttered paper over the whole ; then put the stewpan on the fire, and as soon as it boils put it to simmer for full two hours with fire over and under, after which let them drain. When they are nearly cold, place them between two baking-plates, on which put a six-pound weight ; when they are quite cold, trim and glaze them well, and put them on a dish filled with jelly, placing the fillets of the cutlets upwards, and ornamenting the tops lightly with jelly. Round them place a border of *croutons* of jelly.

Ditto à la Belle Vue.

After dobing six cutlets with lardoons of truffles and red tongue (which you place in a square), dress and trim them in the same manner as the preceding. Then glaze them, and put them on a small sauter-plate (on which you have previously put some jelly to set) which you place for a moment on ice, and then hold it over the fire to loosen the jelly. Take up your cutlets, and with the point of a knife cut off all the jelly that projects beyond the edge ; then place them on a dish filled with jelly with their fillets ; after which put a border of *croutons* of jelly round them

Calves' Brains à la Magnonnaise.

After cleaning five calves' brains, let them soak for some hours in cold water; then drain them and place them on a skimmer, from whence you put them in a stewpan with boiling water in which you have put a small handful of salt and half a glass of tarragon vinegar; after boiling full a quarter of an hour, take them out with the skimmer, being careful to keep them whole, and then put them to cool in a tureen with cold water; afterwards line the inside of a stewpan (for calves' sweetbreads) large enough to hold the brains easily with slices of bacon; then cover the brains with slices of lemon, and mask the whole with some more slices of bacon and a piece of buttered paper: add a fagot of sweet herbs, two onions (in which you stick two cloves), and a sufficient quantity of broth or fat to cover the brains. When they boil, take them off the fire, and put them to simmer gently for full an hour; after which let them get nearly cold in their liquor; then drain them on a napkin, and after dividing them into two and trimming them a little, place them in a circle on the dish which is to go on the table. Put some chopped jelly round them, and ornament the edge of the dish with a border of *croutons* of the same; in the intermediate spaces between each part of the brains put a half-moon of jelly, which should be cut out with a paste-cutter of one inch and two-thirds in diameter; in the centre of the circle pour a white or green *magnonnaise* sauce.

A Salad of Calves' Brains.

After preparing five calves' brains as before directed, place them on a dish, the bottom of which you have filled with lettuces cut small and seasoned as for a salad. Put likewise some lettuce round the brains, and surround the whole with an elegant border of eggs, ornamented with hearts of lettuces and fillets of anchovies. The moment you are going to serve, cover the brains with a green *magnonnaise* sauce, or else pour it in the centre of them.

Calves' Brains, with Montpellier Butter.

Form a circle of Montpellier butter (either with or without crawfish) in the centre of your dish, and place upon it four calves' brains dressed and trimmed as before directed, with a *crouton* of Montpellier butter between each of them. In order to facilitate the cutting of the butter, you should previously put it in water with some pieces of washed ice.

N. B. You may put some fillets of anchovies round your

croutons of butter. The outer border is made of *croutons* of aspic jelly.

Calves' Brains, with Jelly.

Prepare half the quantity of Montpellier butter described in page 227; then fill a mould for borders (having a cylinder) with jelly, and as soon as it is set turn it out on a dish which is put on pounded ice. In the centre of your circle of jelly put a whole brain, and cover it with Montpellier butter (previously hardened in ice), so as to fill up the circles. On the butter put three more whole brains, dressed as usual and very white, the surface of which should be covered with chopped jelly or fillets of jelly. The border is made of jelly or coloured butter.

Balatines (Balls) of Lamb en Galantine, with Jelly.

After taking the bones out of a shoulder of lamb, fill and dress it in the same manner as *galantines* of poultry, taking care that it is quite round. When nearly cold, drain and press it lightly between two lids; after which trim and glaze it, and then place it in a dish filled with chopped jelly. Cover the top with a handsome rose or double star of fillets of jelly, and put a border round it of *croutons* of the same.

You may also dress a neck of mutton *en galantine* formed like a carbonnade.

Fillets of Mutton, with Jelly.

Cut the fillets off two fine necks of mutton, and dobe them with middle-sized lardoons seasoned with sweet herbs; then put them in an oval stewpan lined with slices of bacon; add to them all the trimmings of the mutton, two carrots (turned), two onions (in which are stuck two cloves), a large fagot of parsley, a little salt and coarse pepper, a glass of madeira, and two large spoonsful of jelly or other broth; after which cover the whole with some slices of bacon and a piece of buttered paper. As soon as it boils, put it to simmer, with fire over and under, for full two hours, when you should take the stewpan off the fire and let the fillets get nearly cold in their liquor. Then drain them, pressing them lightly between two lids, and when they are perfectly cold, trim and cut each fillet in two, so as to have four fillets of equal length; then glaze them and put two of them on a dish, and the other two across them. Ornament the tops with fillets of jelly cut out like palm-

branches, and put a border of rich *croutons* of jelly round them. Fillets of venison, &c. are dressed in the same manner.

Mutton Cutlets, with Jelly.

After dobing ten mutton cutlets with ham and bacon, put them regularly in a round stewpan, the inside of which you have covered with slices of bacon, and put some more bacon over them. Then add the trimmings of the mutton, two carrots (turned), two onions, two cloves, a fagot of sweet herbs, a little salt and fine white pepper, a glass of madeira or white wine, and two spoonsful of jelly broth; cover the whole with a piece of buttered paper, and let it simmer two hours. When your cutlets are nearly cold, drain them and press them a little between two lids, on which place a weight of six or eight pounds. When they are perfectly cold, trim and glaze them; then put them on a dish filled with chopped jelly, with the fillets upwards, ornamenting them with jelly, and putting some chopped jelly with some *croutons* of the same round them.

Sheeps' Tongue à la Magnonnaise.

After scalding twelve sheeps' tongues, trim them and place them in a stewpan lined with slices of bacon; then add the trimmings, *viz.* two carrots, two onions, two cloves, a large fagot of sweet herbs, some salt and coarse pepper, a large glass of madeira or other wine, and two spoonsful of jelly broth, covering the whole with a piece of buttered paper. Let them simmer three hours, and when they are nearly cold, drain them and place them between two baking-plates, in order to flatten them as much as possible. When they are quite cold, take off the skins and trim them in a handsome form; then glaze them and place them in a circle on a dish for *entrées*, putting some chopped jelly and a handsome border of *croutons* round them. The moment you are going to serve, pour a white or green *magnonnaise* sauce in the centre.

The *magnonnaise* sauce may be omitted and the tongues served up with jelly only. When they are red, use only ten, placing between each a fillet of red calf's tongue, trimmed in the same shape as the sheeps' tongues, and in the centre of the circle put some chopped jelly.

Ditto, with Montpellier Butter.

Prepare ten tongues in the same manner as the preceding,

but instead of pressing them flat, press them on their sides so as to make them narrow, and then trim and glaze them. Form afterwards a circle of Montpellier butter of one inch in thickness, four in height, and five in diameter, in the centre of a dish for *entrées*; round this circle, at the distance of an inch, place a border of the same butter, in order to support the tongues, which should be placed upright round the inner circle; then ornament the tongues with jelly, and put a cock's comb, cut out of red tongue or truffles, between each of them. Put some chopped jelly round them, and enclose the whole in a border of roots, coloured butter, or jelly.

Ditto, with Montpellier Butter flavoured with Crawfish.

Form a circle of butter, seven inches in diameter, two in height, and one in thickness, on the dish which is to go on the table. On this circle place the thick ends of the tongues in such a manner that the thin ends are in the centre; cover them afterwards, in the middle, with a little crawfish butter, forming a small dome of three inches in diameter, and covering them with chopped jelly. Place a *crouton* of jelly between the thick ends of the tongues, put some chopped jelly round the whole, and then enclose it in a rich border of the same.

Ribs of Beef, with Jelly.

After trimming lightly three ribs of beef, lard them with seasoned ham and bacon, and then cover them with slices of bacon; after which they should be lightly tied round with packthread to keep them in a handsome form; then put them in an oval stewpan with some trimmings of bacon and veal, a glass of madeira, half a glass of brandy, three large spoonsful of jelly broth, two carrots (turned), two onions stuck with cloves, a good fagot of sweet herbs, and a little salt and coarse pepper, covering the whole with a sheet of buttered paper. Let your beef boil gently for four hours, after which let it stand in its liquor till it is only lukewarm, when it should be drained and pressed a little between two lids. When it is quite cold trim it, taking care not to separate the bones, which are to be scraped very white; then glaze your beef and place it on chopped jelly, in a dish for *entrées*. Ornament it lightly with jelly, and put a border of jelly round it.

Fillets of Beef, with Jelly.

Trim lightly a fine fillet of beef, and then dore it with ham and bacon; after which roll it up in a spiral form, beginning with the thickest end, and then tie it up with pack-

thread to keep it in its shape; round it put some slices of bacon, and then put it in a round stewpan with the same kind of seasoning as mentioned in the preceding article; dress it in the same manner; and when the fillet is nearly cold drain it, and press it lightly between two lids. When quite cold, trim and glaze it; then ornament the top with jelly, and put some chopped jelly and a border of *croutons* of the same round it.

N. B. You may also give your fillet another form by folding it, after it is dobed, in two, lengthwise, and then tying it round with packthread so as to keep it in an oblong shape.

SECT. VIII.—OF CROUSTADES A LA MODERNE.

A Croustade of Bread, with Leverets cut in Scallops and Chauds Froids.

Prepare your *croustade* as before directed in Sect. IX. p. 54. and, after emptying it, cover the inside with two spoonsful of force-meat; then put it, for a few minutes, in the oven to set the force-meat, and, when cold, put in it the scallops, which are to be prepared as follows: Take the fillets of two leverets, and after cutting them in scallops put them on a sauter-plate, and cover them with lukewarm butter, a little fine salt, and over that a piece of buttered paper; put afterwards, in a stewpan, the fragments of the leverets, seven or eight shalots, a laurel-leaf, a clove of garlic, two large spoonsful of broth, and some mushrooms or parings of truffles, placing the stewpan, as soon as it boils, on the corner of the stove. In an hour after you must pass this essence through a napkin; after which reduce a glass of good white wine with some shalots, half a laurel-leaf, and two cloves; then add to it two large spoonsful of clarified Spanish sauce, together with the essence of the game. When it boils, put the stewpan on the corner of the stove and let it boil gently for full an hour, when it should be taken off and your sauce passed through a tammy. Pour it in a middle-sized stewpan, and reduce it by making it boil hard, stirring it continually with a wooden spoon. When sufficiently reduced, pour it, through a tammy, into a stewpan, which you have previously placed on another with boiling water; then do your scallops in the sauter-plate, on a moderate fire, and after draining off the butter, pour half of the sauce over them, shaking the stewpan in order to mix the whole well together. As soon as your *escalope* (scallops) is cold, put it

regularly in the *croustade*; then work the remainder of the sauce with two spoonsful of jelly hardly lukewarm, and when sufficiently worked pour it over the the *escalope* and serve it up. You may ornament the edge of the dish with *croutons* of jelly, roots, or coloured butter; you may also prepare this *entr  e* by first dressing the fillets whole between slices of bacon, or in butter only, with a laurel-leaf, either on hot ashes or in a gentle oven. When your fillets are cold cut them in scallops, and pour the same sauce over them as before.

The *croustades* may be filled with all kinds of small game cut in scallops, or with a *blanquette* of poultry, with truffles or mushrooms.

Liver, Poultry, and Game-Bread.

Take ten ounces of panada (see force-meat, page 67), pound it well, and add to it eight ounces of butter or grated bacon. Then pound sixteen ounces of fine capon liver, well washed and soaked, and add to it the panada; after which pound the whole full a quarter of an hour longer, and then add the yolks of five eggs, an ounce of seasoning salt, two spoonsful of sweet herbs, and one ounce of *velout  *. These ingredients having been well mixed together, pass them through a sieve used for force-meat into a tureen; and add to them two ounces of calves' teats, scalded and cut in small dice, two of red tongue, and two of truffles; some add likewise two ounces of girkins, but they are better omitted. Put the whole in a cylindrical mould for *entr  es*, the inside of which you have previously lined with small and very thin slices of bacon, and then strike it gently, in order that the force-meat may take the proper shape of the mould. Cover the top with some more bacon, and then put the mould in a stewpan four inches larger than the mould, nearly filled with boiling water. Place it on hot ashes, and put likewise some on the lid, in order that the water may have the same degree of heat, *viz.* nearly boiling; for the least ebullition will cause the force-meat to swell and lose its proper form. Two hours after, take the mould out of the stewpan, and put it in ice, or in a cool place. When the liver is quite cold, warm the mould on the stove, in order to get it out easily by turning it on a stewpan-lid. Then remove the mould as well as the slices of bacon which cover the liver; after which glaze the top and sides with a very light-coloured warm glazing, and then place it on a dish for *entr  es*, the bottom of which has been covered with jelly.

Put some chopped jelly along the edge of the dish, and round it a handsome border of *croutons* of the same; ornament the top with small *croutons* of chopped jelly.

Follow the same directions in making poultry or game-bread, substituting a pound of fillets of poultry, or of the flesh of leverets, young rabbits, or partridges for the liver; adding, besides, two ounces more butter, or else some *velouté* or Spanish sauce well reduced.

SECT. IX.—TO ORNAMENT ASPICS.

IN order to set off these *entrées* to the best advantage, the ornaments should never consist of more than one or two colours; for instance, the top of a circle of aspic jelly may be ornamented with a wreath, the leaves of which are of the pieces off the breasts of poultry, and the small buds of truffles; or you may make the leaves of truffles, or girkins, and the buds of meat, or the buds of truffles, and the leaves of red tongue; but still never use more than two colours at a time. It may, indeed, be ornamented but with one colour, unless you wish to vary the leaves, placing alternately red and white, or black and white, or white and green, which produces a very good effect.

Some ornament with a circle composed of lobsters' tails, or of small cocks' stones, dressed very white; which method is preferable, depends entirely on taste, and it is seldom you can decorate one aspic in the same manner as another.

It is further necessary to observe, that before you place the ornaments in the mould, you should never cover it more than one-third of an inch thick with jelly, on which you form your decorations, and then mask them with the same thickness of jelly as before.

By using these two layers of nothing but white, and then filling up the remainder of the mould with coloured jelly, your ornaments will appear to much better advantage than if filled entirely with coloured jelly.

A piece of Salmon, with Montpellier Butter.

Take a fine piece of salmon of five or six inches in width, scrape off the scales, and wash it; then place it upright, and lard it with a dozen very green girkins, turned. Fill the inside with a large carrot cut to the shape, and wrapped round with slices of bacon; place it on a piece of

skin of the same size, tying it round with packthread to keep it in its proper form. After this put it in a stewpan with a *marinade*, made as follows: Put in a stewpan a good piece of butter, three onions, and three carrots cut small, a small handful of unpicked parsley, some thyme and sweet basil, two laurel-leaves, four cloves, and a large pinch of coarse pepper; and then place it on a moderate fire for fifteen or twenty minutes, taking care to stir the whole continually with a wooden spoon, in order to give the roots a light colour. Add two bottles of good white wine with a sufficient quantity of salt; and then pour this *marinade* under the salmon, which you place on a gentle fire, letting it simmer for nearly an hour; after which let it get cold in its liquor, and then drain and trim it so as to leave nothing but the red meat. Cover the bottom of a dish for *entrées* with Montpellier butter (see page 227), and place your salmon upon it, which you mask all round with the same kind of butter. Ornament it afterwards with wolves' teeth made of truffles, and having at the points of them small buttons of red tongue. On the salmon place a rose of aspic jelly, and then surround the whole with a border of small onions *à la chiori*.

You may also serve such a piece of salmon glazed, and simply laid on a bed of Montpellier butter, or flat on the butter, ornamenting the top with jelly, and placing a rich border of *croutons* of jelly round it.

Ditto, with Magnonnaise Sauce.

After preparing and trimming a fine piece of salmon, like the former, glaze it lightly, and then place it on a dish for *entrées*, the bottom of which you have covered with white or green *magnonnaise* sauce. In the vacant part of the salmon pour more of the same sauce, and ornament the top with a palm-branch of jelly, and place a border of *croutons* of jelly round it.

You may also cover the salmon entirely with *magnonnaise* sauce, and ornament it afterwards with truffles, gherkins, and red tongue.

Trout, with Magnonnaise Sauce.

Clean three small trouts, and secure just their heads with packthread; dress them in red wine, with the *marinade* described above, taking care that they only simmer for twelve or fifteen minutes. As soon as they are cold, drain and strip them, and then trim them; place them afterwards on a dish for *entrées*, covering them with a white or green

magnonnaise sauce, and decorating them with turnips or gherkins, fillets of anchovies or red tongue, remembering that your ornaments should never be of more than one colour. Round the whole place a border of *croutons* of jelly, and then serve them up.

Perch, ornamented with Magnonnaise Sauce.

Take three perch of equal size, and, after cleaning them, tie some packthread round their heads only ; then put them in an oval stewpan with some sprigs of parsley and salt-water,* cover them with an oval piece of buttered paper, and let them simmer gently for fifteen minutes. As soon as they are cold, drain and trim them, and then place them on a dish ; mask them with a white or green *magnonnaise* sauce, and decorate them in the same manner as the trout. Place a border of jelly round them.

You may also serve this *entrées* by masking it simply with *magnonnaise* sauce, without ornamenting it.

A Galantine of Eels en Bastion, with Jelly.

Clean and bone a fine eel, taking care not to break the skin, and then extend it on a napkin ; cover it lightly with force-meat of pike, and on this place some fillets of truffle, red tongue, and gherkins, of one-quarter of an inch square ; add a little more force-meat, and then roll up the eel in its proper form, sowing it up with packthread ; after which cover it with slices of bacon, and then roll it in half a napkin, tying it at both ends, and sewing it up lengthwise, in order that the form of the eel may be kept perfect. Having prepared your *galantine* in this manner, put it in a fishpan, with the same kind of *marinade* as has been described, page 252, and let it simmer gently for thirty or forty minutes, after which let it stand in the *marinade* till it is cold ; then drain it, and cut it into eight pieces, one of which should be six inches in length, and the others three inches ; glaze and place them on a bed of Montpellier butter (either prepared as usual, or flavoured with crawfish), the largest in the centre, and the others round it. Place round the top of each a border of small *croutons* of jelly, and in the centre of it put a little chopped jelly, and then a rich border of fine *croutons* of jelly round the whole.

* Dissolve two large handfuls of salt in two pints of water, and then pour it off clear.

Ditto, rolled up in a Spiral Form.

Dress an eel in the same manner as the preceding, and, after rolling it in a napkin, place it in a spiral form round a dome of four inches in height and three inches in diameter, and then put it, together with the dome, in a napkin, which you tie lightly, to keep the eel in its proper form; then put it in a round stewpan, with a *marinade* as before, and, when done, let it stand in its dressing till it is cold; after this, drain it, and, uncovering it, put it on a dish, in the centre of which you have formed a dome of Montpellier butter, in order to keep the eel in its proper shape. After glazing it, put some glazed mushrooms upon it, or, instead of them, some large pearls, prepared as follows: Spread some Montpellier butter, half an inch thick, on a stewpan-lid, and put it on ice, and when it is set cut out your pearls with a paste-cutter of three-quarters of an inch in diameter, and then place them on the eel; this has a better effect than the mushrooms. The border round this *entrée* is made of *croutons* of jelly.

Ditto, with Magnonnaise Sauce.

Prepare an eel the same as *en bastion* (see page 253), and when cold cut it into ten pieces, three inches in length, and each piece shaped like a lozenge. Put four of these pieces on a dish, so as to form a perfect lozenge; then three; on these put two more; and lastly, the remaining one on the top of all, all corresponding with each other. Cover them with a white or green *magnonnaise* sauce, and put a border round them of jelly, or coloured butter.

Ditto, formed like an Arch, with Montpellier Butter flavoured with Crawfish.

Bone a middle-sized eel, which, after being filled with force-meat as before, cut in the middle, and then cover with slices of bacon and a napkin, tied as usual. After this, place your two halves in an oval stewpan, in the form of a horse-shoe, putting some fragments of carrots round them to keep them in their shape. Dress them as before directed, and when cold trim and glaze them, and then place them upright in some Montpellier butter, in such a manner that the two halves form a complete arch, which you may ornament with lobsters' tails, truffles, and jelly. Round it put a border of jelly.

SECT. X.—OF VEGETABLES.

A Pyramid of Asparagus in a Crust.

AFTER making the yolks of four eggs into a paste for *nouilles*, roll it till it is nineteen inches in length by one and a half in width. With the trimmings make a round piece six inches in diameter, fastening on the edge of it the long strip, so as to form a crust, which after being pinched and ornamented a little, and then egged, must be put in a gentle oven. In the centre of this crust put a fine head of asparagus, and round it put six others nine inches in length, and again round these put twelve more, each of eight inches in length; round these twelve put sixteen others seven inches in length; and lastly, two more circles, the first six, and the last five inches in length.

Care must be taken to boil the asparagus in plenty of water, to preserve their green colour. When they are nearly done so as to be a little firm, cool them in cold water.

Asparagus served in this manner are eaten either with oil or with *magnonnaise* sauce.

Artichoke Bottoms, with Magnonnaise Sauce.

After taking the leaves off eight fine artichokes, turn them round carefully, rubbing them the while with half a lemon, and then throw them into cold water. Having prepared the eight artichokes in this manner, put them in a middle-sized stewpan with boiling water, two ounces of butter, the juice of two lemons, and a sufficient quantity of salt; when they quite boil, put the stewpan on the corner of the stove to simmer, covering the artichokes with a round piece of buttered paper. The moment they feel tender, drain them, take off the chokes and then trim them. Marinate them afterwards in a tureen, with oil, vinegar, salt, and coarse pepper; let them stand two hours, and then drain them, and cut each artichoke in two, one piece a little larger than the other; the larger pieces again cut in two, and place them in a circle on the dish which is to go on the table; afterwards cut the other pieces in two, and place them in a circle upon the others. The moment you are going to serve, pour a white or green *magnonnaise* sauce in the centre, and if you like, you may add a border of jelly, or roots.

A Pyramid of Salsifies with Oil.*

Take a bundle of *salsifies*, as nearly as possible of the same size; scrape them, and then throw them into a tureen, with

* *Salsify* is a kind of edible root, called also goats'-beard.

water, in which you have put some salt and vinegar; then drain them, and sauter them in a large stewpan, with four ounces of lukewarm butter, and the juice of two lemons, or two spoonful of good vinegar, which will preserve the whiteness of the *salsifies*; then, after filling the stewpan with a sufficient quantity of water, nearly boiling, put them on the fire with a small handful of salt. As soon as they boil, put the stewpan on the corner of the stove (covering the *salsifies* with a round piece of paper), and let them simmer till they are tender; then let them cool in their liquor. After this, drain them and put them for two hours in oil, tarragon vinegar, salt, and coarse pepper; then trim them in such a manner that you can place them in a dish as you may fancy. Pour some oil and vinegar in the bottom of the dish, or else cover the whole with a white *magnonnaise* sauce.

You may also serve up your *salsifies* in bundles, tying them with fillets of anchovies; place them upright in a circle, and pour a green *magnonnaise* sauce in the centre.

A Macedoine, with Oil, in a Crust..

9. Take five very fine red carrots, and as many turnips, cut them in pieces of two-thirds of an inch in length, and again in small rounds, with a root-cutter a quarter of an inch in diameter. Then put them in boiling water, and boil them for a few minutes with a pinch of salt; after which put them in cold water, and, when cold, dress the carrots and turnips separately, in some broth, with a little sugar. Then drain them, taking care that the turnips are a little firm, and, when they are cold, mix them in a tureen with some heads of asparagus, and green French beans that have been cut in strips of two-thirds of an inch in length, and boiled, yet not done too much. After this, add a good spoonful of middle-sized peas that have been dressed, and one of white French beans. Season the whole with oil, tarragon vinegar, a little nutmeg, some coarse pepper, some chervil, a small clove of shalot chopped very fine, and three spoonful of aspic jelly; mix the whole well together, and when you are ready to serve, place your *macedoine*, in the form of a rock, in a small crust, the same as for a pyramid of asparagus (see page 255). Serve it up immediately. You may put a circle of small pieces of cauliflowers, dressed very white, round the edge of the crust.

Cucumbers, mushrooms, and artichoke-bottoms, cut in rounds like the carrots, may be added to the *macedoine*, which might also be put in a second-course dish, with a border of roots or cauliflowers round it.

After marinating the *macedoine* with oil, vinegar, salt, and pepper, drain it in a napkin, and then mix with it two small spoonfuls of good *magnonnaise* sauce, after which, place it on a dish in the form of a pyramid, and then cover it with *magnonnaise* sauce.

Artichoke Bottoms, with Jelly.

Dress ten artichoke-bottoms as directed, page 255. When cold, trim six of the finest very round, and cut each of the four others in three round pieces of equal thickness, with a paste-cutter of one inch and a quarter or one inch and a half in diameter. Put these round pieces two and two, and at equal distances in the dish, in which as much aspic jelly as would cover the bottom has previously been set, and then place the six round artichokes upon them like cups, filling the inside of each with some chopped aspic jelly. Round the dish put a border of roots, or jelly.

Artichoke-bottoms, *à la macedoine*, are prepared in the same manner as the preceding, but formed into the shape of a pyramid, and covered either with a spoonful of *macedoine*, (prepared as directed in p. 256), or simply with small green French beans, half an inch long, dressed with oil, or with the heads of asparagus. Before you place your artichokes in the dish, you may marinate them with salt, white pepper (pounded), oil, and tarragon vinegar; and after standing two hours, drain them in a napkin.

Ditto, ornamented with Red Tongue.

After dressing fourteen artichoke-bottoms like the former, cut off one-third of the diameter of each of them, and then place them upright, two and two, on their cut side, forming them in a circle; then cut seven slices of red neats' tongue in half-rounds, with denticulated edges, and place them in the intermediate spaces between the artichoke-bottoms. Cut afterwards the fragments of the artichokes and tongue in small dice, and mix them with a green *magnonnaise* sauce, which you pour in the centre of the circle. You may also cover the artichokes with a white *magnonnaise* sauce, and then add the half-rounds of tongue or truffle, denticulated as before. You may likewise dress them with oil and *à la ravigote* chopped very fine; and also put in the centre of the artichoke-bottoms a good *macedoine*, heads of asparagus, or green French beans, with oil.

A Salad à la Parisienne.

9. Prepare in the same manner as for a *macedoine* (see p. 256) some carrots, turnips, heads of asparagus, and green French beans, and mix them in a small tureen with oil, tarragon vinegar, salt, pepper, chervil, and a little chopped shalot; then after boiling in water a fine red beet-root and three large potatoes, cut them in slices of one inch and two-thirds in thickness, and again in straight pieces of two-thirds of an inch thick; afterwards cut each piece diagonally, so that, when both pieces are put together, they form a perfect triangle; then place your triangles of potatoes in a dish, for the second-course, in a circle of six inches in diameter, with a triangle of beet-root between each of them, in such a manner that the whole forms a full border of one inch and two-thirds in height. To support your border, fill the bottom of your dish with aspic jelly, which you set on ice; then take thirty mushrooms, and cut out the centre with a root-cutter of one-sixth of an inch in width; after which put in each ring a head of asparagus of an inch in length, French beans, or small round pieces of carrot or beet-root. Next dip your mushrooms in a large spoonful of aspic jelly, a little set, and then place them successively on the border of beet-root. This little jelly will give your mushrooms the appearance of being glazed, and will produce a very fine effect. The moment you are going to serve, dress your *macedoine* and pour it in the circle, covering it afterwards with a white *magnonnaise* sauce. Inside the circle place upright the hearts of some small lettuces cut in halves or quarters, fixing a whole one in the centre of the *macedoine*, which you shape like a pyramid. You may also make your border of hard boiled eggs, cut in four or eight pieces, and also substitute celery or succory leaves for the hearts of lettuce; but in case you make your border of eggs, you must fasten them to the dish by pouring some jelly on it as before. Cover the *macedoine* with a green *magnonnaise* sauce.

Cauliflowers and Green French Beans in a Crust.

9. Prepare a crust (as directed in p. 255). Then after boiling your beans very green, mix them in a tureen, with oil, tarragon vinegar, coarse pepper, a little nutmeg, some parsley, and a little chopped shalot. The moment you are going to serve, pour half of them in the crust, round the edge of which you place a circle of small cauliflowers of equal size; then put in the remainder of the beans, and raise the whole as high as possible.

Cauliflower à la Magnonnaise, with Jelly.

After putting on your cauliflowers with some salt, butter, and boiling water, take them off the fire before they get too soft; and let them get cold in their water, which will do them thoroughly. After this drain and marinate them for two hours with oil, vinegar, salt, and white pepper (pounded). The moment you are going to serve, fill up your dish as high as possible, masking your cauliflowers with a white *magnonnaise* sauce, and place a border round them of fine *croutons* of aspic jelly.

A Pyramid of Green French Beans, with Oil, in a Crust.

Take some fine French beans, as much alike in size as possible, or cut in two lengthwise when they are too long. When you have trimmed them, throw them into a large pan full of boiling water, in which you put a small handful of salt. As soon as they are done put them in cold water, and then drain them in a cullender, and afterwards dry them in a napkin. Then mix them in a tureen with oil, vinegar, salt, white pepper (pounded), chopped parsley, and shalot; and the moment you are ready to serve, place your beans in the shape of a pyramid, in a small crust similar to that for the pyramid of asparagus, or simply on a dish, for the second course.

SECT. XI.—A LOIN OF VEAL, WITH JELLY.

AFTER dressing a loin of veal in the usual manner, put it between two baking-plates, on which you place a weight of about 8 *dwt.*s., in order to make it very level. When it is cold trim and glaze it, and then put it on a dish for *entrées*. Cover the edge with *croutons* of jelly, adding some chopped jelly, and ornamenting the top also with jelly.

A Turkey en Galantine, with Jelly.

Prepare and dress this *galantine* in the same manner as directed in page 233, taking care that your turkey is full of flesh, and not very fat. Let it simmer four hours, and, after suffering it to get nearly cold in its liquor, drain it, and press it lightly between two small baking-plates. When quite cold, trim it, and, after wiping it with a napkin, glaze it very equally. Then place it on a large oval dish, filled with chopped jelly, putting round it a rich border of *croutons* of jelly, and ornamenting the top likewise with jelly.

These and similar kinds of *entrées* are placed on pedestals.

Hams, with Jelly.

Take a fine ham, trim it, and, if it is new, let it soak twelve hours in cold water, to draw out the salt; if old, twenty-four, changing the water several times. Then, after putting it in a napkin, which you tie very tight, put it to boil gently in a large brazen pan or kettle for five or six hours, either with spices or without them. When it is done, let it stand till it is lukewarm. Then take it up and untie the napkin, to see whether it has got out of its proper form: and after tying up the napkin again, put the ham in a large earthen dish, the bottom of which is a little convex. Place a baking-plate on the top of it, and on this a weight of twelve or fifteen pounds. When the ham is cold, trim it carefully, according to the manner in which you intend to ornament it. Then glaze and put it on an oval dish, placing some chopped jelly round it, with a border of *croutons* of the same. Ornament the top with a rose, &c.

These hams may be served up on pedestals.

SECT. XII.—TO MAKE PEDESTALS (SOCLES).

TAKE six pounds of mutton fat off the kidneys; cut away all the skin and sinews, and then chop it fine; after which put it in a middle-sized pan on a moderate fire. As soon as it boils place the pan on hot ashes, and let it simmer three or four hours, stirring it with a wooden spoon. After this squeeze it through a napkin; likewise squeeze through a napkin six pounds of melted hogs' lard, and then mix the whole well together in a large tureen, which in summer you place in pounded ice, while in winter this precaution is, of course, unnecessary. Stir your fat continually with a whisk used for biscuit, rubbing it against the sides of the pan, in order that the whole may set equally, and mixing with it gradually the juice of two lemons, to whiten it. When the fat becomes too stiff to stir it with the whisk, work it with a wooden spoon till it acquires the consistency of firm butter, when you take two crummy loaves, one of which you form into the upper part, and the other into the foot of the pedestal, fastening both together by means of wooden pegs. Observe, however, that your pedestal should always be nearly six inches high, and that you should give it either an oval or round shape, according to the dish on which you are going to serve your *entrée*. After this put two spoonsful of fat on a large baking-plate, and on it fix the foot of the pe-

destal. Then cover the whole with all the fat, pressing it at the same time with your fingers on the crumb; after which take a profile mould of the pedestal,* and run it lightly round it, so as gradually to mark the mouldings, taking care at the same time to hold it constantly upright, and frequently to take away the fat which adheres to it, in order to enable you to handle it with greater facility. To finish your pedestal properly, you must run your profile mould very gently along the surface, so as to leave no marks where the board has been taken away. Trim the top of the pedestal afterwards in such a manner that the rim is every where of the same height; but leaving, at the same time, the centre a little hollow. Then ornament it in the manner described in the following page; but using only two colours, such as light-green and lemon colour, lilac and rose colour, sky-blue and dark red, purple and orange, or rose-colour and pistachio green. When you have finished decorating your pedestal, stick two forks in the upper part of it, so as to be able to remove it easily, and then place it on a gentle stove. When the baking-plate is lukewarm, separate the pedestal from it, which you take up by means of the forks, and then place it immediately on the dish on which you intend to serve. The moment you are ready, tastefully fold a fine damask napkin, so that it may exactly cover the surface of the pedestal, and on it place your *entrée*.

Another Method of preparing the Fat.—After preparing six pounds of mutton kidney fat as before described, pass it through a napkin, and then mix with it, by small quantities at a time, six pounds of lard not melted. As soon as it is cold put it into another vessel by gradually taking off the surface with a spoon; when you have taken off the fourth part, work it with a wooden spoon to give it a body, and then proceed in the same manner with the remainder; the whole of your fat being thus prepared, form your pedestal as before directed. By this process your fat will not be so white as the former, but it will take less time in preparing, which is of consequence when you are in a

* These profiles, or running moulds, are made in this manner—Correctly trace the outline of your pedestal on a fine piece of beech or walnut-tree wood, of five inches and a half in height by three in width, and nearly one-sixth of an inch in thickness. Then cut away the wood, so as to form an exact profile of all the mouldings which go round the pedestal, and slope the edge a little, which will enable you to draw the profile with greater ease along the fat.

hurry. It will besides answer every purpose if you colour your pedestals; though white ones certainly deserve the preference.

Pedestals may also be made of butter, which, too, has an advantage that it can be prepared in a quarter of an hour: for that purpose, work your butter into an equal substance, and after spreading it lengthwise two-thirds or five-sixths of an inch in width, put it round a crummy loaf cut straight; then place a fillet of butter round the top and another round the bottom; after which run your profile mould lightly round it, which in a moment will form your mouldings. This method is very useful in summer on account of the difficulty in making the fat to set.

With respect to the quantity of butter or fat, that depends entirely on the size and height of the pedestal, and particularly on the profiles you use in forming them.

Ornaments of Pedestals.

The fillet and frieze-work of pedestals are usually formed of pastil paste, and the colours generally are, for the former lilac, and the latter, lemon-coloured or *vert antique*, with the projecting parts a little bronzed; a contrast which gives the whole a very rich appearance. Some make the fillets of rose-coloured pastil paste; and where a wreath is used, pastil paste coloured sky-blue is generally prepared, but, then, the other ornaments are generally of a very light sky-blue colour.

Though there are five different ways of decorating pedestals—*viz.*, with pastil paste, natural flowers, coloured confectioner's paste, evergreens, and coloured butter or with fat—yet the ornaments of pastil paste, such as medallions, ciphers, &c. should be placed with great taste and without profusion, for simplicity is the true characteristic of what is really beautiful. Confectioner's paste, when used for ornaments, is coloured in the same manner as has been directed in Part IV., with this difference—that you mix it with white of egg only, and use the same weight of flour as you do of fine sugar so as to produce a very stiff and white paste.

To decorate with confectioner's paste requires in some measure, still more taste than with pastil (gum) paste, for in the former case you make the ornaments entirely yourself, whereas, in the latter, they are ready formed as soon as they come out of the moulds.

In a green decoration, if the frieze round the centre of a

large pedestal be of a pistachio-green, the other ornaments should be of a very light green or a bright yellow.

To ornament with evergreens of coloured butter, or fat, decorate the frieze of a pedestal with wreathes formed of small flowers of azure-coloured butter and small branches of yew, with a kind of knobs of yellow-coloured butter in the centre; make the border round the top of leaves of pimpernel of the same size; and that round the foot of small leaves of tarragon, ornamented with small flowers of yellow butter. Should a circle of pearls be added to these ornaments make them of green butter.

A pedestal, in the form of a basket, may be ornamented with garlands of small flowers of red, yellow, and rose-coloured butter; the knobs are likewise of yellow butter: the garlands may be intermixed with small branches of evergreen, such as yew, pine, laurel, or ivy. If a border is put round the top, it should be composed of the ends of small leaves of tarragon.

N. B. The butter or fat used in these kinds of decorations should, after being coloured, be put on ice to harden; and to make the flowers, &c. you must use a small chisel, round at one end and flat at the other.

Natural flowers, when used to ornament a pedestal, require great taste in their arrangement, and should be small, have a pleasant smell, and of a fine colour. Sprigs of green interspersed with them considerably heightens the effect.

Borders for Cold Entrées, &c.

These borders are generally made of *croulons* of jelly, cut as correctly and as neatly as possible, and then placed immediately on the dish without hardly touching them.

They are sometimes made of chopped jelly, with fillets of jelly, anchovies, or truffles placed on them.

Sometimes they are made of eggs, as for salads of fish or poultry; in which case the eggs are cut in four and the yolks placed outwards, and the tops ornamented with fillets of anchovies and capers; between them are often placed, though not necessarily, little bunches of small chives, which are fastened by means of a little butter.

Sometimes *entrées* of fish, and salads of poultry, have a small border of onions *à la chiori*, which is thus made:—Take forty small onions, as much alike in size as possible, trim them, and then put them for a few minutes in boiling water; throw them afterwards in cold water and then peel them. Next boil them in jelly broth, taking care that they

remain whole. When you have drained them, mix them with a little oil, vinegar, salt, and white pepper (pounded); then cut twelve small onions (of the same size as the former) across, so as to form each onion in three small rounds, which you put, for a few minutes, with a little salt in boiling water; then put them in cold water, and drain them by placing them on a large stewpan-lid. After this drain your whole onions, and put them in a circle round the edge of the dish which is to go on the table, placing on the top of each of them one of the small rounds, with a little pounded *ravigote* (see page 229) in the middle, and then putting some small leaves of *escarole*, or other salad, between each onion. You may also make these little rounds of fillets of anchovies, putting some chopped jelly, or a small thin slice of jelly, cut round, in the centre; and in the centre of these rounds you may even put capers or gherkins chopped fine.

A border is often composed of whole yolks of eggs ornamented with roses of Montpellier butter; between each of which are placed, upright, small quarters of the hearts of lettuces: the yolks may be decorated with round slices of jelly of one-half or two-thirds of an inch in diameter, or with small rings of fillets of anchovies.

A border may be composed of half eggs, cut in quarters, ornamented with small leaves of tarragon, or with fillets of anchovies, capers, and small hearts of celery.

Borders of butter are thus made:—Spread some Montpellier butter *à la ravigote*, and some with crawfish, full a quarter of an inch thick, but very level, on two stewpan-lids, and then place it on pounded ice. When set, take it off the lids and place it on a napkin, after which cut out your *croutons* with a small tin paste-cutter, formed agreeably to the figure you wish to represent, which you must dip frequently in cold water. When you have no Montpellier butter, colour your butter thus:—To make it rose-coloured, mix some carmine or vegetable red with it; to make it green, add spinach juice; yellow, a small infusion of saffron; purple, red mixed with Prussian blue; and for a gold colour, red and yellow mixed together.

Borders of roots are made as follows:—Take six fine carrots, and as many turnips; cut them in slices half an inch in thickness, and put them for a few minutes separately in boiling water; after which put them in cold water; then dress them in two small stewpans, agreeably to the directions given in making *chartreuses* (see page 56), taking care that they are not done too much. After draining them on

a napkin, trim the edges lightly, and then cut them out in figures with a root-cutter made for that purpose; after which you may glaze the *croutons* as you put them in their places with a glazing of roots.

These borders may be further ornamented with heads of asparagus, large peas, green French beans, mushrooms, or artichoke-bottoms.

N.B. These borders suit extremely well to be put round small hot *entrées*, with a *macedoine* or other vegetables, *chartreuses*, or cold vegetables; but they produce a particularly good effect round cold *entrées*, such as *chaud-froid* of poultry or game, *magnonnaise* of poultry, and even fish.

Borders of bread and paste are formed of single *croutons* cut out with a tin paste-cutter. Their height should be regulated by the size of the *entrées*; viz. the border for a *saute* should only be one-half or two-thirds of an inch high, and those for *entrées* of butcher's meat, poultry, and whole game, about an inch. In case the *croutons* are too large, part of the bottom should be cut off.

Borders may be mixed, or otherwise varied, according to one's fancy. Such as are made of paste for *nouilles* are extremely well adapted for *entrées* which require a great deal of sauce. To form these borders you must make the whites of four eggs into rather a stiff kind of paste for *nouilles*, which should be rolled out into a strip of twenty-four inches in length, two-thirds to five-sixths of an inch in width, and nearly half an inch in thickness. After egg-ing one side of it, or otherwise covering it with confectioner's or pastry glue, put it upright round the edge of the dish, fastening the two ends correctly together; then make the yolk of an egg into rather a softish paste for *nouilles*, which must be rolled out very thin, and then cut out with a small paste-cutter into figures, and placed round the strip mentioned before; after which place the whole for a few minutes in a gentle oven, in order that the paste may dry without being discoloured.

Ornaments of Hattellets.

Various kinds of *hattellets*, or skewers made of unpolished silver, are used in ornamenting large pieces, and the things which you put on them should be varied as much as possible; as, for example: A middle-sized crawfish, a large double cock's comb, a large force-meat ball *à la Villeroy*, and a fine mushroom; a small lamb's sweetbread (larded and glazed), a fine truffle, and a large crawfish; a cock's stone, a fine

comb, a very black truffle, and five lobsters' tails (not shelled), formed into a rose; a small tame pigeon, a crawfish, and a *croquette* of rice with a *salpion*; a small fillet *à la conte* formed into a circle, a large force-meat ball of poultry, a large cock's comb, and a truffle peeled; a small lamb's sweetbread *à la St. Cloud*, a fine crawfish, a large thin truffle, and a force-meat ball *à la Villeroy*, &c.

N. B. You may also use artichoke-bottoms, large mushrooms, and large *crevettes*.

PART VII.

SWEETS FOR THE SECOND COURSE.

SECT. I.—OF CLARIFYING SUGAR AND ISINGLASS, &c.

Note.—The quantity of sugar and isinglass used in making jellies should in some measure be regulated by the sweetness or acidity of the fruit. It is further necessary to observe that, in rainy and even in damp weather, you should add one-sixth more isinglass than usual; and that jellies composed of wine and *liqueurs* should have less isinglass and sugar than those of fruit.

Of Clarifying Sugar.

Put the fourth part of the white of an egg in a middle-sized pan, beat it up, and as soon as it begins to froth add to it two glasses and a half of filtered water, and one pound of good sugar broken in small pieces; then, after stirring the whole, put the pan on a moderate fire, and as soon as it begins to boil place it on the corner of the stove, in order that the sugar may throw off all its scum, adding to it two spoonful of cold water. After simmering ten minutes, take off the scum, adding to it gradually two more spoonful of filtered water. When the scum or froth becomes light and of a whitish colour, the sugar is clarified; you then pass it through the corner of a wet napkin, or through a silk sieve, which, as well as the vessel in which you put your sugar, should be used for no other purpose.

N. B. You must not skim your sugar when it begins to boil, as that would impede its clarifying. If you wish to make your sirup very white, pour the juice of a very sound lemon in it as soon as it begins to throw up its first scum.

Of clarifying Isinglass.

For a second-course dish reversed, take one ounce, and four drams of isinglass; cut it in small pieces, and then wash it several times in warm water; put it on the fire, in a middle-sized pan, with five glasses of filtered water, and, as soon as it boils, put the pan on the corner of the stove in such a manner that it may continue boiling hard, taking particular care to skim it well. As soon as it is reduced to three-fourths, which will give you a good glassful, strain it through the corner of a napkin into a clean vessel.

Jelly of Violets.

After picking two small parcels of fresh-gathered violets, put them, with a pinch of cochineal seed, in twelve ounces of clarified sugar, nearly boiling; then cover the infusion perfectly close, and when the sugar is lukewarm pass it through a silk sieve; after which you add to it half a glass of good kirschwasser, and one ounce of clarified isinglass, nearly cold; stir the whole with a silver spoon, and then pour it in a mould, into which you have previously put ten pounds of pounded ice, taking care that the ice reaches nearly to the rim, and is everywhere of the same thickness. Cover the mould with a stewpan-lid, on which put a little ice, and then let it stand three hours. When you are ready to serve, dip the moulds quickly into a large stewpan half filled with hot water, and then turn the jelly immediately out into the dish.

N. B. No jellies of flowers or red fruit should be put into tin vessels, nor be touched with pewter or tinned spoons.

This jelly may also be made by pounding the flowers in a mortar, and then putting them in lukewarm sirup. Let them stand for five or six hours; after which strain them through a fine napkin, and then add the kirschwasser and the isinglass to it.

N. B. To obtain an ounce of clarified isinglass, you must take one ounce and two drams.

Jelly of Roses.

Put the leaves of about thirty fine roses and a pinch of cochineal seed into twelve ounces of clarified sugar; cover the whole quite close, and as soon as it is lukewarm strain it through a sieve; then add half a glass of distilled rose-water, half a glass of kirschwasser, and one ounce of clarified isinglass. Finish as before directed.

N. B. Jellies of jessamine and other flowers are prepared

in the same manner. Four ounces of flowers are sufficient for a jelly.

Jelly of Orange Flowers.

Take two ounces of fresh gathered orange-flowers, and proceed as before, adding to the sirup, after it is strained, one ounce of clarified isinglass, with the juice of three oranges or lemons.

Ditto, with Caramel Sugar.

After clarifying twelve ounces of sugar, boil half of it to a *caramel*, then take it off the fire and put into it one ounce and four drams of fresh-gathered flowers, mixing the whole with a silver spoon. When cold, add to it two glasses of boiling water filtered; then let the *caramel* dissolve on hot ashes; after which strain it through a sieve or bag if necessary, and add the remainder of the sugar, with an ounce of clarified isinglass. Finish as usual.

Ditto, with Red Champagne.

Put two ounces of fresh-gathered flowers in ten ounces of clarified sugar nearly boiling; cover it, and, when nearly cold, strain it through a silk sieve. Add afterwards one ounce and two drams of isinglass, and a glass and a half of champagne.

SECT. II.—OF FRUIT JELLIES.

Strawberry Jelly.

TAKE one pound of picked strawberries, press them lightly, and put them in four ounces of very clear sirup; then cover the infusion, and let it stand all night: strain it through a bag on the following morning, and in the mean time clarify eight ounces of sugar; when nearly clarified, add to it a pinch of cochineal to give it a very fine red colour; after which, strain it through a sieve, and then add to it an ounce of isinglass, the juice of two sound lemons, and afterwards the fruit. Stir the jelly lightly, and put it in a mould placed in ice.

N. B. Take care that the sugar and isinglass be only lukewarm when you mix them together. This observation applies to all jellies of this kind.

When you have no time to strain the fruit through the bag, merely throw the strawberries in boiling sirup, with a pinch of cochineal; cover the infusion, and when cold, finish the

jelly by adding the necessary quantity of isinglass. When the season permits, you may add a pound of red currants to the strawberries, but omitting in that case the lemon juice and the cochineal. Raspberry jelly is prepared in the same manner, but with this variation—that a pound of raspberries and a pound of white currants are to be used.

Red Currant Jelly.

Stone a pound of fine clear red currants and four ounces of raspberries; squeeze out the juice, which, after being strained through a bag, mix with twelve ounces of sugar and an ounce of isinglass (both clarified). For the remainder of the process, see the directions for making *Jelly of Violets*.

N.B. If the currants are too pale, add a pinch of cochineal. White currant jelly is prepared in the same manner, substituting white for red raspberries.

Cherry Jelly.

After picking and stoning two pounds of fine ripe cherries, add four ounces of red currants (stoned); then squeeze out the juice and strain it through a bag, after which mix it with three-quarters of a pound of clarified sugar, and an ounce of isinglass. Finish as usual.

Jelly of four kinds of Fruit.

Take four ounces of fine cherries, four of raspberries, four of strawberries, and eight of red currants; squeeze them and strain the juice through a bag, which is to be afterwards mixed with the usual quantity of sirup and isinglass. Finish as before directed.

Jelly of Verjus (a kind of sour Grape).

After pounding a handful of spinage, add to it two pounds of verjus, stoned; then strain the juice through a bag, and mix it with twelve ounces of sugar, and eight drams of isinglass (both clarified). Finish as usual.

Jelly of Muscadine Grapes.

After stoning two pounds of ripe red muscadine grapes, squeeze out all the juice, which you strain through a bag; then mix it with ten ounces of sugar, an ounce of isinglass, (both clarified), the juice of two lemons; and finish as usual.

Jelly of Barberries.

Put two pounds of fine ripe barberries, stoned, in twelve ounces of boiling sirup; let it boil up, then cover the infusion, and strain it through a silk sieve. When nearly cold, add to it an ounce of isinglass, and finish as usual.

Jelly of Pomegranates.

Stone five fine ripe pomegranates, rub them through a horsehair sieve, and then strain the juice through a bag. Mix it afterwards with the sirup, to which you have previously given a light rose colour, by adding a little cochineal. Add the necessary quantity of isinglass, and finish as usual.

Jelly of Apricots.

Take the stones out of eight fine apricots and boil them (six at a time) in the sirup, which in this case should be a little lighter than usual. When done, squeeze them in a napkin, to extract the juice, to which add the sirup (strained through a silk sieve) with the necessary quantity of isinglass. Finish as usual.

Pine-Apple Jelly.

Take a fine ripe pine-apple, cut it small, and then throw it into the boiling sirup; let it boil up, and when nearly cold, strain it through a silk sieve. Add a little *caramel*, to give the jelly a fine yellow tinge; then the juice of two lemons, and an ounce of clarified isinglass. For the remainder of the process, see *Jelly of Violets*.

N.B. When the fruit is very ripe, squeeze it well, and then strain the juice through a bag.

Jelly of Malta Oranges.

Squeeze the juice out of twelve oranges and two sound lemons, taking out the seed. Then cut the peel off two sound sweet oranges as thin as possible, and put it together with the juice in a bag. When strained, mix it with the sirup which you have previously coloured with a little cochineal. Add two drams of clarified isinglass; and finish as usual.

Oranges filled with Orange Jelly.

Take seven well-formed oranges, of a fine grain and dark colour; then, with a root-cutter of an inch and a quarter in diameter, cut out a piece from each of them in such a

manner that the place where the stalk has been may be exactly in the centre; after which you gradually empty the orange with a small coffee-spoon, taking care not to break the rind; but if that should accidentally happen, close the aperture with a little butter. As fast as you empty your oranges, throw them in a large vessel of cold water, in order to harden and refresh the rind. In the mean time strain the juice through a bag, adding to it the juice of two lemons, and then finish the jelly, as the former. Then put your empty oranges in a large sieve, with fine pounded ice, at two inches distance from each other; fill them with the jelly, and as soon as you are ready to serve, replace the piece which you had cut out to empty them, and put them on a neatly folded damask napkin, with some orange, laurel, or ivy leaves, between them. You may also place them in a small basket of rose-coloured confectioner's or pastil paste, and cover the oranges with a half-round of spun sugar.

Orange Jelly à la Belle Vue.

Prepare your oranges like the former, and when ready to serve, cut them with a very sharp knife in quarters; after which place them on a napkin intermixed with green leaves. You may also put them in a cup of yellow or rose-coloured confectioner's paste.

Orange Jelly en Rubans (in Ribands or Stripes).

Prepare seven oranges in the same manner as the former, but only half the quantity of jelly; then prepare an equal quantity of *blanc manger* made with half a pound of sweet almonds and ten bitter almonds, diluted with two glasses and a half of water, and then squeezed through a napkin; add to it six ounces of pounded sugar, and full half an ounce of clarified isinglass. Mix the whole well together, and then strain it immediately through a napkin; then place your empty oranges in ice, and pour into each of them a table-spoonful of *blanc manger*. As soon as it is set (which you will easily ascertain by putting the top of your finger upon it), pour on it a spoonful and a half of orange jelly. As soon as it has set, cover it with two spoonfuls of *blanc manger*. When that is set, pour on it two spoonfuls of orange jelly, and proceed in this manner till the oranges are filled. When you are ready to serve, cut them in quarters, and place them in a cup of almond paste.

N. B. The oranges may also be filled with white and red jelly. The *blanc manger* may also be coloured with cochi-

neal, spinage juice, &c. You may also fill the oranges with *blanc manger* alone; but in that case they are called *oranges en surprise*.

Orange Jelly in small Baskets.

Empty your oranges as before, except that in so doing you form a small handle to each of them, which will give them the appearance of baskets; fill them with common jelly, and when it is set, place your baskets on small pedestals of confectioner's paste.

Lemon Jelly.

Squeeze the juice out of twelve fine lemons, which you strain through a bag, taking care to pick out all the seed; then clarify fourteen ounces of sugar, and when the froth begins to get white, add to it two spoonsful of lemon-juice to whiten it. Then clarify one ounce and two drams of isinglass, and when the sugar and isinglass are lukewarm, mix them together and add the juice. Put the jelly in a mould placed on ice, and, when ready, take it out in the usual manner.

N. B. As the beauty of lemon jelly consists in its being extremely white, none of the peel should be added to it. Lemons may be filled in the same manner as the oranges.

Jelly of Bigarades (a Seville Orange).

Cut the rind off two sound and very yellow *bigarades* as thin as possible; squeeze on them the juice of five lemons, and then strain the whole through a bag. Mix the juice with fourteen ounces of sugar and one ounce and two drams of clarified isinglass, and then finish the jelly like that of violets.

Jelly of Vanilla, with Caramel Sugar.

Clarify twelve ounces of sugar, and after straining it through a silk sieve, put half of it in a small pan, with two cloves of good vanilla. Let it boil on a moderate fire, and as soon as it begins to acquire a dark yellow colour, take it off the fire, and pour on it two glasses and a half of filtered water; after which you cover the pan and place it on hot ashes, in order gradually to dissolve the sugar. When the sugar is entirely dissolved, let it get cold, and then strain it through a bag. Add to it afterwards half a glass of kirschwasser, an ounce of clarified isinglass, and the remainder of the sirup; finish as usual. You may also steep the vanilla

in the sirup, to which you have previously given a fine rose-colour, by means of a little cochineal. This colour is preferable to the former.

Jellies flavoured with Mocha Coffee.

Put four ounces of mocha coffee in a middle-sized pan on a moderate fire, stirring it continually in order to give the whole a regular colour. When your coffee has acquired a fine dark yellow tinge, take an eighth part of it, and throw the remainder into three glasses of filtered water nearly boiling; cover it and then let it get cold. In the mean time boil half a glass of water, and when you take it off the fire, throw into it the eighth part of the coffee (ground), adding a little isinglass in order to clear it. When it is well settled, pour it off clear, and add to it the infusion which you have previously strained through a silk sieve; then pour the whole through a jelly-bag, after which mix it with twelve ounces of clarified sugar, one of isinglass, and half a glass of kirschwasser: finish as usual. This jelly should be of a light coffee-colour, and very clear. You may also boil one-fourth part of the sugar to a *caramel*; but in that case you omit the infusion of ground coffee, which is also the case when you make it entirely white.

Jellies flavored with Hyson Tea.

Clarify twelve ounces of sugar in the usual manner, with the addition of a pinch of cochineal; and, after trimming it well, throw in two drams of hyson tea. Then cover the infusion, and let it stand till it is cold. Add to it half a glass of kirschwasser and a glass of water. Then strain it through a bag, and mix with it the necessary quantity of isinglass. The remainder of the process is the same as before.

Jelly of the Essence of Green Angelica.

Take two ounces of the roots of angelica; wash and dry them well; and, after cutting them in pieces, throw them in the sirup (twelve ounces of sugar), with an ounce of the seed of angelica (pounded). You then cover the infusion, and, when it is cold, add to it half a glass of kirschwasser; after which you strain it through a silk sieve, and then through the jelly bag. Lastly, add to it an ounce of isinglass, and then finish as usual. This jelly should be extremely transparent, and of a very light-green colour.

Jelly of Essence of Mint.

The sirup (twelve ounces of sugar) being nearly boiling, throw into it twelve drams of fresh-gathered mint, and the peel of two fine sound lemons. Cover the infusion, and, when it is just lukewarm, pour in it half a glass of kirschwasser, and then finish your jelly as usual, adding to it an ounce of isinglass, and half a dram of essence of peppermint, dissolved in a glass of lukewarm water, and strained, if necessary, through a silk sieve or jelly bag.

Jelly au Parfait Amour (True Love Jelly).

Put the peel of a citron, and two round lemons, cut as thin as possible, together with two cloves pounded, and a pinch of cochineal, in the sirup (twelve drams of sugar), nearly boiling. When the infusion is cold, pour into it half a glass of kirschwasser; after which strain it through a bag, and then add an ounce of isinglass. Finish as usual.

Jelly flavoured with Punch.

Put the peel of two sound lemons in the sirup, nearly boiling; cover the infusion, and, while it is getting cold, strain the juice of five lemons through a bag. Then strain the infusion through a silk sieve, and add to it a glass of good arrack or rum, and an ounce of clarified isinglass. Finish as usual.

Jelly flavoured with Orange-Peel.

Rub the peel of four very sweet dark-coloured Malta oranges very lightly on a piece of sugar of three-eighths of a pound, taking particular care not to touch the white. As the sugar becomes coloured, scrape it off with a knife, and let it dissolve in two glasses of filtered water made lukewarm. Then strain it through a bag with the juice of six lemons. In the mean time clarify the remainder of the sugar, and as soon as it is lukewarm add to it an ounce of isinglass; after which you mix it with the strained lemon juice and sugar, together with a small infusion of cochineal. Finish as before.

Jelly flavoured with Citron-Peel.

Grate the peel of two middle-sized citrons as before; then dissolve the sugar in two glasses of filtered water, and strain it through a bag with the juice of four sound lemons. After clarifying the remainder of the twelve ounces of sugar,

put one quarter of it in a small pan, and boil it to a *caramel*, in order to give the jelly a fine yellow colour. Add to it an ounce of isinglass, and finish as usual.

Jelly flavoured with the Peel of Bergamot Lemons.

Grate the peel of four fine lemons on a piece of sugar of twelve ounces, and then proceed in the same manner as with citrons; except that you add the juice of three lemons instead of four.

Jelly flavoured with the Peel of Seville Oranges.

Grate the peel of three fine Seville oranges on three-quarters of a pound of sugar; dissolve it in a glass of lukewarm water, and then strain it through a bag with the juice of four lemons. In the mean time clarify the remainder of the sugar with the addition of a pinch of cochineal; after which mix the sirup with an ounce of isinglass, and finish the jelly as usual.

Jelly flavoured with the Peel of four different kinds of Fruit.

This jelly is prepared like the former, with this difference—that you grate half of the peel of a citron, half of that of an orange, half of that of a lemon, and the whole of that of a small *bigarade*.

SECT. III.—JELLIES OF WINES AND LIQUEURS.

Jelly of Red Champagne.

CLARIFY twelve ounces of sugar with about a dozen grains of cochineal. Then add an ounce of lukewarm isinglass with two glasses of red champagne; after which put it in a mould, and finish as usual. Jellies of madeira and other wines are made in the same manner.

N. B. Put no cochineal in such wines as are red enough of themselves to colour the jellies.

Jelly of Marasquin.

After clarifying three-quarters of a pound of sugar, add to it an ounce of lukewarm isinglass, and a glass and a half of marasquin. Then finish as usual. With other liqueurs you proceed in the same manner.

SECT. IV.—MACEDOINES OF FRUIT.

Note.—The following moulds are recommended for these kinds of sweets. First, a semi-globular mould of six inches and a half in diameter and four in height, which may be fluted. Secondly, a small mould of the same shape as the former, but only four inches and a half in diameter and three-quarters in height, having four small handles of one inch and a half in length (a little turned at the end), placed crosswise round the edge, in order to support the small mould on the large one, so as to leave a vacant space of only an inch round the former.

Macedoine of Fruit, with Strawberry Jelly.

After preparing the usual quantity of strawberry jelly (as described in p. 268), place the large mould in ten pounds of pounded ice; then put the small mould in the large one, the latter of which you fill with jelly. While it is setting, take about twenty fine strawberries, as many very red small ones, the same number of fine white raspberries, a dozen fine bunches of white currants, and as many red ones; wash and drain them on a napkin, but handle them as little as possible. When the jelly is set, half fill the small mould with warm water, in order to separate it from the jelly, which is done in a moment; then place in the vacant space left in the jelly two bunches of white currants, round which you place a circle of pine strawberries, and round them a circle of white raspberries. Cover them with two or three spoonsful of jelly, which you have kept back for that purpose, and then let it set. Continue to fill the inside of the jelly by placing on the raspberries a circle of common strawberries, and then a circle of white currants. The centre you fill up with the remainder of the raspberries, white currants, and the small strawberries, adding to them three spoonsful of jelly; then put a circle of pine strawberries on the white currants, next a circle of red currants, and in the centre the remainder of the fruit, filling the mould up with jelly. When the whole is set, dip the mould in warm water, and then take it out directly; after which turn it on its proper dish.

N. B. You may also prepare these kind of *macedoines* like common aspics, in which case you use each a mould as you think proper.

Macedoine of Fruit, with Jelly of Verjus.

Prepare your jelly (as directed in p. 269), part of which you put in a mould, in the same manner as directed in the preceding article. While it is setting, take a red peach, a fine large apricot, and a very ripe brunion, which you are to peel and cut in quarters. You are also to pick three different kind of cherries, a dozen of each. When the jelly is sufficiently set, take out the small mould and place a cherry in the centre of the vacant space, round which put some cherries of a different kind. Form a second circle of some of the quarters of the fruit, which are to be placed upright along the jelly, putting the remainder of the quarters in the centre; then form another circle, by placing alternately a cherry of each kind, and filling up the centre in the same manner. When you have disposed of the whole of your fruit, fill up the mould with the remainder of the jelly, and then finish as before.

N. B. You may also make this *macedoine*, with the addition of a few strawberries, raspberries, and currants; or fill the mould with jelly of muscadine grapes, or use only red fruit intermixed with jelly of *verjus*, or some other white jelly.

Macedoine of Plums, with Jelly of Barberries.

Proceed as before, filling the inside of the jelly with various kinds of plums, and a few small bunches of barberries, together with some large black or red currants.

Macedoine of Oranges, with Jelly of Citron.

Fill your mould as before, placing inside the jelly four fine oranges, peeled and cut in quarters, from which you take the seed, and then finish as usual.

A Winter Macedoine of Fruit, preserved in Brandy.

Fill your mould with jelly, made of any kind of liquor you think proper; and put in it a peach, an apricot, two plums, a pear, twelve cherries, twenty-four grapes (*verjus*), some raspberries, cassis, and a few small green apricots; the whole well drained on a napkin. Finish as usual.

Note.—By means of the double mould above described, you may make transparent jellies of different colours; as for example—putting some white lemon jelly in the large mould, and when that is set, filling up the vacant space in

the centre with yellow or rose-coloured jelly of the same kind, or filling the large mould with white and the small with red aniseed jelly.

You may use also two different kinds of jelly.

SECT. V.—OF WHIPT JELLIES.

AFTER preparing one of the jellies (described p. 268), pour a fourth part of it in a mould, which you have previously put in ice. As soon as the jelly is set a little, take the mould off the ice and put in its stead a small bason or pan, in which you pour the remainder of the jelly. Beat it up quickly, with a whisk made of box twigs, in the same manner as you beat up eggs; and the moment the small air-bladders, which form the froth, are of the size of pins' heads, pour it into the mould, which you replace immediately in the ice, where it should remain three-quarters of an hour, and then be taken out in the usual manner.

N. B. In case the jelly should set too quickly, gradually mix with it a spoonful of warm water. These kinds of jellies require less isinglass than the others.

SECT. VI.—OF BLANC MANGERS.

Common Blanc Manger.

AFTER blanching one pound of sweet almonds, and about twenty bitter almonds, throw them in cold water, and afterwards drain and wipe them dry; then pound them in a clean mortar, moistening them gradually with half a spoonful of water at a time, in order to prevent their turning to oil. When your almonds have been well pounded, put them in a clean earthen vessel, and dilute them gradually, by means of a silver spoon, with five glasses of filtered water; after which squeeze them very tight in a napkin, in order to extract all the milk. Add to it twelve ounces of loaf sugar, broken into small pieces; and, when the sugar is dissolved, pass the milk again through a napkin, and put in it one ounce of clarified isinglass, a little more than lukewarm, then pour it into a mould, in which you have previously put ten pounds of pounded ice, where it should stand two hours.

N. B. When taken out, add to it half a glass of good rum, arrack, or marasquin. When you serve your *blanc manger* in small cups, prepare only two-thirds of the above ingredients, except the isinglass, of which you should use a little less than two-thirds.

Blanc Manger, flavoured with Citron.

Grate the peel of a middle-sized citron on a piece of sugar of three-quarters of a pound, taking care not to touch the white skin that is underneath; after which divide the coloured and the remaining white sugar into two equal parts; then pound as before a pound of almonds, and, after moistening them with five glasses of filtered water, squeeze out the milk as before, which you divide into two equal parts, in one of which you put the six ounces of white, and in the other the six of coloured sugar. As soon as all the sugar is melted, strain these two kinds of *blanc manger* separately, and add to each quantity half an ounce of clarified isinglass; after which pour them alternately into a mould (which you have previously placed in ice), each kind half an inch thick, taking care that each be well set before you pour in the next. Finish as usual.

N. B. With oranges and lemons proceed in the same manner, except that you use two of each.

Ditto, with Vanilla.

Boil six ounces of sugar to a *caramel*, with the addition of a clove of vanilla cut in small pieces. When the sugar is cold, put it on hot ashes; pour on it a glass of warm water, in order to dissolve it with greater facility; pound sixteen ounces of almonds as before, but adding only three glasses of the water; squeeze out the milk, and divide it into two equal parts; to one you add the sirup of vanilla, and to the other six ounces of sugar, dissolved in a glass of lukewarm water; strain both through a silk sieve, and add to each quantity half an ounce of isinglass; after which fill the mould as before, pouring in alternately some of the white and some of the yellow.

N. B. *Blanc manger*, with aniseed, is prepared in the same manner, with this difference—that you mix with the *caramel* four drams of green aniseed instead of the vanilla.

Ditto, with Mocha Coffee.

Roast two ounces of mocha coffee, grind it, and then put it in a glass of boiling water; let it stand some time, and

when it is settled pour it off clear ; after which add to it six ounces of sugar, and half an ounce of clarified isinglass ; then pound sixteen ounces of almonds, and dilute them with three glasses of filtered water ; squeeze out the milk, which you divide into two parts ; to one you add the coffee, and to the other half an ounce of isinglass and six ounces of sugar, dissolved in a glass of water. Then finish as before.

Ditto, with Chocolate.

Dissolve four ounces of chocolate and four ounces of sugar in a glass of boiling water ; then pound sixteen ounces of almonds, adding three glasses of water. After squeezing out the milk, separate it into two equal parts ; to one of which you add the chocolate, with four drams of isinglass ; and to the other, six ounces of sugar, dissolved in a glass of lukewarm water, with four drams of isinglass. Finish as usual.

Ditto, with Pistachios.

After blanching four ounces of pistachios, pound them with half an ounce of preserved citron ; after which dilute them with a glass of water. Then squeeze out the milk through a napkin, and divide it into two equal parts ; to one of which add the milk of pistachios, with as much spinage juice as will give it a fine light-green colour ; and to the other, six ounces of sugar, dissolved in a glass of lukewarm water, with half an ounce of isinglass. Finish as before.

Ditto, with Almonds d'Avelines.

After blanching and washing a pound of almonds *d'avelines*, put half of them to soak for two hours in cold water ; wipe the rest quite dry, and put them in a middle-sized pan, which you place on a moderate fire, stirring them continually with a silver spoon. As soon as they have acquired a light-yellow colour, take them off the fire and let them get cold ; then pound them, adding from time to time half a spoonful of water, in order to prevent them from turning to oil. When they are well pounded, dilute them with two glasses and a half of filtered water, and squeeze them in a napkin, in order to extract all the milk, to which you add six ounces of sugar. When the sugar is dissolved, strain the milk again through a napkin, and then add to it half an ounce of clarified isinglass. The other almonds you prepare in the same manner, which will give you two kinds of *blanc manger*, viz. one of a white, and the other of a light-yellow colour. Finish as usual.

Ditto, with Strawberries.

After picking a good plateful of very fine ripe strawberries, squeeze them through a napkin to extract the juice, which you mix with the ingredients for a common *blanc manger* (described page 287), with this difference—that in case your strawberries yield a glassful of juice, you put in a glass of water less. The remainder of the process is as usual.

You may add a small infusion of cochineal, to give the *blanc manger* a fine rose-colour.

With raspberries proceed in the same manner, with the addition of a handful of very fine red currants.

Ditto, with Cream.

After preparing three-fourths only of the ingredients of any one of the preceding receipts, put them on ice in an earthen vessel, stirring them the while with a large silver spoon. As soon as your *blanc manger* begins to set, take it off the ice, and add to it a plateful of good whipt cream, stirring it well in order to make the whole very sleek ; put it afterwards in a mould, and proceed as usual.

Whipt cream may be added in this manner to any of the above *blanc mangers* provided you use only three-quarters of the ingredients there mentioned. They will, however, in that case be of one colour only.

Ditto, made without Isinglass, and without being put on Ice.

Prepare half of the ingredients for making common *blanc manger*, but without adding any isinglass ; then take the whites of four eggs, and beat them up a little in a large pan till they begin to froth, when you add the *blanc manger* to them ; then place the whole on hot ashes, continuing to beat it up with a biscuit-whisk till all the ingredients are well mixed together. Put it immediately into small cups or a silver stewpan, and then serve it up either hot or cold.

N. B. In making this kind of *blanc manger*, whatever it may be flavoured with, use only half of the ingredients described before.

SECT. VI.—FROMAGES BAVAROIS (BAVARIAN CHEESES),
WITH GREEN NUTS.

AFTER picking twenty-six fine green nuts pound them, moistening them from time to time with a little water to prevent their turning to oil ; then put them in a small tureen,

and dilute them gradually with two glasses of cream, nearly boiling, in which you have first dissolved eight ounces of sugar. Let the whole stand for an hour, after which pass it through a fine tammy; add to it six drams of lukewarm isinglass, and then pour it into a tin semi-globular mould of six inches in diameter and four in depth, or into a middle-sized tureen, which you place in ten pounds of pounded ice; after it has stood fifteen minutes, stir it with a large silver spoon from time to time, till it begins to thicken, but then stir it without ceasing till the whole becomes very sleek; afterwards take it off the ice, and add to it gradually as much cream *à la Chantilly* (well drained) as will fill the mould you are going to use. Quickly mix the whole well together, and pour it immediately in a mould previously placed in ice; let it remain full half an hour, and then take it out.

Ditto, with Almonds d'Avelines.

After blanching four ounces of almonds *d'avelines* wash them in cold water; drain and wipe them in a napkin, and then put them in a pan on a moderate fire, stirring them continually with a silver spoon; as soon as they have acquired a fine yellow colour take them off the fire, and when cold pound them as usual with a few drops of water, after which dilute them in a small tureen with two glasses of milk nearly boiling, and in which has been dissolved eight ounces of fine sugar; let it stand an hour; then pour the whole through a fine tammy, and add to it six drams of clarified isinglass; after which put it in ice as before, and as soon as it begins to thicken, add to it a large plateful of whipt cream; then pour it in a mould, and finish as before.

Ditto, with Bitter Almonds.

Take three ounces of sweet and one of bitter almonds, and proceed as before, except that you must not put them on the fire to colour; and in pounding them use two glasses of water, and add the isinglass lukewarm.

Ditto, with Pistachios.

Blanch four ounces of very green pistachios, wash and drain them, and then pound them with an ounce of preserved citron or the peel of a lemon grated on sugar, and eight ounces of bitter almonds. The whole being well pounded, dilute it with two glasses of milk nearly boiling, adding to it eight ounces of pounded sugar; let it stand

nearly an hour, and then strain it through a napkin ; after which add six drams of clarified isinglass, and as much spinage-juice as will give it a fine green colour ; then put it in ice and proceed as before directed.

Ditto, au Parfait Amour.

Take the peel of two sound lemons, and a small citron cut as thin as possible ; throw it into two glasses of boiling milk, with six cloves (pounded), and eight ounces of sugar : let the whole stand an hour, and then strain it through a tammy. Add to it six drams of isinglass, and as much of the infusion of cochineal as will give it a fine rose-colour. Put it in ice and proceed as before.

Ditto, with Essence of Mint.

Put an ounce of fresh-gathered mint, and the peel of a sound lemon, into two glasses of milk (nearly boiling). When lukewarm, add to it half a dram of the essence of peppermint, and eight ounces of pounded sugar. After it has stood a few minutes, strain the whole through a tammy, and then add to it six drams of isinglass ; after which put it in ice, and finish the cheese like the preceding.

Ditto, with Aniseed.

Pound four drams of aniseed, half a dram of fennel, and the same quantity of coriander-seed. Throw the whole in two glasses of milk nearly boiling, and in which you have dissolved eight ounces of pounded sugar, and let it stand an hour ; after which strain it through a napkin or a fine tammy. Add six drams of isinglass, put it in ice, and then proceed as before.

Ditto, with Mocha Coffee.

Take four ounces of mocha coffee, put it in a pan on a moderate fire, and stir it continually, that it may acquire a fine light brown colour ; then put it in two glasses of boiling milk, cover it well, and when the infusion is no more than lukewarm, strain it through a napkin. Add to it eight ounces of pounded sugar, and six drams of isinglass ; mix the whole well together, and then strain it again through a napkin. After this, put it in ice as before, and finish it as usual.

Ditto, with Mocha Coffee of Water.

After roasting four ounces of mocha coffee as before,

grind it, and put it gradually into two glasses of boiling water. Let it boil a moment, and then let it settle, after which pour it off clear. Add to it eight ounces of pounded sugar, and six ounces of clarified isinglass; mix the whole well together, and then strain it through a napkin. Put it afterwards in ice, and proceed as before directed.

Ditto, with Chocolate.

After dissolving four ounces of chocolate, flavoured with vanilla, in a glass of boiling water, let it boil five minutes on a gentle fire, stirring it continually with a spatula; then add to it a glass of boiling cream, six ounces of pounded sugar, and six drams of clarified isinglass; after which strain the whole through a tammy. When cold, put it in an earthen vessel on ice, and then finish it like the former.

Ditto, with Cocoa.

After roasting four ounces of cocoa in the same manner as the coffee, pound it, and immediately after put it into two glasses of boiling water, with half a clove of vanilla, and the same quantity of fine cinnamon. Cover the infusion, and as soon as it becomes no more than lukewarm, strain it through a napkin, adding to it eight ounces of sugar and six drams of isinglass. Now strain it again, and finish as before.

Ditto, with Tea.

Put two drams of good tea into two glasses of boiling milk; cover the infusion, and when no more than lukewarm, dissolve in it eight ounces of pounded sugar, and six drams of clarified isinglass: strain it afterwards through a napkin, put it in ice, and finish as usual.

Ditto, with Caramel Sugar.

Put four ounces of pounded sugar in a small pan, on a moderate fire; stir it, and when it has acquired a dark-yellow colour, add a glass of water to dissolve it; then four ounces more of sugar, a glass of cream, and six drams of isinglass; and when it has become no more than lukewarm, put it in an earthen vessel on ice, and proceed as before.

Ditto, with Orange-Flowers.

After boiling four ounces of sugar to a *caramel* as before, add to it a table-spoonful of dried orange-flowers. When

cold, dissolve the sugar with a glass of boiling water, and as soon as it is no more than lukewarm, add to it a glass of good cream, four ounces of sugar, and six drams of isinglass; then strain the whole through a napkin, put it on ice, and finish as before.

Another Method. — Put a good table-spoonful of dried orange flowers in two glasses of boiling milk; cover the infusion, and when it has become lukewarm, add to it eight ounces of pounded sugar, and six drams of isinglass; then strain it through a napkin, put it on ice, and finish in the usual manner.

Ditto, with Bitter Macaroons.

Put four ounces of bitter macaroons bruised, and six ounces of sugar, in two glasses of boiling milk; cover the infusion; and as soon as it is no more than lukewarm, add to it six drams of clarified isinglass; then strain it through a napkin, put it in ice, and proceed as before.

Ditto, with Vanilla.

Put a clove of good vanilla in three glasses of boiling cream; place it on the corner of the stove, and when reduced to a third, add to it eight ounces of pounded sugar and six drams of isinglass. Then strain the whole through a napkin, put it on ice, and finish as usual.

Ditto, with Citron Peel.

Grate the peel of a citron on a piece of sugar weighing eight ounces, taking care the while not to touch the white skin underneath. As the sugar becomes coloured, scrape it off and put it into two glasses of boiling milk; cover the infusion, and when it is no more than lukewarm, add six drams of clarified isinglass, and then strain it through a napkin. Afterwards, put it in ice, and proceed as before.

Instead of citron-peel you may use the peel of three lemons, of two *bigarades* (Seville oranges), or of two oranges.

Spring Bavarian Cheeses, with Violets.

After picking four small bunches of fresh-gathered violets, put them in eight ounces of boiling clarified sugar, with a pinch of cochineal; cover the infusion, and when it is no more than lukewarm, add to it six drams of isinglass; then strain it through a napkin, and place it in ice. When it be-

gins to set, add some cream *à la Chantilly*, and finish as usual.

Ditto, with Roses.

After picking about thirty fresh-gathered roses, put them, with a pinch of cochineal, in eight ounces of boiling clarified sugar; cover the whole, and proceed as before.

Ditto, with Pinks.

After picking two ounces of small red pinks, put them in eight ounces of boiling clarified sugar, with ten cloves pounded, and a pinch of cochineal; cover the infusion, and when it is no more than lukewarm, add six drams of isinglass, and then put it in ice, and finish as usual.

With jonquils, jessamines, and tuberoses, proceed in the same manner.

Ditto, with Orange-Flowers.

After picking two ounces of fresh-gathered orange-flowers, put them in eight ounces of boiling clarified sugar; when cold, pass the whole through a napkin, adding six ounces of isinglass, and then putting it in ice, as before. Finish as usual.

Bavarian Cheeses, with Strawberries.

After picking two pounds and a half of strawberries, squeeze them through a fine tammy; add six ounces of pounded sugar to the juice, and when the sugar is dissolved add six drams of isinglass. Place the whole on ice, and the moment it begins to set add to it the necessary quantity of cream *à la Chantilly*. The remainder of the process is the same as before.

Ditto, with Raspberries.

The process is the same as for strawberries, with this difference, that you use a pound of raspberries and four ounces of currants.

Be careful not to use any pewter or tinned vessel, if you wish to preserve the colour of the fruit.

Ditto, with Red Currants.

Take one pound of very sweet red currants and four ounces of raspberries, and proceed as before.

Ditto, with four kinds of Fruit.

Take four ounces of currants, four of cherries, four of raspberries, and four of strawberries, and proceed as before.

Ditto, with Cherries.

Take one pound of cherries and four ounces of raspberries, and proceed as before.

Ditto, with Apricots.

Take eighteen fine apricots (quite ripe), cut them small, and boil them in eight ounces of clarified sugar. When they are reduced to a perfect marmalade, squeeze them through a tammy, and add six drams of clarified isinglass and a glass of good cream. Mix the whole well together, and when it begins to set add the whipt cream to it, and finish as before. You may also mix the apricots with eight ounces of pounded sugar, and strain them afterwards through a fine tammy.

With peaches proceed in the same manner, using fifteen for a cheese.

Ditto, with Mirabelle Plums.

After stoning one hundred mirabelle plums, boil them in eight ounces of clarified sugar; when reduced to a marmalade, pass it through a fine tammy, and then add six drams of clarified isinglass: place it in ice and proceed as usual.

With green-gage plums use thirty-six for a cheese; and they may be passed through a tammy without boiling.

Ditto, with Pine-Apple.

After trimming a middle-sized pine-apple, cut it in small pieces, and then boil it in eight ounces of clarified sugar; then pass the marmalade through a fine tammy; after which add to it six drams of isinglass, and then put the whole in ice, and finish as before.

Ditto, with Melons.

Take a fine middle-sized, high-coloured melon, peel it and take out the seeds; then cut it in small pieces and boil it in eight ounces of clarified sugar till the whole is reduced to a perfect marmalade, which you pass through a fine tammy; add six drams of isinglass, and then put it in ice, and finish it like the former.

Ditto, with Marasquin.

Put eight ounces of sugar and six drams of isinglass in two glasses of boiling double cream; pass the whole through a tammy, and then put it on ice. As soon as it begins to thicken add gradually to it half a glass of marasquin, and

after that the necessary quantity of whipt cream. Finish as usual.

With rum, arrack, and fine liqueurs, proceed in the same manner.

Ditto, with Punch.

Steep the peel of two lemons in eight ounces of clarified sugar; add to it the juice of three sound ones, with six drams of isinglass. Put the whole on ice, and when it begins to thicken add half a glass of arrack or rum, and then the whipt cream; and finish as before.

N. B. These kinds of Bavarian cheeses may be served in small cups; but, in that case, only prepare half of the ingredients, which pour into seven cups the moment you have added the whipt cream.

SECT. VII.—OF FRENCH CREAMS.

French Cream, with Mocha Coffee.

ROAST four ounces of Mocha coffee in a middle-sized pan, on a moderate fire; when it is coloured and the berries become oily, throw them into five glasses of boiling milk; cover the infusion, and, when no more than lukewarm, pass it through a napkin. Add ten ounces of pounded sugar and a grain of salt; then take the yolks of eight eggs and dilute them gradually with the infusion; after which place the whole on a moderate fire, stirring it continually with a wooden spoon. As soon as the cream begins to thicken and to stick lightly to the spoon, let it boil up, and then pass it through a fine tammy. When no more than lukewarm, add to it six drams of clarified isinglass; and the moment it is quite cold pour it into a mould, which you have previously rubbed lightly with a little oil of sweet almonds, and placed in ten pounds of pounded ice; cover it with a piece of paper or a stewpan-lid, and let it stand nearly two hours; then loosen the cream lightly from the mould, and turn it out on its proper dish.

This is a more expeditious way of taking the cream out of the mould than dipping it in hot water; but the latter method will in some degree take away the dark colour which the mould will sometimes leave on the cream. The moulds for *blanc manger*, Bavarian cheeses, and whipt jellies, may be oiled in the same manner, but not for transparent jellies.

Ditto, with Coffee made with Water.

9 After grinding four ounces of coffee, roasted as before, steep it in a glass of boiling water, and when settled, pour it off clear; then boil four ounces of sugar to a *caramel*, and when ready, pour the coffee in it, after which put it on hot ashes to melt gently. When the sugar is quite dissolved, mix it gradually with the yolks of eight eggs; after which add four glasses of boiling milk and six ounces of sugar, and then put it on a moderate fire, stirring it continually with a wooden spoon. As soon as it begins to simmer, pass it through a fine tammy, and when no more than lukewarm, add six drams of clarified isinglass, and then finish as before.

Ditto, with Cocoa.

9 Roast four ounces of cocoa in the same manner as the coffee; then pound it, and put it to steep in five glasses of boiling milk, with half a clove of vanilla and the same quantity of cinnamon. Cover the infusion, and when it is nearly cold, pass it through a napkin; afterwards gradually add the yolks of eight eggs, ten ounces of sugar, and a grain of salt, and then put the cream on a moderate fire as before. Strain it through a tammy, and add six drams of isinglass; then finish as before.

Ditto, with Chocolate.

9 After breaking four ounces of chocolate (flavoured with vanilla) into small pieces, put it in a glass of boiling water on a gentle fire; then mix it gradually with the yolks of eight eggs, eight ounces of sugar, and four glasses of boiling milk; after which place the whole on a moderate fire, stirring it continually. As soon as it begins to thicken, let it boil up, and then pass it through a fine tammy. When nearly cold, add to it six drams of clarified isinglass: finish as usual.

Ditto, with Hyson Tea.

9 Put two drams of the best tea in five glasses of boiling milk; cover the infusion, and when it has become lukewarm, strain it through a napkin. Mix the cream afterwards with the yolks of eight eggs, adding to it ten ounces of sugar and a grain of salt; put the whole on a moderate fire as before, then strain it through a tammy, and add six drams of isinglass; after which you finish as usual.

Ditto, with Orange-Flowers.

Put an ounce of dried orange-flowers in five glasses of boiling milk, and finish it like the former.

Another Method.—Put the same quantity of orange-flowers in six ounces of sugar boiled to a *caramel*. When the sugar is cold, dissolve it on a moderate fire with a glass of boiling water, and then mix it with the yolks of eight eggs, four ounces of sugar, four glasses of milk, and a grain of salt. Put your cream on a moderate fire as before; then pass it through a tammy, and finish it in the usual manner.

Ditto, with Caramel Sugar and Aniseed.

Put two ounces of green, and two of starred aniseed, in six ounces of sugar boiled to a *caramel*, and then proceed like the former.

Ditto, with Bitter Macaroons.

Put four ounces of bruised bitter macaroons in five glasses of boiling milk, and then proceed as before.

q. Instead of bitter, you may use four ounces of sweet macaroons, with half an ounce of pounded bitter almonds. You may also add to the macaroons four ounces of sugar boiled to a *caramel*.

Ditto, with Pistachios.

After pounding four ounces of pistachios (blanched), with an ounce of preserved citron and ten bitter almonds, put the whole in five glasses of milk nearly boiling, and then proceed as before, using ten ounces of sugar, and, with the isinglass, adding as much spinage juice as will give the cream a fine green colour.

Ditto, with Almonds d'Avelines.

After blanching four ounces of almonds *d'avelines*, wash and drain them, and then put them in a pan on a moderate fire, to give them a light brown colour. When cold, pound them, wetting them lightly the while with a spoonful of milk, and then put them in five glasses of milk nearly boiling. Cover the infusion, and proceed as stated in the preceding.

For almond cream use six ounces of sweet and half an ounce of bitter almonds.

Ditto, with Vanilla.

q. Put a clove of vanilla in six glasses of boiling milk; place

the infusion on the corner of the stove, and let it reduce gently to five glasses; then mix it with ten ounces of sugar and a grain of salt; pour the whole gradually on the yolks of eight eggs, and then finish as before. You may also add to it four ounces of sugar boiled to a *caramel*.

Ditto, with fresh gathered Orange-Flowers.

After picking two ounces of fresh gathered orange-flowers, put them into five glasses of boiling milk, and then proceed as before.

Ditto, au Parfait Amour.

Grate the peel of two fine lemons and that of a middle-sized citron lightly on a piece of sugar of ten ounces; put this sugar in five glasses of milk, nearly boiling, with ten cloves pounded; then cover the infusion, and finish your cream like the former.

Ditto, with the Rind of four different Fruits.

Take a piece of sugar of ten ounces, and grate it on half of the peel of a fine lemon, the same of a Malta orange, the same of a Seville orange, and the same of that of a fine citron; put the sugar in five glasses of milk nearly boiling, and then proceed as before.

Ditto, with Oranges.

Grate the peel of two fine dark sweet oranges lightly on a piece of sugar of ten ounces; put this sugar in five glasses of boiling milk, and proceed as before.

Ditto, with Citron.

Proceed as before directed, grating the peel of two fine middle-sized citrons on the same quantity of sugar.

With *bigarades* (Seville oranges) and lemons proceed in the same manner.

Ditto, with Strawberries.

Boil four glasses of milk with a pinch of cochineal and ten ounces of sugar, and then add to it the yolks of eight eggs, stirring the whole gradually in order that it may form a smooth thick cream. After adding a grain of salt, place it on a moderate fire (stirring it continually), and as soon as it begins to simmer, press it through a tammy, after which add to it six drams of isinglass. While the cream is getting

9 cold, squeeze a pound of fine ripe strawberries, and a handful of currants, through a fine tammy; add the juice to the cream when it is quite cold, and then put it in a mould as before directed.

With raspberries proceed in the same manner, substituting a handful of strawberries for the currants.

Ditto, with Apricots.

After cutting fifteen very ripe red apricots in small pieces, boil them in four ounces of clarified sugar till they are reduced to a light marmalade, when you squeeze them through a tammy. Boil afterwards four glasses of milk, with six ounces of sugar, and a grain of salt. Add the whole to the yolks of eight eggs, taking care to stir them continually with a wooden spoon, and then put the cream on a moderate fire as before. Strain it afterwards through a tammy, add six drams of isinglass, and then pour it gently on the marmalade, mixing the whole well together. Finish as before.

With green-gage and mirabelle plums proceed in the same manner, using twenty-four of the former, and eighty of the latter.

Ditto, with Marasquin.

Add four glasses of boiling milk to the yolks of eight eggs, ten ounces of sugar, and a grain of salt. Place the whole on a moderate fire, stirring it continually; and, as soon as it begins to thicken, pass it through a tammy, and then add six drams of lukewarm isinglass. When cold, add half a glass of marasquin, and finish as usual. With rum proceed in the same manner.

If you wish to put any of the preceding creams in small cups, use two-thirds only of the ingredients.

Ditto, with Whipt Cream.

9. Prepare two-thirds of the ingredients mentioned in any one of the foregoing receipts, using, however, six drams of the isinglass as usual. Put them in an earthen vessel in ice, stirring them as for a Bavarian cheese; and, as soon as they begin to thicken, add a small plateful of whipt cream; after which immediately pour the whole in a mould previously put on ice.

A whipt cream may also be added to any of the preceding French creams, erroneously called English creams.

SECT. VIII.—CREAMS AU BAIN MARIE.

Cream au Bain Marie, with Vanilla.

PUT a clove of vanilla in six glasses of boiling milk, which you reduce to five. Then put ten yolks and a whole egg in a tureen, with ten ounces of sugar and a grain of salt. Add the infusion of vanilla gradually to it, stirring the yolks continually, in order to mix the whole well together. Then pass your cream through a tammy, and pour it gently in a mould, the inside of which you have lightly buttered. Place the mould in a stewpan of at least nine inches in diameter, which you fill with boiling water to within half an inch from the edge of the mould. Then put your stewpan carefully on hot ashes, covering it with a lid, on which you place seven or eight hot coals. Add from time to time as much fire round the stewpan as will keep the water nearly boiling. Bear in mind that the mould should remain nearly an hour and a half in the stewpan, and that the water should not boil. The cream being sufficiently done, which you ascertain by its easily separating itself from the sides of the mould, take the mould out of the stewpan; and when the cream is no more than lukewarm, turn it out on a dish. Should the surface of the cream be covered with small air-bladders, to conceal it you must pour a glass of boiling cream gradually on the yolks of three eggs, stirring it with a wooden spoon, and adding three ounces of fine sugar and a grain of salt; put this on a moderate fire, stirring it continually; and, as soon as this second cream sticks to the spoon and is on the point of boiling, strain it through a tammy, and the moment you are ready to serve, pour it over the cream which you have taken out of the mould. You may pour it over the cream indeed, although the surface be quite smooth.

Ditto, with Chocolate.

Dissolve four ounces of chocolate on a moderate fire, adding to it a glass of boiling water, half a clove of vanilla, and eight ounces of sugar. When the whole is perfectly dissolved, mix it with five glasses of boiling milk, which you take off the fire, and then pour it gradually on ten yolks and a whole egg, stirring it continually with a wooden spoon. Add to this a grain of salt; and, after passing the cream through a tammy, boil it like the preceding.

Ditto, with Cocoa.

After preparing your cocoa, as directed in page 289, using, however, six glasses of milk instead of five, pour the whole on ten yolks and a whole egg, a grain of salt, and ten ounces of pounded sugar. When the sugar is quite dissolved, pass it through a fine tammy, and then boil it as usual.

Ditto, with Mocha Coffee.

After preparing four ounces of coffee, as directed in page 288, using, however, six glasses of milk, pour it gradually on the yolks of ten eggs, to which you have added a whole egg, a grain of salt, and ten ounces of sugar. When these ingredients have been well mixed together, pass them through a fine tammy, and finish as before.

Ditto, with Coffee made with Water.

Prepare your coffee with *caramel* sugar, as directed in page 289, and when the sugar is dissolved pour the whole in five glasses of warm but boiled milk. Then mix it with ten yolks, a whole egg, six ounces of pounded sugar, and a grain of salt; after which pass it through a tammy, and then boil it as before directed.

Ditto, with Tea and Caramel Sugar.

Put two drams of good tea in six glasses of boiling milk; cover it over, and then boil four ounces of sugar to a *caramel*. After dissolving your sugar with half a glass of boiling water, pour it in the infusion of tea, which you mix gradually with ten yolks, a whole egg, six ounces of fine sugar, and a grain of salt. The whole being well mixed together, pass it through a tammy, and finish as usual.

Ditto, with Vanilla and Caramel Sugar.

Put half a clove of vanilla, cut in small pieces, in six ounces of sugar boiled to a *caramel*. When cold, dissolve it on hot ashes, with a glass of boiling water. Cover it, and when the sugar is entirely dissolved, mix it with five glasses of boiling milk. Then pour the whole on ten yolks, to which you have previously added one whole egg, four ounces of sugar, and a grain of salt, stir the whole well together, then pass it through a tammy, and finish as before.

Ditto, with Aniseed and Caramel Sugar.

Put a dram of green and a dram of starred aniseed in five glasses of boiling milk, and cover the infusion. Then

boil six ounces of sugar to a *caramel*, and after dissolving it with a glass of boiling water, pour it in the infusion of aniseed; after which mix it gradually with ten yolks, to which you have previously added a whole egg, four ounces of sugar, and a grain of salt. Finish as before.

Ditto, with Orange-Flowers and Caramel Sugar.

Put a large table-spoonful of dried orange-flowers in six ounces of *caramel* sugar, and then proceed the same as with vanilla.

Ditto, with Caramel Sugar.

After boiling eight ounces of sugar to a *caramel*, pour one quarter of it gradually in a cylindrical mould, buttered as before directed, and placed on hot ashes. Then dissolve the remainder by adding to it a glass of boiling water; after which mix it with five glasses of boiled milk. Pour the whole by degrees on the yolks of ten eggs, to which you have previously added four ounces of sugar, a whole egg, and a grain of salt. Then pass the cream through a tammy, and finish as before.

In making other creams, you may likewise cover the bottom of the mould with *caramel* sugar, to which you may also add a little cochineal.

Ditto, with Bitter Macaroons.

Put four ounces of bitter macaroons (bruised) in six glasses of boiling milk, cover the infusion, and when no more than lukewarm, pour the whole on ten yolks, to which you have previously added a whole egg, eight ounces of sugar, and a grain of salt. Then mix the whole well together, and after straining the cream through a tammy, finish as usual.

You may boil four of the eight ounces of sugar to a *caramel*, which will be a very great improvement.

Ditto, au Parfait Amour.

After rubbing the peel of a sound lemon, and that of a citron, lightly on a piece of sugar of ten ounces, put the sugar with ten cloves (pounded) in six glasses of boiling milk; cover this infusion, and when it is no more than lukewarm, pour it gradually over ten yolks, to which you have added a whole egg and a grain of salt, after which strain it through a tammy, and then finish as before.

Ditto, with Citron.

Grate the peel of a fine citron on a piece of sugar of ten ounces, and then follow the preceding directions.

With oranges and lemons proceed in the same manner, but using two of each.

to, with dried Orange-Flowers.

Put an ounce of dried orange-flowers in six glasses of boiling milk, and when the infusion is no more than lukewarm, mix it with ten yolks, ten ounces of sugar, an egg, and a grain of salt (as before). Then pass the cream through a tammy, and finish as before.

Ditto, with Marasquin.

Put ten ounces of sugar, ten yolks, a whole egg, and a grain of salt, in five glasses and a half of lukewarm boiled milk. Pass the cream through a tammy, and then add to it half a glass of marasquin.

With rum and arrack proceed in the same manner.

Ditto, with Pistachios.

After pounding a quarter of a pound of pistachios (blanched) with an ounce of preserved citron, and eight of bitter almonds, put them in six glasses of milk nearly boiling. Then cover the infusion, and when it has become no more than lukewarm, squeeze it through a napkin. Afterwards put ten ounces of pounded sugar in a tureen, with a spoonful of spinage juice strained through a silk sieve, an egg, ten yolks, and a grain of salt. Gradually add the infusion to it: then stir it well; and after passing it through a tammy, finish your cream like the former.

After taking the cream out of the mould, you may cover it with two large spoonsful of it, saved for the purpose, and which you have properly thickened on the fire, adding more cream to it if necessary.

Ditto, with Almonds d'Avelines.

Put four ounces of almonds *d'avelines* (blanched) in a middle-sized pan on a moderate fire; when they have acquired a light-brown colour, pound them in a mortar, and then put them immediately into six ounces of boiling milk. When the infusion is nearly cold, strain it through a napkin, and then mix it with ten yolks, to which you have previously added ten ounces of pounded sugar, an egg, and a grain of salt. Strain it afterwards through a tammy, and then finish as before.

With other almonds, proceed in the same manner.

SECT. IX.—OF CREAMS PLOMBIERES.

Cream Plombière, with Marasquin.

PUT the yolks of eight eggs, a spoonful of rice flour, and three glasses of good milk, nearly boiling, on a moderate fire, stirring the whole with a wooden spoon. When it begins to thicken, take it off the fire and stir it well, in order to make it very smooth; then let it simmer for a few minutes, till it has the consistency of a *crème pâtissière* (see p. 301); after which add to it six ounces of pounded sugar and a grain of salt; then put your cream into another stewpan, and place it on ice, stirring it, from time to time, till it is cold. The moment you are going to serve it up, add half a glass of marasquin and a plateful of good whipt cream well drained, stirring the whole well together; then put the cream in a silver stewpan, raised as a rock, in small cups, in the crust of a *vol-au-vent*, glazed and covered with a half-round of spun sugar; or simply in a crust for tarts for the second-course *à biscuit en puits*, or in a cup, made of almond paste.

N. B. Instead of marasquin, you may add half a glass of rum or arrack.

You may also make these creams with the infusions (described in the preceding section); using, in that case, three glasses and a half of milk.

Ditto, with Strawberries.

Take a pound of fine strawberries, pick out a few of the largest, and squeeze the remainder through a fine tammy; then mix the juice with the cream, which you prepare exactly like the former; add the necessary quantity of whipt cream, and then raise your *crème plombière* as a rock, placing the strawberries, which you have saved, here and there, upon it.

With raspberries proceed in the same manner, but using only half a pound, with the addition of four ounces of strawberries.

Ditto, with Apricots.

Make fifteen fine apricots into marmalade, with six ounces of clarified sugar, which you squeeze through a fine tammy; then make a cream of the yolks of four eggs, a small spoonful of rice flour, a glass of good cream or milk, a grain of

salt, and two ounces of sugar (as before directed); put it on ice to cool, and then add the necessary quantity of whipt cream.

You may add to these kinds of creams, plums, peaches, apples, &c.

SECT. X.—OF ICE CREAMS.

Ice Cream, flavoured with Lemon.

GRATE the peel of two fine lemons on a piece of sugar of ten ounces. Dissolve the sugar in six glasses of boiling milk, and then cover it. Afterwards dilute the yolks of ten eggs and a grain of salt with the infusion, stirring it well with a wooden spoon or spatula; then place your cream on a moderate fire, stirring it continually; and as soon as it boils, take it off, and pass it through a fine tammy. When cold, pour it in a freezing-pot, which you have previously placed in a tub with pounded ice, and a few handfuls of salt. Cover it, and put a couple of handfuls of salt on the lid. Let it stand a quarter of an hour; then scrape the cream from the bottom and sides of the freezing-pot, and add a small quantity of whipt cream; after which begin turning the freezing-pot, continually doing so till the cream is set, but taking care, in the mean time, to scrape it repeatedly from the bottom and sides of the freezing-pot, in order to make it very smooth and give it the necessary degree of thickness; then put it in a cylindrical mould, taking care to press it down, in order that it may take the proper form. Put the mould immediately after on pounded ice, covering it with the lid of a stewpan, on which you put some more ice. When you are ready to serve, dip the mould quickly in hot water, and turn the cream out on a dish. You may also serve it, in the shape of a pyramid, in small cups, a silver stewpan, the crust for a *tourte*, a glazed *vol-au-vent*, covered with a light half-round of spun sugar, or simply on a dish *en rocher*, with macaroons or small biscuits round it.

N. B. French and all other creams may be frozen in the same manner, leaving out the isinglass. The moment you pass the cream through a tammy, you may add two ounces of fresh butter to it, which will be a very great improvement.

SECT. XI.—OF WHIPT CREAMS.

Whipt Cream, with Marasquin.

PUT a quart of good double cream, which you have previously placed for two hours on pounded ice, into an earthen pan; add to it a good pinch of pulverized gum dragon, and then beat up the whole with a biscuit-whisk for full a quarter of an hour, when the cream should be light and firm. When it is thoroughly drained, put it into a tureen, with six ounces of pounded sugar, and then mix the whole well together. The moment you are ready to serve, add one-third of a glass of marasquin, and put your cream in a crust for a tart or glazed *vol-au-vent* with a half-round of spun sugar over it, or in almond paste, or a silver stewpan.

With rum you proceed in the same manner.

Ditto, with Mocha Coffee.

Immediately after roasting two ounces of mocha coffee, put it in a glass of boiling water. Cover the infusion: and when no more than lukewarm, pass it through a silk sieve in a small pan; then add six ounces of pounded sugar, and place the whole on a moderate fire. As soon as the sugar rises, take it off the fire, and rub it with a spatula against the sides of the pan, in order to grain it. When cold, pound it, and then pass it through a silk sieve; after which add it to the whipt cream, which you have prepared like the preceding.

Ditto, with Coffee, made with Water.

Steep two ounces of fresh ground coffee in half a glass of water; pour it off clear, and then add to it two ounces of sugar boiled to a *caramel*. Put the whole on hot ashes, and when the sugar is dissolved, let it get cold; after which add it to the cream, together with four ounces of pounded sugar.

Ditto, with Chocolate.

Dissolve four ounces of chocolate, on a moderate fire, in half a glass of boiling water, and when cold, add it to the cream, together with four ounces of fine sugar.

Ditto, with Vanilla.

After chopping half a clove of vanilla very fine, pound it with two ounces of sugar, and pass the whole through a silk sieve. Add to it four ounces of pounded sugar, and then mix it with the whipt cream.

Ditto, with Orange.

Grate the peel of a fine Malta orange on a piece of sugar of six ounces; then bruise the sugar, and mix it with the cream.

Ditto, with the Peel of four different kinds of Fruit.

Grate the fourth part of the peel of an orange, a citron, and a *bigarade* (Seville orange), and half of that of a lemon, on a piece of sugar of six ounces. Bruise the sugar, and mix it with the cream.

Ditto, with Strawberries.

Take three-quarters of a pound of strawberries, pick out some of the finest, and squeeze the remainder through a fine tammy. Add the juice to the cream, together with six ounces of pounded sugar, and a small infusion of cochineal or carmine; after which dispose of your cream as usual, placing the strawberries (which you have saved), here and there upon it.

With raspberries proceed in the same manner.

Ditto, with Essence of Roses.

Having prepared the cream as before directed, add to it a spoonful of the essence of roses, together with six ounces of pounded sugar, and a small infusion of cochineal or carmine.

You may omit the colouring, and ornament the white cream with strawberries.

Ditto, with Orange-Flowers.

Mix four drams of pulverized orange-flowers, with six ounces of fine sugar, which is to be added to the cream: you may also add two spoonful of double-distilled orange-water.

Ditto, with Caramel Sugar.

Boil six ounces of sugar to a *caramel*, add half a glass of boiling water, and then let it dissolve on hot ashes; after which reduce it, in order to make the sirup rather thick. When cold, add it to the cream. The moment the *caramel* has acquired a proper colour, add to it a small spoonful of starred aniseed, or dried orange-flowers, or a dozen little macaroons, or bruised *d'avelines*. On the latter, strew some pounded macaroons.

Ditto, Spring whipt Cream.

Pour half a glass of marasquin into two spoonsful of spinach juice (strained through a silk sieve), which you add to the cream, together with six ounces of pounded sugar.

N. B. Instead of marasquin you may use the peel of two lemons, or that of an orange, a citron, or a fine *bigarade*. You may put some large strawberries or raspberries on the cream.

Ditto, with Pistachios.

After preparing your cream as before directed, add to it six ounces of pounded sugar, and two spoonsful of double distilled rose or orange-water. Then form it *en pyramide*, and place regularly upon it four ounces of pistachios blanched, each pistachio cut lengthwise. Stick the pistachios lightly in the cream, in order that they may appear very prominent.

SECT. XII.—OF CREMES PATISSIERES (PASTRY CREAMS.)

Crème Pâtissière, with Citron.

PUT the yolks of six eggs, and two spoonsful of sifted flour in a stewpan; add gradually to it three glasses of boiling cream, and a grain of salt. Then put it on a moderate fire, stirring it with a spatula till it begins to thicken, when you take it off, continuing to stir it in order that it may become smooth, and acquire a proper consistency. You then put it back on the fire for ten or twelve minutes, stirring it till it is done. Afterwards put four ounces of butter in a pan on the fire, skim it, and when it has left off crackling, let it continue on the fire till it has acquired a light brown colour, when you instantly mix it with the cream. Then grate the peel of a citron on four ounces of sugar, bruise it and mix it with four ounces of sweet macaroons, together with six bitter macaroons; add the whole to the cream, and in case it should be too stiff, add a little more cream, but if the contrary, the yolks of two eggs.

To flavour it with orange or lemon, proceed in the same manner.

Ditto, with Chocolate.

Prepare your cream as before; after which, add to it four ounces of grated chocolate, together with two ounces of fine sugar, and four ounces of sweet macaroons. You may

also flavour it with a spoonful of dried orange-flowers, or the third part of a glass of rum or marasquin.

Ditto, with Mocha Coffee.

Steep four ounces of coffee as before directed, in three glasses of boiling milk; when no more than lukewarm, strain it through a napkin, and then mix it gradually with the yolks of six eggs, two spoonful of flour and a grain of salt; after which you proceed as stated before.

Ditto, with Almonds

After washing, draining, and wiping four ounces of almonds, put them in a pan with four ounces of sugar boiled *au soufflés*. Let them throw up a dozen bubbles, and then stir them lightly with the spatula, in order that the sugar may attach itself to the almonds. As soon as the sugar begins to grain, empty the pan on your working-board, and carefully separate the sugar that adheres to the pan and spatula. When the almonds are cold, add two ounces of pounded sugar, and then bruise the whole with the rolling-pin; after which add it to the cream, as directed page 301.

Ditto, with Vanilla.

After steeping a clove of vanilla in four glasses of boiling cream, place the infusion on the corner of the stove, and reduce it to three-fourths; after which pass it through a napkin. Then gradually add it to the yolks of six eggs mixed with two spoonful of flour. Finish it with the addition of the butter, sugar, &c. as usual.

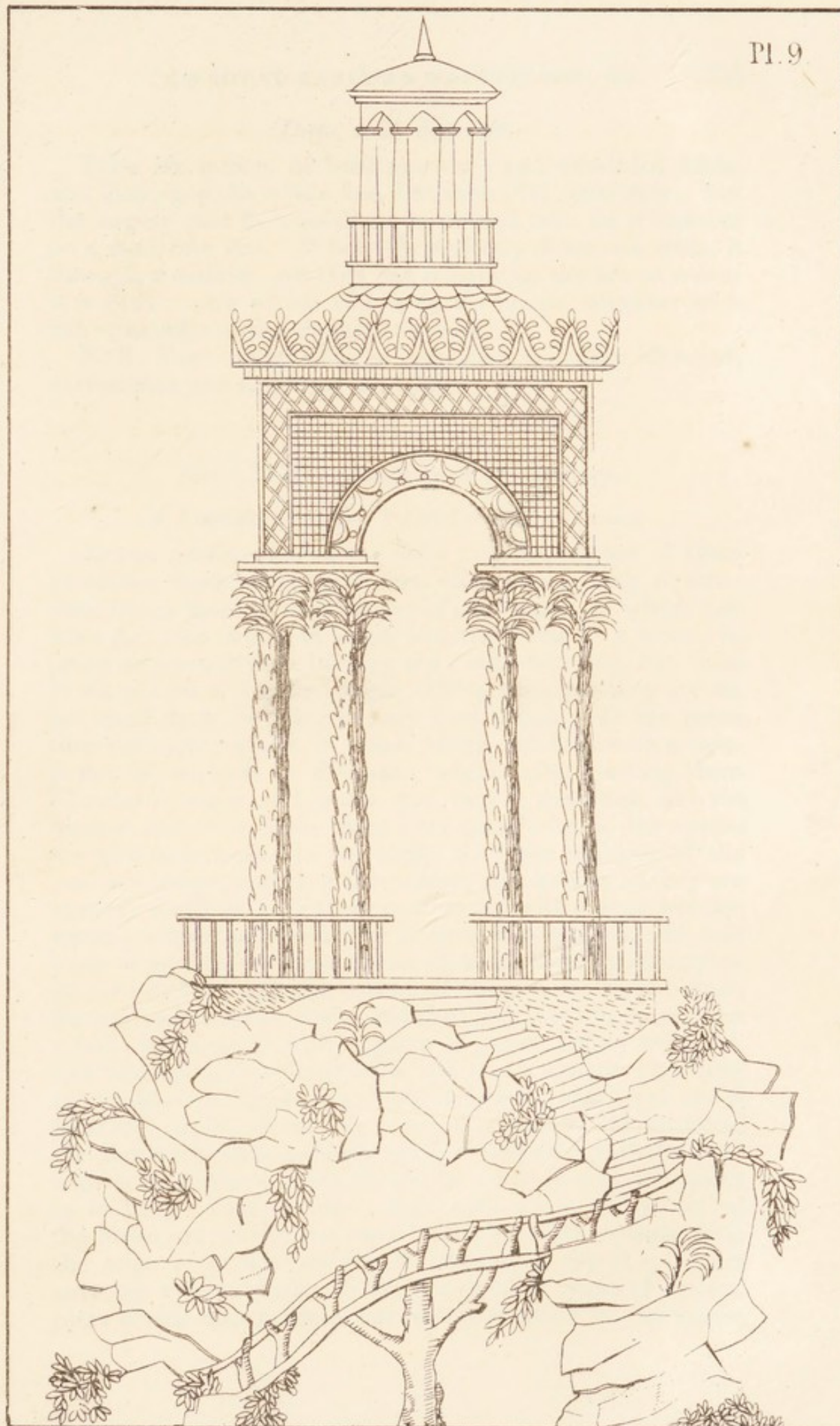
Ditto, with Pistachios.

After blanching and washing four ounces of pistachios, pound them with an ounce of preserved citron and ten bitter almonds; then add to it, two spoonful of spinage-juice, six ounces of fine sugar, four of macaroons flavoured with *avelines* and the cream prepared as directed, page 301.

Ditto, with Currants.

After picking, washing, and drying four ounces of fine currants, let them simmer for some minutes with two ounces of clarified sugar; then prepare your cream as usual, and when it is boiled, add the currants to it, together with the sugar, butter, and macaroons, as before directed.

With muscadine raisins proceed in the same manner, taking care to stone them and to divide each raisin in two.



Ditto, with Marrow.

Take six ounces of beef marrow ; put one-third aside, and then chop the whole fine, but each part separately. Put the largest part in a small stewpan, and then let it dissolve on a moderate fire. When it is perfectly dissolved, strain it through a napkin, and then put it back on the fire to colour it a little ; after which add it to the cream, together with the remainder of the chopped marrow.

N. B. Your cream is to be prepared as before directed, except that you leave out the butter.

SECT. XIII.—SUEDOISES OF APPLES.

A Suèdoise, forming a Bridge with Columns.

AFTER peeling and coring forty pippins, cut ten of them in rather thick slices, and each slice into a long square ; then throw them in four glasses of cold water, in which you have put two ounces of sugar and the juice of a lemon, in order to prevent their turning red ; after draining, boil them in six ounces of clarified sugar, taking care that they are not too much done, in order to keep them whole. In the mean time cut eight apples in small round columns with a root-cutter of an inch in diameter, which, after putting them likewise in sugar and water, you boil in the sirup like the former, and then drain them ; the remainder of the apples are also to be boiled in the sirup, with the addition of the peel of a lemon, covering them close, and, as soon as they are entirely dissolved, stir them continually with a large wooden spoon ; when the marmalade is properly reduced, add half a pot of apricot-marmalade, and continue to boil your apples. As soon as they quit the bottom of the pan easily, rub them through a horse-hair sieve, and then put them in an earthen vessel, covering it with a piece of paper lightly buttered. Cut afterwards the crumb of a loaf into a semicircular form three inches in diameter and four in length, which you cover with wet paper ; place this piece of crumb in the centre of the dish which is to go on the table, and mask it with the marmalade of apples (which should be cold) in such a manner as to form a small bridge ; then take away the centre of the bread, on which you have built your arch, ornamenting the edge of it with *verjus* or preserved cherries. After covering the remainder of the bridge with slices of apples, place on the four corners four columns made of the apples

prepared for that purpose, on each of which put a square piece of apple for a plinth, and on the top of each plinth a cherry preserved in brandy; the small points placed on them are made of angelica. The whole is afterwards ornamented with apple, currant, or other jelly.

A Suèdoise, forming a Double Cascade.

The two cups are made of apples of an oval form, the largest of which should be two inches and a half in diameter; you then cut eight apples lengthwise with a root-cutter of one inch and two-thirds in diameter, and boil them in six ounces of clarified sugar, taking care that they are not done too much. Boil afterwards in the same sirup eight more apples, cut into small columns with a root-cutter of three-quarters of an inch in diameter; then pour your sirup on twenty-four apples cut in slices, which are to be boiled to a marmalade like the former; when done, drain your marmalade on a sieve, and then form it on a proper dish into a pedestal of six inches in diameter, by one inch and a quarter in height, in the centre of which put three large round apples, and on them three more, on which you place the large cup as straight as possible. Put an apple in the centre, and on it the small cup, taking particular care that the whole is put exactly in the middle of the large pedestal, round which you place, either upright or a little aslant, the small columns of apples which you have cut of equal length for that purpose. On the top of each put a fine currant, placing currants also round the edges of the cups, but leaving a vacant space of a quarter of an inch between each of them. To form the water, you take candied angelica softened in the sirup in which you have boiled your apples; cut it in strips of one-sixth of an inch in width, and after covering them with apple jelly, fix them in their proper places two-thirds of an inch apart. You likewise cover the inside of the cup and the top of the large pedestal with apple jelly; the rim of the latter you ornament besides with apple and red currant jelly chopped: you may also put between each of the small columns, which are placed round the bason, a fillet of angelica of the same length as the apples, and full one-twelfth of an inch wide. The feet of the cups may also be ornamented with grapes, pistachios, or angelica.

N. B. Care must be taken in making these kinds of *suèdoises* that the colours are not too much varied. In addition to the fruit above mentioned, you may also use quinces and barberries.

Suèdoise of Peaches.

Boil six peaches, cut in halves, in eight ounces of clarified sugar, taking them out as soon as they can be peeled, in order that they may remain quite whole ; then boil the sirup the same as for a jelly ; after which put half of it aside, and in the remainder put four peaches (peeled and cut in small pieces), which must be boiled to a perfect marmalade, rubbing them through a sieve when they are done ; afterwards cut out, with a paste-cutter of one inch and two-thirds in diameter, twelve *croutons* of crumb of bread, over which strew some fine sugar, and glaze or cover them with sugar boiled to a *crack* ; but in the latter case your *croutons* must first be dried in the oven ; then cover the bottom of a second-course dish with the marmalade, on which you form a circle with the halves of peaches, with a *crouton* between each of them as a support ; the remainder of the peaches you form in a small circle on the top of the former : ornament the whole with angelica, *verjus*, cherries, apple and currant jelly, single currants, or pistachios ; and the moment you are going to serve it up, mask your peaches with the sirup. You may likewise place your pistachios in a small crust. *Peaches au gratins* are prepared in the same manner, except that you serve them either in a small crust or a silver stewpan, and mask them with apricot-marmalade, glazing them in a gentle oven. You may use nectarines instead of peaches.

SECT. XIV.—OF APPLE MERINGUES.

Apple Meringue formed like a Hedgehog.

AFTER coring forty apples with an apple-scoop, peel fifteen of them quite round, putting each apple, as soon as it is peeled, in water the same as for a *suèdoise*. When you have peeled eight in this manner, boil them in six ounces of clarified sugar, taking care that they remain a little firm. In the mean time peel the remaining seven, and put them to boil immediately after taking the first out of the sirup. As soon as you have taken up the last apples, put the remaining twenty-five (after peeling and cutting them in slices) in the sirup ; add the peel of a lemon, and, after covering it, put the whole on a moderate fire. When the apples are dissolved, stir them with a spatula till they are reduced to a perfect marmalade ; then rub them through a sieve, and add half a pot of apricot marmalade. When cold,

spread two spoonsful of the marmalade on a second-course dish, on which you place nine of the largest whole apples ; on them five more, and the last on the top. First put some apricot-marmalade on the inside of the apples, and afterwards fill up the vacancies between them with apple marmalade. With the remainder of the marmalade you cover the apples in such a manner that the whole forms a perfect dome ; then beat up the whites of two eggs very stiff, and add to it two spoonsful of fine sugar. The whole being well mixed together (as for a common *méringue*), you spread it over the apples as regularly as possible, and then cover it with fine sugar. Take afterwards some sweet almonds, cut each in five fillets (all exactly of the same size), and stick them lightly, but as regularly as possible, on the sugar a quarter of an inch apart. When you have finished, strew some coarse sugar over the whole, and place your dish in a slack oven, in order that the almonds, as well as the egg and sugar, may become light coloured ; but particularly that the inside of the apples may be warm. You may afterwards add some pistachios, each cut in six fillets, placing them in small holes made with a silver skewer. Your dish is then put back in the oven for ten minutes, and placed on the table as soon as as you take it out.

Ditto à la Parisienne.

After coring and peeling thirty pippins, boil eight of them (rather firm) in four ounces of clarified sugar ; the remainder of the apples make into marmalade as before, with this difference—that you add the peel of an orange and only one-third of a pot of apricot marmalade ; then beat up the whites of two eggs very stiff, and after adding two spoonsful of fine sugar, form the whole into eight *méringues* of the size of common nuts ; glaze them with fine sugar, and after putting on each a circle of fillets of pistachios, put them in a gentle oven. When they are lightly coloured place them on a baking-plate, and put them in the oven to dry, and to colour the inside of each *méringue*. Fill, in the mean time, the inside of the eight whole apples with marmalade of quinces, or some other marmalade, mixed with a few whole pistachios ; after which mask them with the remainder of the white of egg, and having placed them on small pieces of buttered paper, cover them entirely with fine sugar. You then form on each apple four circles of fillets of pistachios placed upright, and each pistachio cut in

six. These fillets should be placed a quarter of an inch apart ; the first circle should be one inch and a half wide, and the others a quarter of an inch distant from each other. When you have prepared your eight apples in this manner, put them on a baking-plate in a gentle oven. In the mean time form on the proper dish a small pedestal of the marmalade of apples, seven inches in diameter, round which you place upright some pistachios cut in halves ; put it in the oven, and when your apple *méringues* have acquired a fine yellow colour, place the largest in the centre of the marmalade of apples, and the remaining seven at equal distances round it. Fill the insides of your *méringues* with marmalade of quinces or other fruit, and then place one on the centre of each apple. Serve either hot or cold. After fixing your fillets of pistachios, you may add some coarse sugar.

Ditto, with Currants.

Prepare your apples as before, adding two ounces of currants to the marmalade after you have rubbed it through the sieve. Fill the inside of the whole apples with apricot marmalade mixed with currants, and proceed as before, except that over the apples and *méringues* you strew some currants mixed with coarse sugar instead of fillets of pistachios.

You may use coarse sugar only.

Ditto, with Coarse Sugar and Pistachios.

After peeling twenty-four pippins, cut them in quarters, and sauter them in a large stewpan with four ounces of pounded sugar (on which you have grated the peel of a small citron), two ounces of lukewarm butter, and the fourth part of a pot of apricot marmalade ; put them on a moderate fire, cover them, and put a little fire on the lid. When your apples are nearly done, put them on a large baking-plate, and pick out all the quarters that are whole. The remainder you put *en pyramide* on the centre of a second-course dish, with the quarters placed in a spiral form round them. You then cover the whole with egg and sugar as before, over which you strew some fine, and afterwards, lightly, some coarse sugar mixed with pistachios, each pistachio cut across in five pieces. Put your dish in a gentle oven, and serve as soon as the whole has acquired a light brown colour.

You may mix currants with your sugar instead of pistachios.

Ditto, glazed.

After coring and peeling thirty-six pippins, take ten of the highest, which you cut lengthwise with a root-cutter of one inch and five-sixths in diameter, taking care that the part which you have scooped out is exactly in the middle; boil them rather firm, in six ounces of clarified sugar; after which pour the sirup on the remaining apples (cut in slices), and boil them as before directed, but reduce the marmalade a little more than usual. Add the third part of a pot of apricot marmalade, and after rubbing them through a sieve put a spoonful in a second-course dish, and form it into a circle of seven inches in diameter. Put the ten whole apples (the inside of which you have filled with apricot marmalade) on it, so as to leave a hollow in the centre; then cover them entirely with the remainder of the marmalade, taking care to preserve the vacant space in the centre, and, at the same time, that the marmalade is every where the same height, and that the top and sides are perfectly smooth. When that is done, put your dish in a gentle oven, and, as soon as the marmalade begins to acquire a clear red colour, beat up the whites of two eggs with two spoonsful of fine sugar, with which you fill up the centres: with the remainder you form a *meringue*, which should be very convex. Strew some sugar over it, but take care not to put any on the apples; and as soon as it is dissolved put the whole back in the oven. Serve as soon as the *meringue* has properly risen and acquired a fine colour.

The *meringue*, in baking, should crack like paste for *choux*.

Another method.—After dressing and placing your apples as before, put them in a gentle oven; then beat up the white of an egg with a spoonful of fine sugar, and form it, in a piece of paper, into half a large *meringue* of three inches in diameter, which you raise as high as possible. Cover it with fine sugar and put it in a gentle oven; then beat up a white and a half with a spoonful and a half of fine sugar. With one-third of it form nineteen small half *meringues* as big as large nutmegs, over which strew some fine sugar. When the sugar is dissolved put your *meringues* on the mouth of the oven, and then mix two spoonsful of apple and two of apricot marmalade with the remainder of the white of egg, and pour it in the centre of the dish, which you put immediately back in the oven. When the large *meringue* has acquired a fine yellow colour, take it out of the oven, together with the

small ones ; then put the largest of the small ones in the centre of the large *meringue* ; put six small ones in a circle round the former, at full an inch distance, and then put the large *meringue* in the mouth of the oven. As soon as the small *soufflé* in the middle is done, take the dish out of the oven and cover the centre with the large *meringue*, round which you place the twelve remaining small ones : serve immediately. You may also put your small *meringues* crosswise on the large ones, but in that case you only prepare thirteen.

For serving your apples in a silver stewpan, you proceed exactly in the same manner.

SECT. XV.—APPLES, WITH BUTTER.

AFTER preparing thirty pippins, and disposing of them in the same manner as before directed, take six more, which, after cutting each apple in eight, you sauter on a moderate fire, with two ounces of fine sugar, two of butter, and two spoonsful of apricot-marmalade ; put some fire on the lid, and as soon as they are done, pour them in the centre of the dish, placing the half-quarters which have remained whole on the top : serve immediately. You may mask the whole lightly with apricot-marmalade or red currant jelly.

Ditto, glazed with Caramel Sugar.

Peel six apples of equal size quite round, and boil them in six ounces of clarified sugar ; then boil eight pippins (also peeled round and cored) in the same sirup, after which you pour the sirup on twenty pippins peeled and cut in slices ; boil them to a marmalade (a little firm), add a quarter of a pot of apricot-marmalade, and then rub them through a sieve ; fill the inside of the pippins with two spoonsful of lukewarm butter mixed with two of apricot-marmalade, and then place them in a circle on a second-course dish, and afterwards in a gentle oven, the same as the apples *meringues*. When you are ready to serve, glaze your twelve half apples with two ounces of sugar boiled to a *caramel*, and then place them in a circle on the other apples : serve them hot. You may also cut your apples across, and after glazing them put a fine cherry or a *verjus* grape in the centre of each half, and your sugar may also be coloured either with cochineal or saffron. When you take your apples out of the pan, you may strew some

chopped pistachios or currants mixed with coarse sugar over them.

Ditto, à la Minute.

Peel twenty-four apples cut in quarters, and sauter them in a large stewpan with six ounces of pounded sugar (on which you have grated the peel of an orange), four ounces of lukewarm butter, and a quarter of a pot of apricot-marmalade; let them have fire over and under. When your apples are done, put them on a large baking-plate; pick out the quarters which are the least broken, and place them upright in a semi-globular mould (buttered) of six inches in diameter and four in height; after which pour the remainder of the apples, together with the sirup, &c., over them. You then turn the mould on a dish for the second course, and mask your apples with marmalade of apricots or quinces, apple or red currant jelly: serve immediately, that the apples may not get cold. The moment you serve you may strew some chopped pistachios or currants mixed with coarse sugar, over the whole.

Pears are prepared in the same manner.

Ditto, with Apple Jelly.

Core fifteen apples *d'api*, peel them quite round, and boil them (one half at a time) in six ounces of clarified sugar; you then reduce the sirup *au soufflé*, and pour it on twelve pippins (peeled and cut in quarters), to which you add two ounces of lukewarm butter, and the fourth part of a pot of apricots. The whole, being well mixed together, put it into a stewpan, with fire over and under, and boil your apples like the former. In the mean time cut each apple *d'api* in two, crosswise, and put them in a semi-globular mould, very lightly buttered; fill the same up afterwards with the apples and the butter. After turning your mould on the proper dish, put in the centre of each half apple *d'api* a fine cherry, or large preserved *verjus* grape; cover the whole with slices of apples of Rouen, in order to give them a brilliant appearance, and then serve directly. Instead of apples *d'api* you may use ten pippins. After preparing your apples as before directed, you may cover them with apricot marmalade instead of apple jelly, over which you strew two ounces of bruised macaroons; you then place a cherry on the apples as before. You may also serve your apples in a silver stewpan, or in the crust of a *vol-au-vent*, or *tourte*, for the second course, or in a crust of fine paste, formed like a *flan* (custard).

Ditto, with Cream.

Cut twenty pippins in quarters, and after peeling and coring them, dress half in butter, like the former, with two spoonsful of fine sugar, two of apricot marmalade, and three of lukewarm butter; with the remainder of the apples make a marmalade, putting into it two ounces of fine sugar, and two spoonsful of apricots. Then put the apples which you have dressed in butter, in a mould, as before directed, adding the remainder to the marmalade, which you rub through a sieve; with this marmalade cover the apples in the mould, in such a manner that you may fill the centre with any of the *crêmes pâtissières* described in Sect XII., quite boiling. After turning your mould on the proper dish, cover the apples lightly with a little cream, which you have preserved for that purpose. Strew some bruised macaroons over them, and serve it up immediately.

N. B. In using a *crème pâtissière*, flavoured with pistachios or currants, strew some chopped pistachios over the former, and some currants on the latter.

 SECT. XVI.—APPLES (IN A CRUST).

AFTER making a small *flan* (custard) crust, of seven inches in diameter by three in height, cover the inside with buttered paper, and fill it with flour or chopped beef suet; then ornament and egg it, and put it in the oven. When it has acquired a good colour empty it, and half fill it with apple marmalade, made of thirty apples; upon this marmalade put eight apples, peeled round, dressed very white, and filled with apricot marmalade, one in the centre and the others round it. Then add some more marmalade, so as to cover the lower half of the apples, and put a cherry on each apple; afterwards cover them entirely with slices of jelly, made of apples of Rouen. Glaze the rim and sides of the crust with apricot-marmalade, and serve it up either hot or cold.

Ditto, glazed with Caramel Sugar.

Having prepared and baked your crust as before, put in it eight apples peeled round, and filled with apple and apricot marmalade. The moment you are ready to serve it up, glaze fourteen small apples *d'api* (peeled round and dressed very white), in four ounces of sugar boiled to a *caramel*, and place them on the top of the apple jelly, apart from the

crust, the outside of which, however, glaze with apricot marmalade. Immediately after, serve it up.

Make your marmalade of twenty-four apples, and be sure to wipe them before you put them in the sugar.

Ditto, en Suédoise.

Having filled your crust as before directed, place on it some small apples *d'api*, in the shape of a pyramid, peeled round and dressed very white. Ornament them with currants and angelica, or pistachios and barberries, and cover them afterwards with slices of apple or red currant jelly.

SECT. XVII.—PUDDINGS ANGLO-FRANÇOIS.

Note.—To make these puddings properly, it is necessary to be provided with a semi-globular mould of four inches in depth and six in width, and having a cover made to turn over the edge, so as to keep the mould closely shut. Both the mould and the cover should be pierced like a skimmer.

A Pudding, with Apples.

After peeling thirty-six apples and cutting them in quarters, stew them in a large stewpan, with four ounces of fine sugar, on which you have grated the peel of a Malta orange, and four ounces of lukewarm butter. Put some fire over and under the stewpan, and, as soon as the apples are done, put them on a baking-plate. While they are getting cold, make three-quarters of a pound of fine paste a little firm, mould half of it, and roll it out to one-twelfth of an inch in thickness. With this piece of paste cover the inside of your mould, which you have thickly buttered, taking care that the paste does not fold, and that it projects a little over the edge of the mould. Then mask it entirely with the quarters of the apples which are the least broken, and afterwards add the remainder, together with the sirup. Roll out the rest of the paste into two very thin round pieces; and, after lightly wetting that which is above the edge of the mould, put one of the round pieces on it, fastening it to the part which is wetted, and turning it over on the part which covers the apples. Press the whole down so as to make the surface very smooth, and then wet it lightly, and cover it with the other round piece of paste, pressing it on the other, so as to fasten both well together. Trim the paste close to the edge of the mould, and then cover it with the

lid, which you have previously buttered. Place the mould (turned upside down) on a napkin, tie it very tight, and put it in a saucepan with boiling water. Let it boil an hour and a half, strew some fine sugar over it, and then serve it up immediately. Should you not have a proper mould for your pudding, you may boil it in a basin, or in a cloth; in the former case you still use *three* pieces of paste as before, but in the latter only *one*.

Ditto, with Pippins and Currants, or Muscadine Raisins.

Take thirty pippins, and proceed as before; using, however, lemon instead of orange-peel. Add to it half a pound of currants or muscadine raisins.

Ditto, with Apples and Cream.

Take fifteen pippins, and dress them as before, with three ounces of pounded sugar, and two ounces of lukewarm butter. Cover the inside of your paste with the apples, as directed in the first of these receipts, and then put in the centre half of the ingredients for any of the *crèmes pâtissières*, described in Section XII., but cold. Now cover your pudding, and finish as before. When you are ready to serve it up, mask it lightly with apricot marmalade, and strew over it some bruised macaroons.

Ditto, with Apples and Pistachios.

Take thirty pippins, and dress them with six ounces of fine sugar, on which you have grated the peel of a citron, four of lukewarm butter, four of whole and very green pistachios, and half a potful of apricots. Finish as before: and when you are going to serve it up, mask your pudding with apricot marmalade, strewing over it some chopped pistachios.

Ditto, with Apples and Preserved Cherries.

Dress thirty apples, as before, with four ounces of fine sugar, four ounces of lukewarm butter, and a potful of fine preserved cherries, and finish as before.

You may use a potful of *verjus* grapes instead of the cherries.

Ditto, with Apricots.

Take thirty-six fine red apricots, separate them, and take out the stones; after which roll them in six ounces of pounded sugar. Put them in your mould, covered as before, and finish as usual.

With peaches and nectarines proceed in the same manner.

Ditto, with Mirabelle Plums.

Take two hundred mirabelle plums, stone them without separating them : then roll them in four ounces of pounded sugar, and finish as before.

Ditto with Strawberries.

Pick two pounds and a half of fine strawberries, wash them quickly, and drain them in a napkin. Then roll them in six ounces of fine sugar, and put them in the pudding prepared as before directed.

To make a raspberry pudding, use twenty-four ounces of raspberries, and sixteen of strawberries.

Ditto, with Cherries.

Pick two pounds of fine ripe cherries, and roll them in four ounces of raspberries, or red currants (stoned), and six of pounded sugar. The remainder of the process is the same.

Ditto, with Currants.

Wash two pounds of fine transparent currants, stone them, and then roll them in four ounces of raspberries, and six ounces of sugar. Proceed as before.

Ditto, with Red and Green Gooseberries.

After picking and stoning a pound of green and a pound of red gooseberries (very ripe), roll them in six ounces of fine sugar, and then proceed as before.

N. B. You may serve all these kinds of puddings either hot or cold ; but in the latter case leave out the butter.

Ditto, with Marrow.

After taking out the skin and sinews, chop twelve ounces of beef suet off the kidneys very fine ; then add six ounces of marrow (examining it carefully that no splinters of bone remain in it), five ounces of sifted flour, four ounces of pounded sugar, five eggs, half a glass of milk, a quarter of a glass of old cognac brandy, half a nutmeg (grated), a good pinch of fine salt, two ounces of preserved citron cut in fillets, six ounces of fine currants, six ounces of muscadine raisins washed and stoned, three pippins chopped very fine, and half a potful of apricot marmalade. Mix the whole well together, and pour it on the centre of a napkin (well buttered). After tying it in such a manner that the pudding is nearly

round, fasten a weight of ten pounds to the bottom of the cloth, in order to keep the pudding steady, and make it boil well. Then put it in a large pan on a moderate fire, and let it boil full four hours ; at the expiration of which time you should be ready to serve. In taking it out of the cloth put it on a lid, and cut off all such parts as have become white in boiling. Then put a round mould over it, turn it upside down, and trim the bottom of the pudding in the same manner ; after which put it on a dish, and serve it up directly, covering it just before with a *sauce* of Spanish wine. This sauce is thus prepared:—Put the yolks of four eggs in a small stewpan, with a spoonful of flour, two ounces of fine sugar, two ounces of butter, a grain of salt, and full one glass and a half of madeira or malaga wine. Stir this sauce on a moderate fire till it begins to boil, and then pass it through a fine tammy, and serve it up. If preferable, this sauce may be served up in a small tureen, and the pudding left uncovered. Six ounces of beef suet may be substituted for the marrow.

N. B. You may also use the weight in boiling the fruit puddings described before.

Ditto, with Currants and Citron.

Grate the peel of a fine citron on four ounces of sugar, bruise it, and then mix it with a glass of madeira, and twelve ounces of currants (well washed). Chop afterwards twelve ounces of beef suet and six ounces of marrow, with five ounces of flour. Add to it five eggs, half a glass of cream, a good pinch of salt, half a nutmeg (grated), and, lastly, the currants with the wine and sugar above mentioned. Finish as before.

With muscadine raisins proceed in the same manner, taking twelve ounces of raisins (stoned), and grating on the sugar the peel of two lemons instead of a citron.

Ditto à la Parisienne.

After pounding a clove of good vanilla (chopped very fine) with four ounces of sugar, pass it through a sieve. Then chop (very fine) twelve ounces of veal suet off the kidneys, and six ounces of marrow, with six ounces of rice flour. Add two whole eggs, and the yolks of seven others, half a glass of cream, half a glass of marasquin, a pinch of fine salt, and a quarter of a nutmeg (grated) ; and further, two ounces of whole pistachios, four ounces of sweet macaroons

(bruised lightly), the sugar and vanilla, thirty fine preserved cherries, drained, and each cherry separated in two, and six apples chopped very fine. Having mixed the whole well together, pour your pudding in a napkin, and finish as usual. When ready to serve, strew some pounded sugar over the pudding, and then stick in it evenly, and to give it the appearance of a hedge-hog, two ounces of pistachios, each pistachio cut in six fillets.

Instead of cherries you may use *verjus* grapes; and two ounces of preserved citron cut in small fillets may supply the place of the pistachios.

Ditto, with Chesnuts and Rum.

After skinning thirty-six fine roasted chesnuts, pick out twenty of the halves which have remained entire. Then take four ounces of the remainder, and after pounding them with four ounces of butter, rub them through a horsehair sieve. Then add three ounces of rice-flour, two whole eggs, and the yolks of six others, fourteen ounces of veal suet off the kidneys (chopped), four of fine sugar, four of bitter macaroons (lightly bruised), four of muscadine raisins (stoned), the half of a chesnut, each cut in four pieces, half a glass of cream, a pinch of fine salt, the fourth part of a nutmeg (grated), and half a glass of arrack or Jamaica rum. Proceed as before, preparing your sauce as directed, with the addition of a small glass of rum.

Ditto, with Rice, flavoured with Orange.

After washing a pound of Carolina rice in warm water, put it on the fire with cold water. As soon as it boils, drain it in a sieve, and then let it boil well in milk, with six ounces of butter, and four of fine sugar, on which you have grated the peel of two middle-sized sweet oranges. When your rice is very tender, but still a little firm, add six ounces of chopped marrow, or four ounces of lukewarm butter, four ounces of currants or muscadine raisins, two ounces of bitter macaroons, two of preserved orange-peel (cut in dice), three whole eggs and the yolks of six others, half a glass of brandy, and a pinch of salt, to which you may add some nutmeg if you think proper. Mix the whole well together, and put it in a buttered napkin. Finish as before, but let it boil only two hours; when done, cover it with two ounces of bruised macaroons, and serve it up without sauce.

Ditto, à la Français.

Peel two pounds of middle-sized but very round truffles ; cut them (without washing them) in slices of one-sixth of an inch in thickness, and sauter them in a stewpan, in which you have put four ounces of lukewarm butter, a large spoonful of dissolved poultry glazing, and half a glass of madeira. Add the necessary quantity of salt, with a pinch of pounded white pepper, and a little grated nutmeg ; then cover the inside of a semi-globular mould with fine paste, the same as for the apple-pudding described in page 311 ; put in the truffles with their seasoning in a regular manner ; and then cover the pudding with two pieces of paste. Tie it in a napkin, put it in a pan with boiling water, and let it boil for an hour and a half. Serve it up the moment it is done.

Ditto, with Citron en Timbale.

Pour on a French loaf two glasses of boiling milk ; and then put it with the milk on a moderate fire, stirring it with a spatula, till it is reduced to a softish paste, like that for *Mecca choux* ; then pound it in a mortar, with two whole eggs and the yolks of six others ; after which put the whole in a stewpan, with four ounces of pounded sugar, on which you have grated the peel of a citron, two of bitter macaroons, three of currants, three of muscadine raisins (stoned, and each rasin separated in two), six ounces of marrow (chopped very fine), half a glass of madeira, a pinch of very fine salt, and one-fourth of a nutmeg (grated). Mix the whole well together ; pour it in a buttered mould, and then put it in a moderate oven. Let it bake an hour and a half, and serve it up masked with pounded sugar.

N. B. This pudding may be boiled in a cloth instead of being baked, and the six just preceding may be baked in the oven instead of being boiled.

 SECT. XVI.—FRUIT TARTS A L'ANGLAISE.
Apple-Tart, with Muscadine Raisins.

Cut twenty pippins in quarters, and each quarter in six pieces ; mix them in a large tureen with four ounces of pounded sugar (on which you have grated the peel of a fine lemon), four ounces of lukewarm butter, and four ounces of muscadine raisins, stoned. Then take a deep earthenware dish, and after lightly wetting the inside, place on the edge

a strip of puff paste full three inches wide, and one-sixth of an inch thick ; pressing it down, and placing it in such a manner that it falls partly in the dish. Put your fruit in it, giving it a convex form, but taking care that the edge of the dish remains uncovered. Then wet the strip of paste which goes round the fruit, and cover the whole with a round of puff paste of one-sixth of an inch in thickness. Put a little white of an egg over the surface of the paste, and then cover it with bruised sugar. Place it in a moderate oven, and let it bake full an hour and a quarter. Let it have a light colour, and serve it up hot. If you serve it up cold, leave out the butter.

Instead of raisins, you may use currants, preserved cherries, *verjus* grapes, or two spoonsful of apricots.

Ditto, with Apricots.

Having placed a strip of puff paste round the edge of the dish, put in it, regularly, eighteen fine apricots, each separated in two, and rolled in four ounces of pounded sugar, and four of lukewarm butter. Raise the top and finish as before. With peaches, nectarines, &c., proceed in the same manner.

Ditto, Anglo-Français.

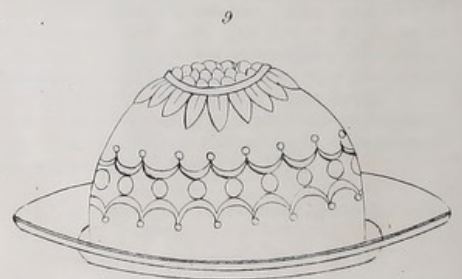
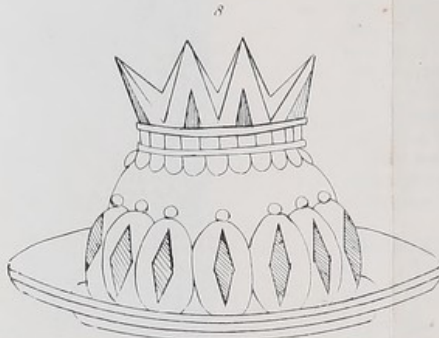
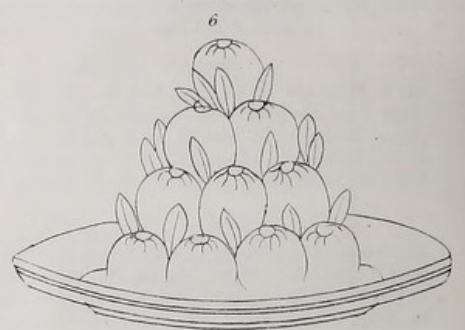
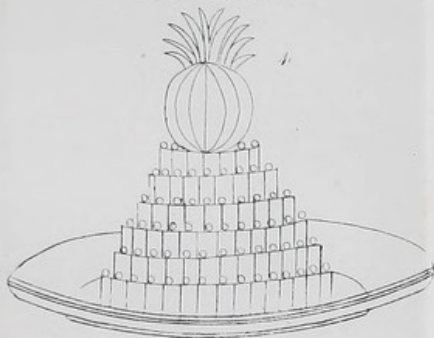
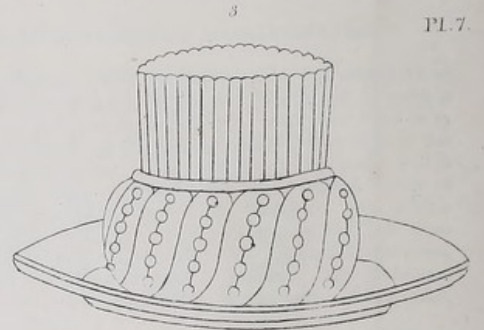
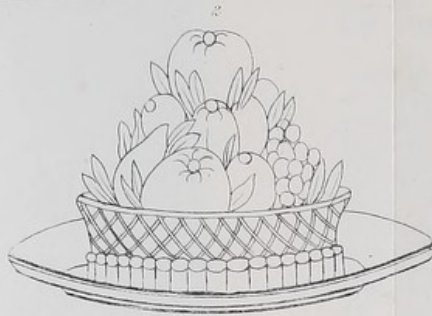
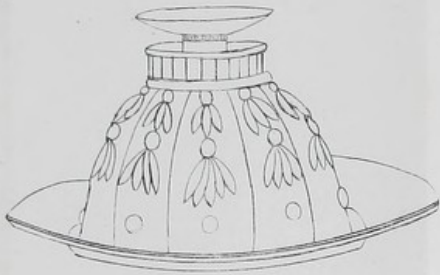
Boil four ounces of Carolina rice, as directed in next section, but let it be quite done and well sugared ; after which pick a pound of ripe cherries, and roll them in four ounces of pounded sugar. Then cover your dish with a strip of puff paste as before, and put in it a fourth part of the fruit, covering it with a fourth part of the rice, then again a fourth part of the fruit, and so on alternately, till the dish is filled, raising it in the centre like the former. The remainder of the process is the same ; and when you are ready to serve it up, mask the crust with apricot-marmalade, and strew over it some macaroons lightly bruised. You may also cover the crust with a handsome half round of spun sugar.

You may also fill these kinds of pies with the ingredients described under the head *Pithivier Cakes, Anglo-Français* and with pistachios and *avelines*. (See Part III)

SECT. XVII. — ORNAMENTED GROUPS OF APPLES AND RICE.

Manner of preparing the Rice.

AFTER washing six ounces of Carolina rice in lukewarm water, put it on the fire in cold water. As soon as it begins



to boil, drain it in a sieve, and afterwards put it in a stewpan with four ounces of fine sugar, two of bitter macaroons, a grain of salt, and three glasses of milk ; place the whole on a moderate fire, and the moment it boils, put the stewpan on hot ashes, where you let it simmer for full an hour, stirring it from time to time ; after which add the yolks of six eggs, and then use it as required.

If you wish to flavour the rice with orange, lemon, or citron, grate half of the peel of either of these fruits on the four ounces of sugar.

Apples with Rice in the Shape of a Dome, and ornamented with a Cup, &c.

While boiling twelve pippins (peeled round) in four ounces of clarified sugar, cut a large apple in two crosswise, one half form into a cup, and the other half into a foot for it, by means of a root-cutter of one inch and a half in diameter ; then cut two apples in small columns with a root-cutter of two-thirds of an inch in diameter, and boil them together with the cup and its foot in the sirup, which you afterwards reduce like apple jelly. When your apples, as well as the rice, which you have prepared as before directed, are quite cold, butter lightly a fluted semi-circular mould, and cover the inside of it nearly an inch thick with rice ; on this coat of rice place the twelve apples, in the insides of which you have put some apricot-marmalade ; then, having filled your mould, warm it a little, and turn it on the proper dish : with the remainder of the rice form on the top of the half-round a small pedestal of one inch and a half in height by three inches in diameter, round which place upright the small columns of apple, and upon them the cup with its foot as described above, the rim of which, however, as well as the small columns, you ornament with currants ; afterwards

EXPLANATION OF PLATE VII.

No. 1 represents Apples with rice in the shape of a dome, and ornamented with a cup, &c.

No. 2, a Basket of rice filled with small fruit made of apples.

No. 3, a Turban of apples with rice.

No. 4, Apples with rice *en gradin*.

No. 5, Three pyramids of apples with rice.

No. 6, Apples with rice ornamented with biscuit flavoured with pistachios.

No. 7, a Stewpan of rice garnished with a pine-apple made of apples.

No. 8, Apples with rice ornamented with a comb of rice.

colour the remainder of the rice with a little spinage juice strained through a silk sieve, and then spread it thinly on the lid of a stewpan a little buttered; loosen it with the blade of your knife; and then cut it in small lozenges, which you place on the rice in the manner represented in Plate VII., fig. 1. Between each fluted part put a small fillet of rice rolled out as thin as possible, and as soon as you are ready, cover the whole carefully with the reduced sirup. You may serve it up either hot or cold.

A Basket of Rice, with small Fruit made of Apples.

Make six ounces of rice, prepared as before directed, into a basket like the one represented in Plate VII. fig. 2; ornament it with a mosaic of small fillets of angelica, and place your columns of apples round the foot; then fill it with small fruit made of twelve sound pippins, and so as to resemble pears, apricots, figs, and small apples *d'api*; colouring the apples after they are boiled, for figs with spinage juice, for apricots with the infusion of saffron, and for the apples *d'api* with a little carmine. To imitate grapes put a little rice here and there in the basket, sticking in it a few currants or middle-sized muscadine raisins in regular order. Between the fruit place leaves made of pistachio-biscuit, lozenges made of angelica, or rice-coloured light green. You may also add a few fine strawberries, or a few bunches of fine red currants.

A Turban of Apples and Rice.

Fill a plain mould lightly buttered, which is five inches in diameter and the same in height, with eight ounces of rice (dressed as before), and put in it six apples cut in quarters and boiled in sirup; then turn the mould on the proper dish, and, after taking it away, place some apples (cut in quarters and dressed very white) a little sloping round the rice; after which ornament them with a few currants. Round the top of the turban place some fillets of angelica or small round strips of rice either rose-coloured or of a light pistachio-green; after which pour the sirup round the rice, and then serve it up. (See Plate VII. fig. 3.)

Apples and Rice en Gradins.

Put six ounces of rice (dressed as usual) in a mould *à gradins*, and place in it six apples boiled in sugar and well filled with apricots; when the mould is full, turn it on a second-course dish, and after covering the rice with the

sirup in which you have boiled your apples, ornament it with currants and fillets of angelica ; place upon it a large fluted apple peeled round, and on the top of that some leaves made of angelica in the same manner as for *suèdoises*. (See Plate VII. fig. 4.)

Three Pyramids of Apples and Rice.

After peeling nine apples quite round, boil them in sirup ; when cold fill and cover them with six ounces of rice (dressed as before, but rather stiff), and then place them three and three, as represented in Plate VII. fig. 5, the smallest on the top ; cover the whole with the sirup (which should be thick), and then place on the three last apples a half-moon made of apples or angelica ; after which ornament the whole with pistachios and currants.

Apples and Rice, ornamented with Pistachio Biscuit.

Peel nineteen apples *d'api* quite round, and boil them in four ounces of clarified sugar ; when cold fill them with apricot or quince-marmalade : then place six ounces of rice (prepared as before) on a dish, and in the form of a pyramid, and round it place your apples in the manner represented in Plate VII. fig. 6, intermixing them with leaves made of pistachio biscuit. The moment you are going to serve it up, mask them with sirup, and then ornament the apples with small fillets of red currant jelly to imitate the blossom of the fruit.

A Stewpan of Rice, garnished with a Pine-Apple made of Apples.

After boiling twelve ounces of Carolina rice with water, butter, and salt, as for *casseroles* of rice (see page 50), divide it into two parts, one of which form into a half-round with a flat top and fluted sides, and the other also into a half-round, but widened at the top like a cup ; bake both half-rounds in a hot oven. Let them be lightly coloured, and when done, scoop them out ; after which fill the fluted half-round with six ounces of rice, prepared as before directed, putting in the middle some apples cut in quarters ; then turn it upside down on the proper second-course dish, and place the cup upon it as represented in Plate VII. fig. 7 ; after which cut out the bottom of both half-rounds as they stand on each other ; put the remainder of the rice in the vase in the form of rather a long pine-apple, and put round

it some half-quarters of apples boiled in *caramel* sugar, and cut so as to imitate the outside of a pine-apple; put a tuft of angelica on the top, and some leaves made of pistachio biscuit round it. The moment you are going to serve it up mask the whole with apricot-marmalade, and then serve it either hot or cold.

Apples and Rice, ornamented with a Comb of Rice.

After preparing six ounces of rice as before, boil twelve pippins, cut in quarters, in four ounces of sugar, reducing the sirup afterwards to a jelly. When the whole is cold, fill a plain semicircular mould, lightly buttered, with three-fourths of the rice and twenty-four quarters of apples; then turn the mould on the proper dish, and place on the top of the half-round a large comb of rice (see Plate VII. fig. 8), ornamented with fillets of angelica, cherries, and *verjus* grapes. Put the remainder of the quarters of apples, which should be as much as possible of the same size, upright round the rice, and the moment you are going to serve it up, mask the whole with the sirup.

SECT. XVIII.—APPLES WITH RICE, IN A CRUST AND MERINGUES.

AFTER making a crust of fine paste of seven inches in diameter by four in height, prepare six ounces of rice and eight pippins in the usual manner, and when your crust is baked, put in it half the rice, and on that the apples, the inside of which you have filled with apricots. Cover the whole with the remainder of the rice, and then put your dish in a gentle oven. Afterwards beat up the whites of two eggs, with two spoonsful of pounded sugar, into a *meringue* of six inches in diameter, which, after covering with fine sugar, put in the oven. When it has acquired a fine colour, put it over the rice, glaze the crust with the sirup, and serve it up immediately.

You may also serve your rice in a silver stewpan, and either hot or cold.

Ditto, Glazed en Timbale.

Cover the inside of a mould, for the second course, with very thin fine paste. Put in afterwards three-fourths of the usual quantity of rice (six ounces), putting in the centre eight pippins cut in quarters, and boiled with two ounces of sugar, two of butter, and two spoonsful of apricot-marmalade.

Cover the whole with the remainder of the rice and a piece of paste, and then put it in a moderate oven. When lightly coloured, take it out, and glaze it with transparent apricot-marmalade, or cover it with the whites of two eggs, beaten up with two spoonsful of sugar, over which you strew some fine sugar.

Ditto, with Vanilla and Macaroons.

After preparing six ounces of rice as before, and adding to it a clove of vanilla, put three-fourths of it, leaving out the vanilla, in a semi-globular mould, lightly buttered, in the middle of which place seven apples, boiled in two ounces of sugar and filled with apricots; then put in the remainder of the rice, and after placing it in the proper dish, mask it with the reduced sirup, and strew some sweet macaroons bruised over it. Serve it up quite hot.

Ditto, with Butter and Currants, or Muscadine Raisins.

After preparing six ounces of rice as before, with the addition of three ounces of currants or muscadine raisins, boil twelve apples *d'api* cut in quarters, with two ounces of butter, two of pounded sugar, and two spoonsful of apricot-marmalade; then put the rice in a large cylindrical mould, lightly buttered; after which turn it on a second-course dish, glaze it with apricot-marmalade, and then pour the apples, quite boiling, into the cylinder. Serve it up immediately. (See Plate VII., fig. 8).

A Rice Cake, glazed and ornamented.

Put eight ounces of rice, boiled as usual, with the addition of a clove of vanilla, in a semi-globular mould, buttered; then turn it on a dish, and when cold, mask it all over with transparent apricot-marmalade. Decorate the top and the sides, according to your fancy, with pistachios, angelica, currants, *verjus* grapes, and preserved cherries. Serve it up, either hot or cold.

Ditto, with Caramel Sugar.

Prepare eight ounces of rice as usual, except that you boil the sugar to a *caramel*, and add a spoonful of dried orange-flowers. When cold, dissolve it with half a glass of boiling water, and pour it over the rice, which you mould like the preceding. Glaze it with pounded sugar, and serve it up directly.

Instead of glazing it, you may cover it with apricot-marmalade, and then strew some pulverised bitter macaroons over it.

Rice dressed à la Turque.

Boil eight ounces of Carolina rice, rather firm, with four glasses of milk, four ounces of sugar (on which you have grated the peel of a Seville orange or a bergamot lemon), four ounces of butter, six of currants, and a grain of salt. When the rice is nearly done, take it off the fire, and add the yolks of eight eggs; after which put it in a crust or silver stewpan, and place it for twenty minutes in a gentle oven; then glaze it with pounded sugar, and serve it up immediately.

Ditto à l'Indienne.

Prepare your rice (as directed in the preceding article), with the addition of one-third of a glass of rum and a small infusion of saffron.

Ditto à la Française.

Boil eight ounces of rice with four ounces of butter, four of sugar, and four glasses of milk. Add afterwards three ounces of bitter macaroons, a spoonful of dried orange flowers, two ounces of preserved orange-peel, cut in dice, twenty-four preserved cherries, split in two, as many large muscadine raisins, stoned and also split in two, and the yolks of eight eggs. Pour the whole in a silver stewpan, and mask it with *caramel* or pounded sugar, over which strew some chopped pistachios.

Ditto à l'Anglaise.

Dress your rice the same as *à la Turque*; but instead of butter, take four ounces of beef suet chopped fine, four of sugar, three of muscadine raisins, the same quantity of currants, the fourth part of a nutmeg (grated), a pinch of salt, half a glass of madeira, and the yolks of eight eggs. Place the whole on a silver stewpan in the form of a pyramid, and cover it with whole macaroons.

 SECT. XIX.—OF FRIED SECOND-COURSE DISHES.
Method of preparing the Batter.

DISSOLVE two ounces of butter in some water, and when hardly lukewarm, pour it on twelve ounces of sifted flour, holding the pan on one side and blowing on the water, so as to put in the butter first. Add some water to dilute your batter, and make it rather thin and sleek, but still thick enough to cover the articles you wish to fry in it. Add a pinch of salt with the white of two eggs beaten up very stiff, and then use it directly.

Batter à la Provençale.

Mix twelve ounces of flour with the yolks of two eggs, four spoonsful of sweet oil, and sufficient cold water to dilute it properly. The remainder of the process is the same as the former.

SECT. XX.—CROQUETTES.

Croquette of Chesnuts.

9. AFTER roasting and peeling fifty chesnuts, put forty halves, which have remained entire, aside; pound the remainder with two ounces of butter, rub them through a horsehair sieve, and then dilute them, in a stewpan, with a glass of cream, two ounces of butter, two of pounded sugar, and a grain of salt; stir the whole, without ceasing, on a moderate fire, for two minutes, then add the yolks of six eggs, and put it back for a minute on the fire. Your cream being now a little firm but not stiff, spread it on a baking-plate (lightly buttered), cover it with a piece of buttered paper, and, when cold, roll each half-chesnut first in a little of the cream, and then in some fine crumbs of bread, so as to form it into a very round *croquette*. When all your half-chesnuts have been well covered in this manner, beat up five eggs with a grain of salt, in which you dip your *croquettes*, and then drain them a little. Roll them again, first in some crumbs of bread, and then in the hollow of your hand, to make them round and sleek; after which put them in a very hot *friture*, stirring them gently, in order that they may remain quite round. When lightly coloured, drain them on a double napkin, strew some fine sugar over them, and then place them on a dish in the shape of a pyramid. Serve it up quite hot.

With this cream of chesnuts you may also make *croquettes* in the form of olives or pears, or cut out in squares, rounds, ovals, or lozenges. The four last you dip in the batter (described page 224) the moment you are going to serve, and then fry them so as to give them a fine colour. Glaze them afterwards with fine sugar.

Ditto of Potatoes, flavoured with Vanilla.

After roasting, peeling, and trimming twenty fine potatoes, take twenty-four ounces of them and pound them with four ounces of butter and four of pounded sugar; add two glasses

of milk in which you have steeped a clove of vanilla, a grain of salt, the yolks of six eggs, and four ounces of bitter macaroons; boil the whole a few minutes on a moderate fire, stirring it continually, till it is rather firm, but not stiff: if it should be too thick, add a little more milk. Pour it afterwards on a baking-plate, cover it with a piece of paper, and, when cold, fry it like the preceding *croquettes*.

You may flavour them with orange, lemon, or citron peel, by grating it on the four ounces of sugar mentioned above.

Ditto of Rice, flavoured with Pistachios.

Boil eight ounces of rice, as directed in page 318, with five glasses of milk, four ounces of butter, four of pounded sugar, and a grain of salt. When your rice is done, mix it with the yolks of six eggs and four ounces of bitter macaroons; let it cool, and then add four ounces of pistachios (blanched), eight ounces of bitter almonds, and one ounce of preserved citron (the whole pounded together), with a sufficient quantity of spinage juice to colour the rice green. Finish as before.

Ditto, flavoured with Coffee.

After roasting three ounces of mocha coffee, put it in five glasses of boiling milk: cover the infusion, and when cold strain it through a napkin. Add afterwards eight ounces of rice, four of butter, four of fine sugar, and a grain of salt; boil the whole as usual, and, when done, mix with it three ounces of sweet macaroons and the yolks of six eggs; after which pour the whole immediately on a baking-plate, and finish your *croquettes* as before, but give them the shape of pears. You may flavour them with orange or lemon peel, marasquin, &c.

The sugar may be omitted, and substitute four ounces of currants or muscadine raisins.

Croquettes of Nouilles, flavoured with Citron.

After making the yolks of six eggs into a paste for *nouilles* (see page 14), pour it gradually into four glasses of boiling milk; let it boil up, and then add four ounces of butter and four of fine sugar, on which you have grated half the peel of a citron; then let it simmer for twenty-five minutes, in order to cause the *nouilles* to swell and make them mellow. Add three ounces of bitter macaroons, the yolks of six eggs, and a grain of salt, and when cold finish your *croquettes* as before.

To make *croquettes* with vermicelli, use six ounces of it, putting it in the boiling milk, and proceeding as before.

Lemon Mince Pies.

Squeeze out the juice of a large lemon, boil the outside till tender enough to beat to a mass, add to it three large apples chopped, four ounces of suet, half a pound of currants, and four ounces of sugar ; put to this the juice of the lemon and candied fruits ; make short crust, and fill the pans.

SECT. XXI.—CREAMS FRIED A LA PARISIENNE AU BAIN MARIE.

PREPARE any of the creams *au bain Marie*, described page 293, with the addition of six whole eggs. When cold, cut your cream carefully into small squares, lozenges, &c., of two inches in length by one and a half in width, and half an inch in depth. The moment you are ready to serve, dip your pieces of cream either in the batter (see page 224) or in six eggs beaten up, rolling them afterwards in crumbs of bread, as directed page 225 ; fry, drain, and glaze them, as before directed ; after which place them on a dish.

Instead of glazing, you may simply strew some pounded sugar over them.

Creams à la Pâtissière.

Prepare any of the creams *à la pâtissière* (described page 301), with the addition of four ounces of butter, four of sugar, four of sweet and bitter almonds, and a good spoonful of dried orange-flowers ; pour your cream on a buttered baking-plate, and when cold make your *croquettes* as described in the preceding article.

Other *croquettes* may be prepared in the same manner.

SECT. XXII.—OF FRIED CANNELONS IN GENERAL.

Fried Cannelon, with Apricot Marmalade.

AFTER rolling out six ounces of flour (to which you have given twelve turns) in a long square, as thin as possible, wet the surface lightly, and place along the edge, at equal distances, the flat part of a spoonful of apricots, which you extend to two inches and a half in length. Turn the edge

of the paste twice over the marmalade; after which cut out your *cannelons*, nearly three inches in length, by two-thirds of an inch in width, closing the ends with the back of your knife. Having in this manner made thirty-six, put them in hot *fritures*, and as soon as they have nearly acquired their proper colour, take the pan off the fire, in order that your *cannelons* may be well done; after which drain them on a napkin. Strew some fine sugar over them, and then arrange them on your dish.

With other marmalades, *verjus* grapes, and cherries, proceed in the same manner, but with the latter drain off their sirup.

Ditto, with Strawberries.

After rolling two hundred fine ripe picked strawberries in two spoonsful of pounded sugar, place them, five in a row, on a piece of paste prepared like the last; roll them in the paste, and then cut off your *cannelons*, four inches in length. Fry, glaze, and arrange them as before.

With raspberries and currants proceed in the same manner.

Ditto, with Crème de Pithiviers.

Pound four ounces of sweet with eight ounces of bitter almonds, add four ounces of fine sugar (on which you have grated the peel of a lemon), two ounces of butter, the yolks of two eggs, two spoonsful of good double cream, a pinch of dried orange-flowers, and a grain of fine salt. After mixing the whole well together, prepare your puff paste, and finish your *cannelons* as before.

You may also fill them with any of the *crèmes pâtissières* described page 301.

Ditto, with Almond Paste.

After lightly colouring six ounces of almonds *d'avelines*, pound them with a little white of egg; then add to them four ounces of fine sugar, and half the white of an egg. Reduce your almond paste as directed for *croquettes* of almonds, and then push it through a syringe of *massepins*; after which divide it into small pieces of four inches in length. The moment you are going to serve, prepare your batter (as directed in page 224), and after dipping your small pieces of almond paste into it (taking care that they remain quite straight), put them in a *friture*, rather hot. Let them be lightly coloured, glaze them, and then put them on a dish.

You may also make your paste of green nuts.

Ditto, with Pistachio Paste.

After blanching six ounces of pistachios, pound them with six ounces of bitter almonds and an ounce of preserved citron, moistening them with a little white of egg; add four ounces of pounded sugar; then roll out your paste, as for the last *cannelons*, dip them in the batter, and proceed as before.

Ditto à la Parisienne.

After preparing twenty *pannequets* (see that article, page 334), put some marmalade of apricots or quinces on them, and then roll them up as directed. Cut them in the middle, and trim each end; after which roll them in crumbs of bread, &c. (like the *croquettes* of rice), and finish them as usual.

Ditto, with Chocolate.

After preparing twenty *pannequets*, mask them with *crème pâtissière*, flavoured with chocolate, and strew some bruised macaroons over them; then roll them up, and, after cutting them in the middle, dip them in the batter, and fry them like the last.

These kinds of *cannelons* may be filled with all kinds of cream and preserves.

SECT. XXIII.—FRITTERS (BEIGNETS) A LA DAUPHINE.

Fritters, with Apricot Marmalade.

TAKE a pound of paste à *brioche*, and roll it out as thin as possible in a long square. Put several spoonfuls of apricots (each divided in four) along the edge, two inches apart; lightly wet the paste round the marmalade, and double it, pressing the two sides together. Then cut out your fritters into half-moons with a paste-cutter, of full two inches in diameter, which you place on a stewpan-lid lightly covered with flour. After completing twenty-four fritters in this manner, put them into rather a hot *friture*, and when they are lightly coloured drain them on a napkin. Strew some fine sugar over them, and then arrange them on a dish. Serve immediately.

You may likewise make your fritters round, and fill them with any other preserves you may think proper.

Ditto, with Strawberries.

Proceed as directed in the last article, except that, instead of apricot-marmalade, fill each fritter with three strawberries or raspberries, rolled in powdered sugar.

Ditto, with Apricots.

Take twelve small apricots, separate them in two, and boil them up in sirup; then drain them without peeling, and, when cold, put half an apricot into each fritter, and proceed as before.

With peaches and nectarines follow the same directions, except that you cut them in four, and put a quarter into each fritter.

Ditto, with Plums.

Take twenty-four plums, open their sides a little to take out the stones, and fill the aperture with pounded sugar; close them and put them in a very thin piece of paste, à *brioche*. Finish as before.

Ditto, with Cherries.

Take twelve ounces of picked cherries; boil them up in four ounces of pounded sugar, and then drain them. Reduce the sirup, and throw your cherries into it. Let it cool, and then proceed as before, filling each fritter with five cherries.

You may also use preserved cherries.

Ditto, with Currants.

After washing and picking six ounces of fine currants, let them simmer two minutes only in two ounces of clarified sugar. When cold, divide them along the paste, one-quarter of a spoonful for each fritter, and then finish as usual.

Ditto, with Apples.

Peel twelve small apples quite round, cut them in halves, and then boil them in good sirup. When cold, put half an apple into each fritter, and finish as before.

With pears proceed in the same manner.

Ditto, with Cream.

Prepare one-third of the ingredients for any of the *crèmes pâtissières*, or *au bain Marie*, described before, and, when cold, divide it into small quantities along your paste. Cut out your fritter as usual, and finish as before described.

SECT. XXIV.—FRITTERS (BEIGNETS), WITH FRUIT.

Fritters, with Apples en Gimblettes, glazed with Pistachios.

TAKE eight pippins, cut them lengthwise with a paste-cutter of two inches and one-eighth in diameter, and then each

again into four rounds of equal thickness. Cut out the centre of each round with a paste-cutter of one inch and a quarter in diameter, so as to form them into *gimblettes*; after which put them into a tureen with half a glass of good brandy, and two spoonsful of pounded sugar, on which you have grated the peel of a small sweet orange. Let them stand two or three hours, then drain them on a napkin; after which dip them in common batter (see page 224). Fry them of a light colour, and, after draining them on a napkin, glaze the handsomest side of each fritter with four ounces of sugar boiled to a *crack*, on which lightly strew immediately after about two ounces of fine chopped pistachios.

Ditto, with Peaches and Coarse Sugar.

Take twelve small ripe peaches, separate them in two, and peel them; then steep them like the apples mentioned in the preceding article, and after standing two hours, dip them in common batter (see page 224), and then glaze them with four ounces of *caramel* sugar, strewing afterwards a little coarse sugar over each fritter.

With apricots and nectarines proceed in the same manner.

Ditto, with Malta Oranges.

After peeling six fine Malta oranges, divide each orange in six; take out the seed, and then put them in four ounces of clarified sugar; after simmering some minutes, drain and dip them in the batter, and then fry them. Let them have a good colour; strew some fine sugar over them (on which you have grated the peel of a fine orange), or otherwise glaze them with *caramel* or pounded sugar; but the first mode is preferable.

Fritters Anglo-Français.

These fritters are fried in batter made as follows:—Put one glass and a half of water, a grain of salt, and two ounces of butter in a stewpan on the fire, and when it boils, add gradually, with a spatula, as much sifted flour as will make the whole into rather a stiff paste. Let it remain on the fire about three minutes, stirring it continually, and then put it in another stewpan, adding an ounce of fine sugar and as many whole eggs as will be necessary to dilute it to the consistency of common batter, after which it is fit for use. Cut a marrow pudding (or any other you prefer) when it is

no more than lukewarm, into oblong pieces of two inches by one and a half in thickness, or any other form you think proper, which you dip in the above-mentioned batter, and then fry them as usual. When your fritters are done, drain and glaze them, and serve quite hot.

You may also fry them in common batter.

French Fritters, with Brandy Fruit.

Take twelve apricots, or any other fruit preserved in brandy, drain them and separate them in two ; then put them in wafers, of the same size as the fruit, which have been lightly wetted ; dip them in the batter described before, and when lightly coloured, strew some fine sugar over them. Serve directly. If you prefer glazing them, dip them in the common batter.

SECT. XXV.—FRITTERS SOUFFLES.

Fritters Soufflés, with Vanilla.

PUT a clove of vanilla in three glasses of boiling milk, reduce it to half ; then take out the vanilla and add three ounces of butter. Let it boil up, adding as much sifted flour as will make the whole into rather a soft paste, which you dry on the fire for some minutes ; then put it into another stewpan, and add to it eight ounces of fine sugar, the yolks of six eggs, and a grain of salt ; then the whites of three eggs, beat up very stiff, with a spoonful of whipt cream, which will give you rather a soft paste ; then form it into little balls, half-moons, &c., which should be put into rather a hot *friture*, in order that they may swell well. When they are nearly done stir up your fire, and give your fritters a fine colour. Drain them afterwards on a napkin, strewing some fine sugar over them, and serve immediately.

A large Fritter Soufflé and Seringué.

Prepare the ingredients mentioned in the last article, and put them in a syringe for *massepins* ; then push your paste into the *friture* (which should be rather hot), placing it in a zigzag manner, so that the whole may form one entire fritter. When lightly coloured, drain it carefully on a napkin, strew some fine sugar over it, and serve immediately.

You may also make your fritter with rice, chesnut, or potatoe flour ; but to the latter you should add some wheat flour. After syringing the paste, form it into *gimblettes*,

half-moons, &c. You may add to the ingredients pulverized macaroons, dried orange-flowers, or sugar, on which you have grated the peel of a lemon or citron.

Little Diablotins of Blanc Manger, with Avelines.

After pounding six ounces of almonds *d'avelines* (blanched), dilute them with three glasses of boiled cream; squeeze the whole through a napkin, and then mix the almond milk gradually with two large spoonfuls of rice flour, so as to make the whole very sleek; then add three ounces of fine sugar and a grain of salt; after which put it for full thirty or forty minutes on a moderate fire, stirring it continually, which will give you a stiff and very smooth paste. You then put it on a buttered baking-plate to cool. When quite cold, form it into small round balls, strewing lightly some flour over them; then put half of them in a small cullender, which you place immediately in a *friture*, so hot that it may burn, and that your *diablotins* may become high coloured in a moment. Take up your cullender and turn it on a napkin; roll your *diablotins* in pounded sugar, and serve them immediately on hot silver plates. The remainder are afterwards to be fried in the same manner. You may also serve them without sugaring.

Your *friture* should have burnt for full two hours in the corner of the stove.

Diablotins en Cannelons.

Prepare your ingredients as before, and then pour them on a baking-plate, lightly buttered, extending the paste with a knife so that it may be full half an inch thick. When quite cold, divide it into strips of three inches in length, which are to be rolled lightly on your board, over which you have strewed some flour, and then place them on stew-pan lids. The moment you are going to serve, dip your *cannelons* in the batter mentioned before (see *Fritters à la Parisienne*), and fry them in rather hot *friture*. When they have acquired a fine colour, drain them on a double napkin and then glaze them with fine sugar.

Blanc-Manger Fritters en Gimblettes.

Prepare your cream as stated in the preceding article, and when quite cold cut it into rounds with a paste-cutter of two inches and a half in diameter, which you afterwards form into *gimblettes*, but taking out the centre with a paste-cutter of one inch and a quarter in diameter. Cover your *gimblettes*

afterwards with fine crumbs of bread (handling them carefully so as not to disfigure them), and then dip them in four eggs beat up. Drain and roll them again on crumbs of bread. Prepare the small round pieces which came out of the centre of the *gimblettes* in the same manner; and the moment you are ready to serve, fry the whole of a fine colour. Strew some fine sugar over them, and then put the small round pieces in the middle of your dish, with the *gimblettes* over and round them. Serve immediately.

Ditto, with Caramel Sugar.

Having prepared your *gimblettes*, as stated in the last article, dip them the moment you are going to serve in common batter. When they have acquired a fine colour, drain and afterwards glaze them with sugar boiled to a *caramel*. As you take them out of the pan, strew some coarse sugar, pistachios, or dried orange-flowers over them.

SECT. XXVI.—PANNEQUETS GLACIS.

PUT two ounces of sifted flour, four ounces of fine sugar, four bitter macaroons, and a good pinch of dried orange-flowers into a small stewpan. Pound these ingredients together, and then add the yolks of ten eggs, four good glasses of double cream, and a grain of salt, which will give you a clear thin batter. Then clarify two ounces of butter, dip a small tuft of paper in it, and pass it lightly over the bottom of your pan. Then pour a spoonful of your batter on it, which you spread over the pan in order to make it very thin, and place it on a very gentle stove. As soon as your *pannequet* is lightly coloured, turn it, and put it on a large baking-plate. Cover it with apricot marmalade, strew some bruised macaroons over it, and then roll it up an inch in thickness. Fry and mask the rest in the same manner, and when they are all done, cut them in pieces of three inches in length, which you put on a dish in a circular form, and then glaze them with fine sugar. Serve immediately.

Pannequets Méringues à la Royale

Prepare your *pannequets* like the preceding, but instead of apricot-marmalade, mask them with any of the *crêmes pâtissières* described before, and then roll them up like the former, except a large one, on which put no cream. Cut all the others in pieces of three inches in length, and place them

in a circular form on a dish, or on a small piece of confectioner's paste, with the large *pannequet* cut in two, upon them. Mask the ring with the white of an egg beat up very stiff, mixed with two spoonsful of fine sugar, and strew some fine sugar rather coarsely bruised over it. Then put your dish in a gentle oven, and serve your *pannequets* as soon as they are lightly coloured. You may also *meringue* them separately, and serve them like common *cannelons*, or like a *gateau de mille feuilles*, placing them flat on a piece of confectioner's paste of six inches in diameter, each piece covered with apricot-marmalade, with some bruised macaroons strewed over them, and then covering the *gateau* with eggs and sugar as before. In order to make your *gateau* properly, you should, in this case, fry your *pannequets* in a pan of no more than six inches in diameter. You may also cover them with a plain half-round of span sugar of six inches in diameter, or put six *pannequets* one on the other; and then cut them lengthwise with a round paste-cutter of an inch and two-thirds in diameter (or of any other form you think proper), dipping them afterwards in egg and crumbs of bread, and then frying and glazing them in the usual manner.

PART VIII.

SMALL PASTRY AND PRESERVES.

SECT. I.—OF BISCUITS IN GENERAL.

Biscuit à la Cuillère (Spoon Biscuit).

PUT the yolks of four eggs in a small basin, with four ounces of pounded sugar, on which you have grated the peel of a lemon. Work the whole with a spatula for ten minutes; after which beat up the whites of the four eggs, and when they are very stiff pour a fourth part of them on the yolks, which you afterwards mix with the whites, with the addition of two ounces of dried sifted flour, stirring it continually to make the whole very smooth. Then form your biscuits on half-sheets of paper, folded in such a manner that your biscuits are only three inches in length, and no larger than your finger. As soon as one sheet is full, cover your biscuits with fine sugar, and place your sheet on a baking-plate, &c., which you put in the oven, as soon as the surface

of the biscuits becomes glossy by the melting of the sugar. Observe that you put them in a moderate oven, and leave the doors half-open. After baking seven or eight minutes, close your oven; and when your biscuits have acquired a fine colour, take them out. Fold your sheets in two, taking care to hold the biscuits straight, and when cold take them off with the blade of a very thin knife. Place them afterwards, two and two, with their backs to each other, in order not to injure their glossy side.

Ditto, with Potatoe Flour in Moulds.

Put the yolks of three eggs in a small basin; add to them four ounces of fine sugar (on which you have grated the peel of half an orange or lemon), and a small spoonful of iris powder; work the whole with a spatula for ten minutes; then beat up your whites as usual, and when they are ready mix these ingredients with thirteen drams of potatoe flour dried in the oven and passed through a silk sieve; when your batter is quite thin and smooth, put it in small tin moulds (either round or in the shape of hearts) which you have buttered and twice covered with fine sugar. Having masked the tops lightly, put them in a moderate oven, and after baking eighteen or twenty minutes take them out.

Ditto, with Vanilla.

Mix the yolks of three eggs with four ounces of fine sugar and half a clove of vanilla pounded, and passed through a silk sieve; after working these ingredients for five minutes, add a whole egg; then work them again for five minutes; after which add another whole egg, and continue to work them for five minutes longer; then beat up your whites very stiff, and mix them with the yolks, together with two ounces of dried and finely-sifted potatoe flour; when your batter is quite sleek, put in the moulds and bake them like the last.

Small Biscuits, with Almonds.

Prepare three yolks as usual; work them ten minutes with four ounces of sugar and an ounce of pounded bitter almonds; add a whole egg, and work all your ingredients full five minutes longer; then beat up the whites very stiff, and mix them with the yolks, together with one ounce and a half of wheat flour dried in the oven and passed through a horse-hair sieve; work this butter till it is quite sleek, and then pour it in small copper moulds formed like small

melons carefully buttered, and covered twice with sugar. Strew some fine sugar over your biscuits ; then put them in a moderate oven, and bake them like the former.

Biscuits in Cases.

Prepare the same ingredients as for spoon biscuits (see page 335), and put them in small round square cases ; then bruise four ounces of sugar *royale* with the rolling-pin, taking care that it remains a little coarse, and strew it over your biscuits. A minute after, you should turn them in order to separate the superfluous sugar ; after which place them on a large copper-plate, which put in a cool place in order to facilitate the melting of the sugar. As soon as the surface becomes moist, put your biscuits in a gentle oven, in the mouth of which put a shovel of burning coals to grain the sugar ; as soon as a number of small pearls appear on the biscuits, take away the coals and close the oven. Your biscuits should be done in twenty or twenty-five minutes.

Biscuits, with Cream.

After mixing the yolks of three eggs with four ounces of fine sugar (on which you have grated half the peel of a small citron), work the whole for ten minutes ; then beat up three whites as usual, mix them gradually with the yolks, together with one ounce and a half of dried sifted flour and four spoonsful of whipt cream well drained : the whole being lightly mixed together and very sleek, put it in twelve cases, covering the tops of the biscuit with fine sugar ; when the sugar is melted put your biscuits in a gentle oven, and let them bake twenty or twenty-five minutes. When you take them out of the oven, put them on their sides to prevent their sinking.

Biscuits glazed with Chocolate.

Prepare the same ingredients as the last, but flavour them with half a clove of vanilla pounded and passed through a silk sieve ; then put them in a case seven inches in width by ten in length, which you place in a gentle oven. In forty or fifty minutes after, see whether your biscuit feels tolerably firm ; if it does, take it out of the oven, and, as soon as it is quite cold, turn the case and take out the biscuit, which you cut in small squares, lozenges, &c. ; then mix the white of an egg with an ounce of fine sugar and three ounces of chocolate, which, after being grated fine, you have dissolved for a few minutes in the mouth of the oven ; work the whole

with a silver spoon for five minutes, adding a little white of egg to make it rather thick and glossy, and then cover the top of the biscuit rather thickly with it, smoothing it all over with the blade of a knife; after which put your biscuit for five or six minutes in the oven, and then let it cool.

Biscuits glazed with Orange-Peel.

Rub the peel of a fine orange on a piece of sugar, then scrape off all the coloured parts, and, after bruising them with the rolling-pin, mix them with three ounces of fine sugar and the white of an egg; mix the whole for five or six minutes, and then glaze your biscuits (prepared like the last, except that you omit the vanilla) with it. Flavour your biscuits either with half the peel of an orange, lemon, or citron, or with coffee.

If you wish to glaze them *à la rose*, colour your glazing with vegetable red or carmine, and add a few drops of essence of roses to it.

Marbled Biscuit used in making Rocks, &c. for Pièces Montées.

Prepare twenty-four eggs, a pound of sugar, and three-quarters of a pound of dried flour, agreeably to the directions for making spoon biscuit (see page 335); then take one-third of this mixture and add to it four ounces of dissolved chocolate; stir the whole well together, and divide it into two parts, to one of which add the fourth part of the remaining biscuit-paste, which latter part will thereby be of a lighter chocolate colour than the former. Mix afterwards some vegetable red with some infusion of saffron, and with it colour half the remaining biscuit-paste, which will thereby acquire a dark orange colour; divide this orange-coloured biscuit-paste in two parts, adding to one the remainder of the uncoloured biscuit-paste, which will thereby be of a lighter orange than the other. This process will give your biscuit-paste four different colours—viz. a light and dark chocolate, and a light and dark orange; then take two paper cases of eight inches square by three in height, in one of which pour a large spoonful of the chocolate-coloured paste which you spread over the bottom of the case, and add a spoonful of the orange-coloured in the same manner, then a spoonful of the chocolate, and so on alternately till the case is half full, when you strew some flour over the paste, and put it on a baking-plate in a gentle oven. Then pour the remainder of your different preparations altogether

into one tureen, stirring it four or five times with a spoon in order to make it veiny by the different shades of the colours, and then empty the whole in the other case; after which you strew some flour over it and put it in the oven. Let both your cases bake three-quarters of an hour, by which time the biscuit should be sufficiently firm to the touch; but should it not prove so, let it remain a few minutes longer; when quite cold, cut it in slices of two inches in width, which you afterwards break into irregular pieces of about an inch square. Put the whole on a large plate in the oven to dry, till it begins to be quite brittle. The colours may of course be varied according to a person's taste.

Croquettes à la Parisienne.

After pounding a stick of vanilla with two ounces of sugar, pass the whole through a silk sieve. Then add seven ounces of pounded sugar well dried, and mixed with eight ounces of sifted flour; after which add the whole to the whites of four eggs, beaten up very stiff in the usual manner, and then work it for some minutes till it becomes sleek and soft. Then heat two large copper-plates, over which some virgin wax should be rubbed, wiping them afterwards lightly, in order that no more wax may remain than is sufficient to put slight glass on the plates. When the plates are cold, mould a little of the biscuit-paste in a table-spoon, and put it in one of the plates in the same manner as you make *biscuit à la cuillère*. Repeat this (leaving a distance of half an inch between each spoonful) till both plates are covered; after which place them on stands on the oven, in order to prevent their receiving any heat from the bottom. Then put a chafing-dish with burning coals (the top closely covered) on the oven, at some distance from the *croquettes*, so that they may receive no heat but from the top. If the top of the oven is not adapted for this operation, put the plates in the bottom of a stove, and the fire on the top. After your *croquettes* have remained all night in the oven, or on the stove, put them the next morning in a moderate oven, and bake them fifteen or twenty minutes, so that they are all over of a fine clear colour. The moment they come out of the oven take them off the plates (which you should be able to do with ease); for in case you let them get cold, you will not be able to get them off without breaking.

You may flavour them with lemon-peel, essence of roses, &c.

Croquignoles à la Reine.

These are made in the same manner as the *croquettes à la Parisienne* (page 339), except that you put the paste with a knife on a spatula, and give your *croquignoles* a round form of the size of an almond *d'aveline*.

You may also make them smaller, and colour them red, green, or yellow.

Croquignoles à la Chartres.

After washing and wiping five ounces of sweet, and three of bitter almonds (blanched), pound them well, adding gradually a little white of egg to prevent their turning to oil. Then put eight ounces of flour on the working-board; make a hole in the centre, in which you put the pounded almonds, together with eight ounces of pounded sugar, the yolks of four eggs, and a little salt; and then, after mixing the whole in the usual manner, work it four times; after which roll it out in long strips as big as your finger. Then put three or four of these strips together, and cut them in square pieces of the size of an almond *d'aveline*, which, after rolling them in the hollow of your hand, put on two plates rubbed over with wax, as for *croquettes à la Parisienne*. When you have disposed of them all in this manner, egg them; then put them in a moderate oven to give them a fine colour, and take them off the plates as soon as they come out.

Croquignoles, with Pralinés (Crisp Almonds).

After preparing the same paste as mentioned in the last article, roll it out to a little more than one-twelfth of an inch in thickness, and cut it into two equal parts. Then lightly wet the surface of one of them, and place your *pralinés* in regular order upon it at half an inch distance from each other. Cover them with the remaining piece of paste (also lightly wetted), and then cut out your *croquignoles* with an oval paste-cutter, of two-thirds of an inch in width by full an inch in length. Fasten the paste all round the *pralinés*, and finish as before.

Ditto, with Avelines.

Take eight ounces of almonds *d'avelines*, four of which you put on a moderate fire, stirring them continually in order to give them all a regular colour. When cold, pound them with the other almonds, to which you add a little white of an egg to prevent their turning to oil. Mix this paste

with eight ounces of flour, &c., and finish your *croquignoles* in the same way as those *à la Chartres*.—(See page 340).

Ditto, à la Française.

Pound eight ounces of bitter macaroons, pass them through a sieve, and add to them six ounces of fine sugar, the yolks of three eggs, three ounces of butter, and a grain of salt. Work the whole four times, give your *croquignoles* the form of cloves, and finish them as those *à la Chartres*.

Instead of bitter you may use sweet macaroons, flavoured with orange-peel, &c. You may also join them two and two, and glaze them like *bouchées de dames*, &c. — (See page 344).

Gimblettes, with Orange-Peel.

Put eight ounces of sifted flour on the board, make a hole in the centre, and put in it four drams of yeast (diluted with the fourth part of a glass of milk), two ounces of butter, the yolks of two eggs, a grain of salt, four ounces of sweet almonds (pounded), and six ounces of pounded sugar, on part of which you have grated the peel of two oranges. Mix all these ingredients in the usual manner, and then put them for five or six hours in a warm place to rise. Then roll out your paste in small strips of the size of your little finger, which, after being cut in pieces of five inches in length, you form into small rings, &c. When you have disposed of all your paste in this manner, scald your *gimblettes* in boiling water (half at a time), stirring them lightly, and taking them out as soon as they come to the top. Then drain and put them in cold water. When cold, place them in a large cullender, and then sauter them, adding gradually two eggs prepared as usual for egging. Then after draining them a few minutes longer, place them regularly on three plates, lightly rubbed over with wax, the same as *croquettes à la Parisienne*. Put them in a gentle oven, and take them out when they have acquired a fine colour.

You may flavour them with orange-peel, vanilla, &c.

Small Biscottes, with Aniseed.

Mix the yolks of five eggs with four ounces of pounded sugar, and continue working them for ten minutes; then add the five whites beaten up very stiff, four ounces of dried sifted flour, and four drams of starred aniseed washed and dried in the mouth of the oven; stir the whole lightly, and then pour it in a paper case of seven inches in width by

eleven in length ; put it in a gentle oven, and, forty or fifty minutes after, if the biscuit is firm to the touch, take it out and cut it in pieces of three inches in length by half an inch in width, which you again put in the oven to dry and become crisp.

Biscottes, with Pistachios.

Mix four ounces of fine sugar, with four ounces of dried sifted flour and the yolks of five eggs, well together for ten minutes, and then add two ounces of whole pistachios ; after which put it on a tin plate (lightly buttered) of ten inches in length by five in width. Spread it so that it may everywhere be of the same thickness, and cover the surface with two ounces of pistachios cut across ; then put it in a gentle oven for forty or fifty minutes, when you must take it off the plates, and cut out your *biscottes* about the same size as the last ; lay them flat on plates, and then put them in the oven to dry.

The *biscottes* may also be made with almonds.

Small Wolves' Teeth, with Aniseed.

Mix four ounces of sifted flour with four ounces of pounded sugar and the yolks of five eggs ; work the whole well for nearly a quarter of an hour, and then add four drams of starred aniseed, picked, washed, and dried in the oven. After this put it in tin moulds (lightly buttered) formed like wolves' teeth, and of the size of your little finger ; cover the tops with an ounce of white aniseed and put them in a moderate oven. As soon as they are lightly coloured take them out of the moulds, put them on a plate, and replace them in the oven to get dry and crisp.

Croquettes, with Aniseed.

Prepare the same ingredients as mentioned in the last receipt, and form your *croquettes* on plates lightly rubbed over with wax, just as you would *croquettes à la Parisienne* ; cover them afterwards with white aniseed and put them in a gentle oven. Take them out as soon as they are coloured, and loosen them immediately from the plates.

Small Meringues, with Cream, ornamented with Pistachios.

After beating up the whites of three eggs very stiff, and adding four ounces of pounded sugar to them, form of the mixture your *meringues*, making them of the size of small pigeons' eggs, placing them on strips of paper of an inch and a half wide ; mask them afterwards with fine sugar, and

then taking up the paper by both ends, give it a gentle shake and blow off the superfluous sugar ; after which place them on boards of four or five feet long. On each *meringue* form a rose or double ring of fillets of pistachios, and then put them in a gentle oven. When they have acquired a light colour, draw them towards the mouth of the oven, and take them carefully up, pressing the inside a little down with a small coffee-spoon. Place them on their coloured sides, on a large baking-plate, and then put them back in the oven to colour the inside. When the *meringues* are cold fill them, the moment you are going to serve, with preserves, or with a small *crème plombière* flavoured with pistachios or with any one of the *crèmes à la Chantilly* or *pâtisseries* described before

Before you put your *meringues* in the oven, you may strew some coarse sugar over them, and chop your pistachios instead of cutting them in fillets.

Ditto, flavoured with Citron, and ornamented with Coarse Sugar.

Prepare your *meringues* the same as the last, with the addition of some sugar, on which you have grated the peel of a citron. Having formed them like the preceding, cover them with fine sugar, and when that is melted strew some coarser sugar over them, and then put them immediately on boards, in a gentle oven, that the coarser sugar may not have time to melt. When lightly coloured, draw them towards the mouth of the oven, and join them one to another, to imitate eggs. The moment you are going to serve, place them on a dish, and in the shape of a pyramid.

You may flavour *meringues* with lemon, vanilla, &c., in the same way ; and you may mix with the sugar pistachios cut in small dice, or small currants of equal size, picked, washed, and dried in the oven.

Should you prefer covering the *meringues* with rose-coloured coarse sugar, you must put them in a very gentle oven, in order to prevent the sugar from losing its colour.

Meringues à l'Italienne.

Put eight ounces of royal sugar in a pan with a glass of water, on a sharp fire, and boil it till it will stick to your finger ; after which let it cool a little, and then rub it, with a silver spoon, against the sides of the pan, to blanch it. In the meantime let the whites of three eggs be beaten up very stiff, and then mix them, by means of the whisk, with the sugar, taking care to loosen all the sugar well that sticks to

the bottom and sides of the pan. After this form your *méringues* like the halves of pigeons' eggs, with a small coffee-spoon; put them on strips of paper six inches apart, and then on boards, when you directly put them in a very gentle oven, in order that they may preserve their whiteness. After the lapse of ten or fifteen minutes they will feel firm to the touch, and should then be drawn towards the mouth of the oven, and be joined one to another, so as to form small round eggs. Take care to keep them dry, and not to place them on the dish till the moment you are going to serve.

You may colour your *méringues* by adding a little essence of roses, vegetable red, diluted carmine, an infusion of saffron or spinage juice, to the other ingredients; and also flavour them by grating the peel of an orange, citron, &c., on the sugar.

Small Bouchées de Dames.

After preparing two ounces of *biscuit à cuillère* (see page 335), form it on strips of paper into small rounds, like small round *méringues*. Strew some fine sugar over them, and as soon as that is melted place them in a moderate oven. When they are lightly coloured take them out, and loosen them from the paper; after which let them cool, and then cover the side which was next to the paper with apricot-marmalade. As soon as you have masked two, join them together on the side of the preserves, proceeding with the remainder in the same manner. When they are all ready mix four ounces of fine sugar *à la royale* with the white of an egg, which you work with a silver spoon for ten minutes, adding gradually a little lemon juice to whiten the icing; with it cover your *bouchées* nearly all over, holding them the while on the tops of your fingers, to do it with greater facility. Place them afterwards on a large baking-plate, covered with a large piece of paper, and then put them for a few minutes in the mouth of the oven, in order to prevent their losing colour.

Ditto, glazed with Chocolate.

Make your *bouchées* the same as the preceding, except that you give these a little more of an oval form. When baked take them off the paper; then mix two ounces of fine sugar *à la royale*, with three ounces of grated chocolate, which latter you have previously dissolved by putting it for a few minutes, on a paper, in the mouth of the oven; dilute this mixture with the white of an egg and a half, and stir it with a silver spoon for eight or ten minutes. Then, after

filling your *méringues* with marmalade of quinces, pine-apples, or apricots, mask them with the glazing you have just made, covering the tops and sides lightly as you proceed with coarse sugar; after which place them on a baking-plate covered with paper. When all your *bouchées* are thus glazed, put them for five or six minutes on the oven, and when cold put them on the dish.

You may colour your glazing with essence of roses, orange or lemon-peel, &c.; but always mask them afterwards with coarse sugar. When you glaze them white, strew some chopped pistachios or small currants (washed and dried) over them, or else mix some pistachios or raisins with the coarse sugar.

Bouchées de Monsieur.

Prepare half the ingredients for making *croquettes à la Parisienne* (see page 339), then form your *bouchées* the same as *croquignoles à la reine* (see page 340); and finish and bake them in the same manner. When cold, mask them with apricot-marmalade, and, after joining one with another, ice them as the *bouchées de dames*.

SECT. II.—MASSEPINS.*

POUND eight ounces of sweet almonds (blanched), moistening them gradually with a few drops of orange-flower, or rose-water, or lemon-juice. Then add eight ounces of fine sugar, and after mixing the whole well together with a spatula, place it on a moderate fire, stirring it continually till the almond paste is quite dry, and will not stick to your finger; then take it off the fire, continuing to stir it and loosen it from the bottom and sides of the pan; after which put it on a sheet of paper, covered with fine sugar, and then add some more sugar to it, flavoured with vanilla, citron, &c. Afterwards roll out your paste into long strips of one-third of an inch in diameter. Put several of these strips together, and after cutting them a little aslant, in pieces of four inches long, form them into small rings, joining the ends neatly together. When the whole of your paste has been disposed of in this manner, put the little rings on a brass grating, which you have placed on a large round dish. Then mix

* *Massepin* or *massepain* is a kind of pastry made of pounded almonds and sugar, and is sometimes called in English *marchpane*.

four ounces of sugar *à la royale* with the white of an egg, and work it for ten minutes with a silver spoon, adding a few drops of lemon-juice to it. Then take a spoon and glaze the tops of your rings with this mixture, let them remain a little while on the grating to drain, and then put them on a dish; after which cover them with the remainder of the glazing. Next take them up with a fork, place them on sheets of white paper upon copper-plates, and put them in a moderate oven for fifteen or twenty minutes. When taken out, and the *massepins* have become cold, carefully remove them off the paper with the blade of a thin knife.

Ditto, glazed à la Rose, with Coarse Sugar.

Prepare these *massepins* like the former; but put some vegetable red in the glazing, and let them be a little stiffer than the other, as you have to spread this with the blade of a knife. After glazing your *massepins*, place them with the glazed side on coarse sugar, and then put them for fifteen or twenty minutes in the oven on copper-plates, taking care that they do not change colour.

You may also form them like half-moons, or small columns, of two inches in length, and glaze them like the *bouchées de dames* (page 344).

Ditto Panachés.

After preparing and masking your *massepins* like the last, put into the centre of the ring a small round piece of chocolate, wetting the surface lightly, and then bake them in the usual manner. When you glaze them white, strew some chopped pistachios, or small currants, over them, and place a yellow, chocolate, or rose-coloured *four* in the centre, the tops of which you cover with coarse sugar.

Ditto à l'Italienne.

After preparing your paste the same as before, roll it out to full one-twelfth of an inch in thickness; then divide it into two equal parts; on one put a little apricot or pineapple marmalade, in pieces as big as *avelines*, and an inch apart; and then, after wetting the uncovered surface of the paste, lightly cover it with the other piece, pressing them both together, in order to secure the preserves between them. Afterwards cut out your *massepins* with a round or oval paste-cutter, of an inch or an inch and a half in diameter, taking care that the preserves be exactly in the middle. After disposing of the remainder of your paste in

the same manner, mask the surface and edges of your *massepins* with the white of an egg, beaten up very stiff, and mixed with two ounces of fine sugar. Put a fine pistachio upright in the centre, and then roll them in coarse sugar; after which place them on plates, covered with paper. When they are very lightly coloured, take them off the paper.

You may mask your *massepins* with royal rose-coloured glazing and coarse sugar, or you may mask them white with chopped pistachios or with chocolate and coarse sugar, but then they must be put in a gentle oven, that the glazing may merely dry without taking colour.

Ditto, Seringués and Soufflés.

After blanching eight ounces of sweet almonds, pound them well, adding gradually a little white of egg to prevent their turning to oil; then add ten ounces of pounded sugar, which you have worked for nearly a quarter of an hour, with the fourth part of the white of an egg. All this being well mixed together in the mortar, put it in a syringe for *massepins*, the aperture of which should be only half an inch in diameter, and fluted in such a manner that the surface of the paste in coming out of the syringe may be covered with small stripes. After syringing your paste in this manner, form it into half-moons, volutes, knots, or rings of an inch and a quarter in diameter, taking care not to obliterate the stripes left by the syringe; then put your *massepins* on plates covered with paper, which you place upon the oven on boards, and raised in such a manner that your *massepins* can receive heat on the surfaces only. The next morning put them in a gentle oven, which will cause them to rise higher than the *croquignoles à la reine*. As soon as they have acquired a fine colour, take them out of the oven, and when cold, loosen them from the paper.

You may colour and flavour these *massepins* in various ways, as you will find placed in some of these receipts for *massepins*. Bear in mind that these *massepins* require a very gentle oven, in order to preserve their colour.

Common Maspépins Seringués.

After pounding eight ounces of sweet almonds, as usual, add to them eight ounces of fine sugar and the white of an egg; after which form your *massepins* with a syringe, in the same manner as the last, and bake them in a moderate oven.

You may flavour them with pounded vanilla, lemon-peel, &c. &c.

SECT. III.—SMALL SOUFFLES.

Small Soufflés à la Rose.

AFTER diluting eight ounces of fine sugar, with the white of an egg, mask it for ten minutes, adding to it a few drops of the essence of roses and vegetable red, sufficient to give it a bright rose colour; then put this paste on the board, lightly covered with flour, and roll it out in strips of the thickness of your finger. Cut these strips in small dice, and roll them in the hollow of your hand into small *soufflés*, then wetting them and placing them immediately in cases of three-quarters of an inch in diameter and one-third in height. When all your paste is disposed of in this manner, press the surface of each *soufflé* lightly with the end of your forefinger, dipping it each time in a glass of water, in order to give your *soufflés* a brilliant gloss in baking. Put them for full fifteen minutes in a gentle oven, which will cause them to rise more than half an inch above the cases; taking care at the same time that the surface is well dried, and that they change their colour as little as possible.

Ditto, with Chocolate.

After grating four ounces of chocolate, put it for five minutes on a piece of paper, in the mouth of the oven. In the mean time dilute six ounces of fine sugar, with the white of an egg, and then add to it your chocolate, which will be melted, but still only lukewarm. This mixture you will find very stiff, but add a little white of egg, and then you can finish your *soufflés* as usual.

Ditto, with Saffron.

Put a pinch of saffron into a small mould for *darioles*, and let it simmer till it is reduced to a good spoonful. While it is getting cold, work eight ounces of fine sugar with the white of an egg, and ten minutes after add as much of the infusion as will give your paste a light lemon colour; then put a little more fine sugar to it, and finish your *soufflés* as before stated.

Small Spring Soufflés.

Dilute eight ounces of sugar with three-quarters of the white of an egg, and a small spoonful of spinage-juice; then add half the peel of a citron, and finish as usual.

Ditto, with Almonds d'Avelines.

After beating up eight ounces of fine sugar with the white of an egg, grate three ounces of almonds *d'avelines*, torrefied as usual, and mix them with the paste; after which add some white of egg if necessary, and finish as usual.

With bitter almonds, proceed in the same manner, using four drams of them.

Ditto, with dried Orange-Flowers.

Mix, as usual, eight ounces of fine sugar with the white of an egg; work it for ten minutes, and then add two drams of dried orange-flowers, and finish as before.

Ditto, with Vanilla.

After pounding eight ounces of sugar with a clove of vanilla, pass it through a silk sieve, and then work the whole with the white of an egg for ten minutes. Finish as before.

Ditto, with Lemon-Peel.

After grating the peel of a lemon on a piece of sugar, scrape off the coloured parts very fine, and then add it to eight ounces of fine sugar, beaten up as usual with the white of an egg. The remainder of the process is the same as before.

With oranges, &c. proceed in the same manner.

Ditto, with Coarse Sugar, Pistachios, or Currants.

After preparing your *soufflés à la rose*, turn their surface lightly on coarse sugar, and then put them in the oven. To ornament your *soufflés* with pistachios, flavour them only with essence of rose, without the addition of any red. Press them afterwards lightly on pistachios chopped fine, and put them in the oven. In ornamenting them with currants, you mix the currants with coarse sugar.

N.B. Most of the preceding *soufflés* may also be ornamented with coarse sugar.

Small Fours, with Pistachios.

Prepare these *fours* in the same manner as the preceding *soufflés*, except that you add a little more sugar to them, on account of their being baked without cases.

Small Soufflés à la Française.

After working four ounces of fine sugar for ten minutes with the white of two eggs, add four ounces of sifted flour. Continue to work the whole for a few minutes, and then add a little essence of roses and two ounces of sugar, still continuing to work it a little longer. Form these *soufflés* with a coffee-spoon like large olives, in a similar manner to *croquettes à la Parisienne*. (See p. 339). Put them on boards in the oven, or on a stove, so as to dry the surface only, but take care that those places have but a gentle heat. Five or six hours after, put them in a gentle oven, where they will rise about half an inch, and when they are lightly coloured, take them out.

You may colour your ingredients green, yellow, or rose colour.

Small Biscuits Soufflés, with Orange-flowers.

Mix eight ounces of fine sugar, and an ounce of dried orange-flowers, chopped a little, with the white of three eggs beaten up very stiff. Put this mixture in small folded cases of three-quarters of an inch square, but fill them only half full; after which cover them rather thickly with fine sugar, and then put them in a damp place to facilitate the melting of the sugar; finally, put them in a gentle oven, and take them out when they have acquired a fine colour, and have risen a little above the cases.

Ditto, with Almonds.

After cutting three ounces of almonds (blanched) in very thin fillets, put them in a gentle oven to give them a light colour. When cold mix them with the white of three eggs (beaten up), and eight ounces of fine sugar. Finish as usual.

You may afterwards strew some almonds over them, chopped very fine, and mixed with a little white of egg, and two spoonful of sugar.

Ditto, with Pistachios.

Take four ounces of pistachios (blanched), chop half of them a little, and cut the other half into fillets. Mix the fillets with the white of three eggs (beaten up very stiff), and eight ounces of fine sugar. Put this mixture in cases; cover the surface of the biscuits lightly with sugar, and as soon as the sugar is melted strew some chopped pistachios

over them, and put them in the oven. Take them out when they have acquired a fine colour.

You may mix some coarse sugar with the chopped pistachios.

Almonds d'Avelines, iced à la Royale.

After lightly torrefying four ounces of *avelines*, roll them half at a time in four ounces of fine sugar, which you have previously worked with an egg for ten minutes. Then take off as much of the icing as you can, so that they may be merely masked with it, and place them, two and two, half an inch apart on strong paper; after which put the whole on a gentle oven, and take them out when they are lightly coloured. Loosen them from the paper when cold.

You may also place them, three and three, like a clover-leaf, with another on the top of them.

Almonds Soufflés à la Royale.

Put four ounces of small sweet almonds, full of oil, into a gentle oven, and when lightly coloured roll them in the same kind of icing as mentioned in the preceding receipt, except that you give it a fine rose colour. Finish as before.

Green Nuts iced à la Royale.

After trimming thirty-six or forty half-nuts, put them to dry a little in the mouth of the oven; and when cold, ice and finish them in the same manner as the almonds *d'avelines*, except that you ice each half-nut separately, in order to keep them entire.

Pistachios iced à la Royale.

Dry three ounces of blanched pistachios in the mouth of the oven a little while, and when cold ice them, &c., as you did the almonds *d'avelines*, except that you put them six and six, or eight and eight, in the form of a rose.

You may flavour your icing with chocolate or lemon-peel, and colour it with saffron, spinage-juice, &c.

Macaroon Soufflés, with Bitter Almonds.

After cutting into fillets twelve ounces of sweet and four of bitter almonds (blanched), mix them with four ounces of fine sugar and the fourth part of the white of an egg. Put them on a large baking-plate in a gentle oven; let them be very lightly coloured, and when cold mix them with twenty

ounces of fine sugar, and the white of two eggs, which you have worked together for a quarter of an hour. Then form a macaroon, and put it in the oven; if it preserves its shape, proceed with the rest: but if the icing should fall off, add a little more sugar to it; and if on the contrary the icing appears too stiff, add a little more white of egg. In making your macaroons, wet the inside of your hands, and form them into the shape of nutmegs; after which wet the surface lightly, and then put them on plates covered with paper in a gentle oven, which you keep closed for twenty minutes. If, at the expiration of that time, your macaroons have acquired a clear light colour, and are firm to the touch, take them out; but if not, leave them in a little longer. As soon as they are cold, take them off the paper.

Ditto, with Chocolate and Coarse Sugar.

Prepare a pound of sweet almonds, as stated in the preceding receipt, but use four ounces less of sugar; and after working the icing as before, add eight ounces of chocolate, grated and melted as usual. Then having formed your macaroons, cover their surfaces with coarse sugar, and bake them on copper-plates as before.

Ditto, with Almonds d'Avelines and Coarse Sugar.

Prepare a pound of almonds *d'avelines* in the same manner as the sweet and bitter almonds mentioned in page 351; masking them afterwards with coarse sugar.

Ditto, with Green Nuts.

After picking a pound of green nuts, cut them into fillets; after which mix them with four ounces of sugar, and the fourth part of the white of an egg, and then dry them in the oven. When cold, mix them with twenty ounces of sugar, and the white of two eggs as before. Finish as usual.

This kind of macaroon *soufflé* is also made with a pound of sugar to a pound of almonds

Macaroons, with Avelines.

Torrefy a pound of *avelines* on a moderate fire, four ounces at a time, stirring them continually with a large silver spoon. As soon as they are a little coloured, and the skin begins to peel, take them off, and blanch them. When the almonds are cold, pound them at four separate times, beginning with those torrefied first, adding a little white of egg to prevent their turning to oil; after which put

them together in the mortar, and then pound them for ten minutes with sixteen ounces of sugar, and the white of two eggs. Next add two pounds of fine sugar, which you have worked for ten minutes with the white of six eggs, and stir the whole with a spatula for five or six minutes—this paste being now rather soft, yet at the same time stiff enough to prevent your macaroons spreading when you form them. Should it, however, be too stiff, add the necessary quantity of white of egg, till they stick to your finger when you touch them. Then, for the sake of trial, put six macaroons on pieces of paper in different parts of a very cool oven, which you keep close for forty or forty-five minutes. Then take them out, and if they look well, and have a fine colour, proceed similarly with the rest, which you make in the same manner as directed in *Macaroon Soufflés with Bitter Almonds*, p. 352. When they are all ready, bake them three-quarters of an hour on copper-plates covered with paper, closing the oven hermetically during that time, and taking care that it is at the very lowest degree of heat.

It is highly advisable that the almonds after they are blanched should be placed for about twelve hours on the top of the oven, that they may be quite dry when you want to use them. Great care should also be taken that on breaking the eggs, not the smallest particle of the yolks be mixed with the whites, which should be quite pure.

Observe also that your macaroons should be placed an inch apart, and be as round as possible: yet you may make them like large olives, strewing some coarse sugar over them, either plain or mixed with chopped pistachios. You may also ornament them like a hedge-hog, sticking the surface full of fillets of pistachios.

Ditto, with Bitter Almonds.

After blanching and washing two pounds of bitter almonds, put them for twelve hours to dry in the oven, or on a stove. When cold, divide them in two, and pound each half with the fourth part of the white of an egg, adding gradually a little more, to prevent their turning to oil. Put the whole in a mortar, and pound it with sixteen ounces of sugar, and the whites of two eggs; add afterwards two pounds of sugar, and the whites of six eggs (prepared as before), and then finish your macaroons like the last.

With sweet almonds proceed in the same manner.

Orange-Flowers, dried à la Pâtissière.

After picking six pounds of fresh-gathered orange-flowers (which will only give you three), rinse and squeeze them in a pail of pump water, and then put them in three pounds of royal sugar boiled *au soufflé*. Boil your sugar afterwards to a *grande plume*, taking care to press the flowers down, and immediately after take it off the fire, stirring it with the spatula in order to grain it. Then put your orange-flowers to dry on the oven, or in a stove, rubbing them from time to time between your hands, and adding to them a pound of fine royal sugar. The next day pot them.

Another Method.—After taking the pan off the fire, drain the flowers for a few moments in a sieve, and then mix them on a large sheet of paper, with a pound and a half of fine royal sugar. Place them afterwards in the oven, or on a stove, stirring them from time to time, in order to increase their size. When the flowers are dry and have become large and white, put them in pots as before. After draining your flowers work your sirup so as to grain it, and then use it for flavouring your dishes.

The last method will make your flowers larger and whiter; but the former, though the flowers will not be so white, will preserve their perfume better.

 SECT. IV.—OF PRESERVES.

IN order to make preserves in a satisfactory manner, it is not only necessary to use fine fruit and good sugar, but also to proceed on a small scale, and not boil thirty-six or forty pounds of currant jelly at a time, as is the case sometimes in large establishments.

It is further necessary to observe that the pots should not be covered until the day after they are filled, in order that the preserves may be quite cold. The round piece of paper which is put on them should be well soaked in brandy, and be exactly of the same diameter as the surface of the preserves. They must afterwards be well covered with double paper, and be kept in a dry place.

Manner of clarifying the Sugar.

After beating up the white of two eggs with two glasses of water till it is very frothy, add to it fifteen glasses of water; stir the whole well together, and then put aside two

glasses of this mixture. Add afterwards eight or nine pounds of fine loaf sugar, broken in small pieces, and then put your pan on a moderate fire. As soon as the sirup boils, put the pan on the corner of the stove, and pour a fourth part of the water which you have preserved, in it. Skim the sirup, and as the scum rises to the top, add a little more of the water which you have put aside, until the sugar ceases to throw up any more scum; after which, pass your sirup through a silk sieve, or a napkin lightly wetted.

Your sugar should be very white, light, and sparkling, and of a very close grain.

Of boiling the Sugar.

There are six degrees of boiling the sugar after it is clarified, viz. ;—

First Degree.—Au Lissé.—The sugar being clarified, put it on the fire, and after boiling a few moments, take a little of it on the top of your fore-finger, which you press against your thumb; when, on separating them immediately, the sugar forms a fine thread hardly visible, but which you can draw out a little, it is a sign that your sugar is boiled *au grand lissé*; but if on the contrary it breaks instantly, your sugar is only *au petit lissé*.

Second Degree.—Au Perlé (to a Pearl or Bead).—Having boiled your sugar a little longer than stated in the preceding degree, again take some between your fingers, which on separating them immediately will cause the sugar to extend like a string. When this string breaks, your sugar is called *au petit perlé*, but if it extends from one finger to the other, without breaking, it is a proof that your sugar is boiled *au grand perlé*.

The bubbles thrown up by the sugar in the latter case, should, besides, appear on the surface like small close pearls.

Third Degree.—Au soufflé.—Continue boiling your sugar, and then dip a skimmer in it which you strike immediately on the pan. Then blow through the skimmer, and if that causes small bubbles to pass through it, it is a sign that your sugar is boiled *au soufflé*.

Fourth Degree.—A la Plume (to a Feather).—Let the sugar boil up again; then dip in the skimmer and shake it hard, in order to get off the sugar, which will immediately separate itself from it, and form a kind of flying flax. This is called *à la grande Plume*.

Fifth Degree.—Au Cassé (to a Crack).—After boiling the sugar a little longer, dip the end of your finger first in cold

water, and then in the sugar, and immediately after again in cold water, which will cause the sugar to come off your finger. If it then breaks short, it is boiled *au cassé*; but if, on putting between your teeth, it should stick to them, it is only boiled *au petit cassé*.

Sixth Degree.—Au Caramel.—When the sugar has been boiled to the 5th degree, it passes rapidly to a *caramel*; that is, it soon loses its whiteness, and begins to be very lightly coloured, which proves that your sugar is really boiled to a *caramel*.

Apricot Marmalade.

Take some fine yellow apricots, not too ripe, peel and stone them, and cut them in small pieces. Put twelve pounds of them, together with nine pounds of fine pounded sugar, in a middle-sized pan, on a sharp fire. Stir the whole well with a large wooden spatula, to prevent the marmalade from sticking to the pan. To ascertain exactly when your marmalade has boiled enough, drop a little of it in a glass of cold water, and if it does not spread, it is a proof that your marmalade is done: or you may rub a little of your marmalade, between the ends of your thumb and fore-finger; and if on separating them the marmalade forms a thread, you may safely take it off the fire and put it in pots.

Another Method.—After preparing your apricots the same as before, put them in a pan with only half the quantity of sugar (four pounds and a half), stirring them with a spatula whilst on the fire. As soon as the fruit begins to acquire the consistency of marmalade, add the remainder of the sugar which you have clarified and boiled *au grand lissé* (see page 355). Finish as before.

When the marmalade is prepared in a proper manner, with good sugar, it is something clearer than the former.

With peaches and plums you proceed in the same manner.

To preserve Cherries.

After picking and stoning twelve pounds of clear, light coloured ripe cherries, put them in a pan with ten pounds of clarified sugar boiled *au grand lissé* (see page 355), then cover them, and after boiling them up a moment skim them, and then take them off the fire; after which pour them in a large earthenware tureen. The next morning drain them on a large sieve, and then add the juice of a pound of white currants to the sirup, which you skim and boil *à la grand*

plume (see page 355); after which add the cherries to it, and having covered the pan, boil up the whole about ten times; then take your cherries off the fire and put them in pots, which you fill to within an inch from the edge. When cold, cover them a finger-thick with currant jelly.

To preserve Verjus Grapes.

Stone six pounds of *verjus* grapes by splitting them a little, and then taking out the seed with the knib of a pen, after which put them in a pan with a sufficient quantity of boiling water to cover them. Put the lid on your pan, and then boil them up a little; after which place the pan on a gentle fire and cover it very closely, in order that the grapes may recover their original colour. Leave them in that state for about five or six hours, after which drain them on a sieve and then pour them into six pounds of clarified sugar boiled *à la petite plume* (see page 355); cover them, and boil them up; after which take them off the fire, skim them, and put them in pots.

Ditto transparent.

After stoning six pounds of fine green *verjus* grapes of a proper ripeness, put them in six pounds of sugar boiled *à la grande plume* (see page 355); cover them and boil them up a dozen or fifteen times; after which take them off the fire, skim them, and put them into pots.

Marmalade of Verjus Grapes.

After stoning six pounds of *verjus* grapes put them in a pan with boiling water, and when they rise to the surface cover them hermetically, and place the pan on a gentle fire. Two hours after let the whole get cold, and after draining your fruit rub it through a sieve to extract all the juice, which you reduce on a sharp fire. As soon as it begins to quit the bottom of the pan, add to it six pounds of sugar boiled *à la grande plume* (see page 355), after which boil it up, and then pour your marmalade directly into pots.

To preserve Raspberries.

Pick six pounds of raspberries, of a clear red colour, but not too ripe, and as much as possible of the same size; put them in six pounds of clarified sugar boiled *à la petite plume* (see page 355), and then cover them. Let them boil up about a dozen times; skim them, and then pour them gently in a large tureen, which you cover with a piece of paper having a few holes in it. The next morning drain your fruit

carefully on a sieve, and then pour it gently into pots, filling them only half full. After this add to your sirup the juice of two pounds of cherries (strained through a jelly-bag), skim it, and after boiling it *à la nappe*, pour it over the raspberries. As soon as they are cold mask them with a little currant jelly.

Raspberries may also be preserved by boiling them only once; but the above method is preferable.

Red Currant Jelly.

Take seven pounds of red currants, three of white currants, and two of white raspberries; rub the whole through a rather close horse-hair sieve, and then pour the juice on nine pounds of royal sugar broken in small pieces; place the whole on a sharp fire, and take off the scum carefully with a copper skimmer. When your jelly begins to thicken take out the skimmer, and, after shaking it, hold it a little on one side to let the jelly drop from it. If, on quitting the skimmer, it appears set, it is a proof that your jelly is sufficiently boiled.

You may substitute three pounds of red currants for the whites; but you must then use red raspberries instead of white.

White Currant Jelly.

After stoning twelve pounds of fine transparent white currants quite ripe, throw them in ten pounds of clarified sugar boiled *au grand lissé* (see page 355); then put your pan on the fire, and after stirring the jelly lightly with the skimmer, let it boil up twice, after which pass it through a new tammy, yet washed before it is used. After straining your jelly put it back on the fire, taking care to rub the sides of the pan with a wet sponge, in order to prevent the extreme heat of the fire from colouring the outside of the jelly; then skim it, and finish the jelly like the preceding.

You may also make this jelly by passing the juice of the fruit through a jelly-bag, then weighing the juice and adding to it the same quantity of royal sugar broken in very small pieces. Boil it very hard, and finish as before directed.

Violet Currant Jelly.

Add two pounds of fine cassis to ten pounds of red currants, then rub the whole through a sieve, and pour the juice on nine pounds of loaf sugar broken in pieces. Finish your jelly like that of red currants.

Gooseberry Jelly.

After stoning some fine clear gooseberries, as large as possible, with the nib of a pen, put them in twelve pounds of royal sugar boiled *à la grand plume* (see page 355); then take the pan immediately off the fire, and stir the jelly lightly with the skimmer; after which put it back on the fire, cover it, and let it boil up; then take it off, skim it, and pour it in pots or small glasses.

Barberry Jelly.

After stoning some fine red barberries of a proper ripeness, pour the juice on as much loaf sugar, boiled *à la grande plume* (see page 355), as equals the weight of the fruit; then take the pan off the fire and stir the jelly lightly with the skimmer; after which put it back on the fire, cover it and let it boil up; then skim it, and pour it in small glasses.

Quince Jelly.

Take fifty large quinces, and after wiping them with a napkin, cut them in small pieces and boil them in a large pan with a sufficient quantity of filtered water to cover them. When they feel soft to the touch, strain them through a sieve; then pass the juice through a jelly-bag, and pour on it the same weight of royal sugar, which you have boiled to a *crack* (see page 355); then add the fruit, and boil your jelly *à la nappe*, like that of the currants.

Apple Jelly.

Take fifty pippins, core them, and after cutting them in small pieces, proceed exactly as directed in the last article.

PART IX.

PIÈCES MONTÉES OF A PICTURESQUE KIND.

SECT. I.—MANNER OF PREPARING COLOURED CONFECTIONER'S PASTE.

TAKE three pounds of flour, two pounds of fine sugar (passed through a silk sieve), the white of six or seven eggs, and half an ounce of gum dragon, dissolved in the fourth part of a glass of water; mix all these ingredients in the usual manner, and then work them well with your wrists, so as to form the whole into a very white firm paste. Half of the paste roll out into flat pieces, which you put to dry in a gentle oven in order that they may be of a very light colour. These pieces are to place your *pièces montées* upon, &c. The remainder of your paste divide into three or more parts, which you colour lilac, rose-colour, &c. (see page 361), and use them for the formation of columns, pedestals, and other parts of *pièces montées*. All these pieces should be dried in the oven, or on a very gentle stove; four or five days afterwards put your *pièce montée* together, fastening the different pieces (the ornaments excepted) with pastry glue, which consists of the parings of lilac confectioner's paste bruised and mixed with some gum-arabic dissolved in water. The ornaments fasten with dissolved gum only, which you lay lightly on the part with the point of a small brush. In fastening the different parts of a *pièce montée*, take great care that the pastry glue is not exposed to view.

Ditto Almond Paste.

After blanching two pounds of sweet almonds, steep them for twelve hours in cold water, and then drain them by rolling them in a napkin; afterwards divide them into four equal parts, each of which pound separately, moistening the almonds with a little water and the juice of two lemons to prevent their turning to oil; then rub them through a rather close horse-hair sieve. When the whole of the almonds have been disposed of in this manner, put them in a large pan with a pound of fine sugar. Place the whole on a very gentle fire, stirring it continually, in order that the paste may not catch. As soon as the paste is so far done as

not to stick to your fingers when you touch it, put it in a mortar, and when it is no more than lukewarm, pound it with an ounce of gum dragon, dissolved in a glass of water, and strained through a napkin, the juice of two lemons, and a pound of fine royal sugar. Put the paste afterwards on a marble slab (which you have lightly covered with fine sugar), and divide it into three or more parts (according to the use you are going to make of it), each of which you colour by mixing with it either of the following ingredients:—

For *Rose-colour*—Take vegetable red, or the infusion of cochineal, mixed with a little alum or cream of tartar.

For *Yellow*—Gamboge, or the infusion of saffron.

For *Green*—Spinage juice, or indigo mixed with saffron or gamboge.

For *Sky-blue*—Indigo.

For *Lilac*—Indigo mixed with vegetable red; the blue, however, should be the prevailing colour.

For *Violet*—The same, except that in this case the red should prevail.

For *Orange*—Saffron mixed with vegetable red.

For *Gold-colour*—Red and saffron; the yellow prevailing.

For *Chocolate-colour*—Dissolved chocolate.

Use these ingredients very sparingly, or else your paste will be too much coloured.

Proceed in the same manner to colour confectioner's and pastil paste.

To make *pièces montées* appear to the greatest advantage, use but three or four, or at most five colours, in their composition.

SECT. II.—THE PIÈCES MONTEES.

A Grand Chinese Summer-House.

THIS piece is of a square form. The columns or pilasters are of dark red confectioner's paste. The window-frames, bells, and ornamental heads, as well as the ball on the top, are yellow. The roofs are of a pale green. The draperies are of a lighter red than the columns. The ornaments, as well as the arch of the bridge, are of the same colour as the roofs; its sides are composed of small irregular pieces of yellow colour, the same as the window-frames. The fringe of the draperies may be made green, and the edges of the roofs yellow.

A Hermitage on a Rock.

The rock is composed of coloured biscuit (see page 335), cut in rather large pieces, which, after being dried, are glued together, and intermixed with moss and leaves, as represented in Plate VIII. The small bridge, as well as the small portico of the hermitage (which is in the shape of a lozenge), are of the rustic kind. The former is composed of grotto-work of the colour of milk-chocolate. The remainder of the ornaments are rose-coloured. The lattice-work of the windows is of light green. The roof is yellow in imitation of thatch. The turret is rose-coloured; the bell yellow. The head of the palm-tree should be of a fine pistachio green, the fruit of a clear red, and the trunk shaded light and dark green.

A Turkish Pavilion.

This piece is of an octagon form, with sixteen columns, which are of a lilac-colour, and the capitals of them rose-colour; the remainder of the ornaments should be lilac, but of a lighter hue than the columns; the roofs are rose-coloured, the ornaments lilac, except the little eggs, which are of the same colour as the roofs; the draperies are white, with light rose-coloured stripes; the two galleries are yellow, as well as the frame of the bridge; the sides of the latter are striped white and rose-colour. You may also make the stripes of the draperies, as well as the little eggs, of a yellow colour.

A Parisian Arbour.

This piece is square: the roof is supported by twelve palm-trees, the leaves of which are of a fine pistachio green, the trunks are of the colour of milk-chocolate; the entablature is of a delicate green; the ornaments are yellow; the cupolas are of pistachio green; the eight columns and the gallery of the small pavilion are of a lemon-colour; the little bridge is of the same colour as the trunks of the trees; the rock is composed of rose-coloured biscuit, of three different shades, viz. bright, delicate, and very pale; the moss and the leaves, with which it is ornamented, are of a pistachio and yellowish green. (See Plate IX.)

A French Fountain.

The trophy on the top of the fountain, as well as the twelve lions' heads from which the water issues, are of white or bronzed pastil paste; the eight columns, as well as

the cornice and pedestal of the trophy, are of a pale rose-colour ; the remainder of the fountain—*viz.* the entablature, the four arches, and the basin—are a shade or two darker ; the steps and base are of the same colour as the trophy ; however, if the trophy is white, you may make the steps of a delicate yellow ; the cup in the centre of the fountain, which forms a cascade, must be either yellow or of the same colour as the trophy ; the water is imitated by small spiral pieces of crystal, or very white spun sugar (see page 365) ; the form of the fountain is square ; the eight columns are made to jut out in the form of a cross.

An Ancient Temple on a Rock.

The rock is composed of biscuit, part of which is coloured orange, and the remainder like milk-chocolate ; the small bridge is of the rustic kind ; the whole is ornamented with moss and leaves, of a pistachio and yellowish green-colour ; the trunk of the palm tree is coloured the same ; the branches are of a fine green, and the fruit a rose-colour ; the eight columns are of a delicate sky-blue ; the capitals and bases rose-colour ; the architrave and the cornice are of the same colour as the columns ; the remainder of the entablature, as well as the cupola, are rose-colour ; the ornaments on the top of the latter are of a lemon-colour. The form of this temple is round.

An Egyptian Belvidere.

This piece is square. It consists of four pedestals, on which are placed twelve lemon-coloured columns ; the entablature and the four pedestals are of a pale green ; all the ornaments must be lilac ; the twelve columns of the little Belvidere are yellow ; the figure on the top pale green ; the draperies are rose-coloured ; the fringes lilac ; the steps, which form the bridge, are of a pale green ; the frame of the arch is lilac.

A Rustic Pavilion.

This piece is round. The roof, which is yellow (to imitate thatch), is supported by the trunks of eight trees, in lieu of columns, of a light and dark chocolate-colour ; the small pavilion is composed like the large one : the bridges are pale green, the inside of the arch is of a brick-colour ; the grotto-work should be of a light yellow ; the small vane on the top should be of a pistachio green.

A Grand Rotunda.

This rotunda has sixteen white columns. The small pedestals, plinths, the border round the arches, and the cornice are lilac; the remainder of the entablature is white; the small rotunda is coloured in the same manner; both the cupolas are of a bright rose-colour; the ball on the top is lilac; the base of the small rotunda is white; the mouldings lilac; the rock is composed of coloured biscuit, veined; the small bridges are of the colour of oak-bark; the branches on the palm-tree are of a fine green; the trunk is rather green, ornamented with small points of the same colour, as the head of the tree.

A French Pavilion.

This piece is square. Each side has a projecting pediment, supported by two columns of a clear red; the four arches, as well as their pilastres, are of a pale red; the entablature and the tympan of the pediment are of the same colour; the feet of the columns, the plinths, the cornice, and the other ornamental parts are sky-blue; the scales which cover the pediments are of a pale green; the twelve columns of the small pavilion, as well as their entablatures, are coloured in the same manner as those of the large one; the cupola should be sky-blue; the acorn on the top is yellow; the gallery is of the same colour; the arch of the bridge should be orange; the veins of the marble blue.

A Chinese Cottage.

The form of this cottage is rather oblong. It is of a dark orange-colour; the roofs are of a pale yellow; the draperies rose-colour; the figures and stripes of a pale green; the lattice-work is of the same colour; the two small columns at the entrance of the cottage, as well as the ornaments on the top of the roof, and the little bells suspended from it, are of a fine pistachio green; the tablet over the window is green, with a yellow border; the Chinese characters in the centre are rose-colour; the rock is composed of large pieces of paste for *choux*, masked with almonds *d'avelines*, and may be ornamented with moss; the whole is of a light colour.

A French Tent.

This tent is square. Four small pedestals support twelve bundles of arms of a bronze-colour; the twelve helmets on the top of them, as well as the grand trophy on the top of

the roof, must be of gilt pastil paste ; the roof, as well as the draperies, are striped white and bright rose-colour ; the scales on the gallery, as well as the mouldings of the bridge, must be of a lemon-colour ; the small dial and the two flags are either bronze or gilt ; the grotto-work must be rose-colour, on a pale yellow ground.

A grand Egyptian Cascade.

This cascade has four sides, each of which is ornamented with a projecting portico ; the eight columns are yellow or gold colour ; the base and entablature red ; the plinths of the columns, as well as the mouldings and other ornaments of the entablature, are lilac or violet ; the small vase which forms the cascade is of the same colour, as well as the outside of the bason ; the Egyptian birds, which support the cup, must be of gilt or bronze pastil paste. You may imitate the water either by pieces of glass twisted in a spiral form, or by very white spun sugar.

In using *spun sugar* you must take care to remove it immediately after the piece comes off the table, that it may have no time to melt, and thereby spoil the appearance of the cascade.

A Venetian Pavilion.

This piece is square, the roof is supported by sixteen columns placed in two rows. The small pavilion has twelve columns, they are all either lilac or purple ; the entablature as well as the feet of the columns are of a pale rose-colour ; the capitals, the cornices, and the mouldings of the arches are likewise rose-colour, but of a brighter hue than the last ; the roofs are pistachio-green with pale green stripes, the edges are of the same colour ; the gallery is bronze ; the steps, which form the base, are of a pale rose-colour ; the moulding round the arch is of the same colour as the columns.

An Indian Pavilion.

This piece is likewise square ; the four columns are of a deep red ; the entablature should be a shade or two lighter ; the capitals and cornice are of a deep, and the cupola of a light yellow ; the stripes on the latter, as well as the eggs and the ball on the top of it, are lilac ; the draperies are white with lilac stripes ; the large curtain, as well as all the fringes, must be of a bright rose-colour with small yellow half-moons ; the curtains, inside the pavilion, are white ; the gallery is yellow with lilac stripes ; the rock is composed of

pale green biscuit, on which you paint some large yellow stripes. The whole is ornamented with moss and green leaves; the small bridge is of the rustic kind.

N. B. All the foregoing pieces may be executed just as well in pastil paste, but in that case you use moulded ornaments.

Manner of preparing Pastil Paste (Pastillage).

To execute one of these large pieces, put three ounces of picked gum-dragon in a large preserving pot, and pour on it two glasses of warm water; cover it with a piece of paper, and six hours after stir the gum with a large knife, that it may dissolve regularly. The next morning squeeze it through a coarse cloth, which should be strongly twisted by two persons, in order to make the gum very white and pure; pound it afterwards in a very clean mortar, adding to it gradually one pound and a half of royal sugar passed through a silk sieve, which will make your gum particularly firm and white; then put it in an earthen vessel with a narrow opening, and place a white cloth, wetted and folded in eight, in the gum.

You may likewise prepare the gum on a marble slab, working it with your wrist, and adding to it the one pound and a half of royal sugar as before.

When you want to use your gum, put a fourth part of it on a marble slab, on which you have placed two pounds of starch passed through a silk sieve; then work the whole well together with the ends of your fingers so as to form the mass into a firm and sleek body. If the paste is too stiff divide it in two, and add to each part two table-spoonsful of powder mixed with two of water; if it is still too stiff, add the same quantity again; proceed with two-thirds of the remainder of the gum in the same manner, and then colour the whole of your pastil paste according to the directions given for coloured almond paste.

The colours of pastil paste are more brilliant than those of almond and confectioner's paste.

To facilitate the working of this paste, add but a small quantity at a time, and in gathering up your parings add to them a little more gum which you have preserved for that purpose. In order to prevent the paste from sticking to your fingers or the board, you should put two spoonsful of starch in a small piece of fine linen, which you tie rather loosely, and then tap it on the string you work at.

It is necessary to observe that, before you fasten your orna-

ments, you should let them dry a few minutes in order to prevent the paste from cracking: this will also happen when there is too much gum in it.

To make your pastil paste fit to eat, mix your gum with fine sugar instead of starch.

Ditto of gilding Pastil Paste.

The parts which you intend to gild should be highly finished and thoroughly dry; after having masked them with oil and other ingredients (which you procure for that purpose at a colourman's) by means of a small brush, let them stand ten or twelve hours; then place the end of your finger upon them, and if they do not stick to it, cover them with light-coloured leaf-gold, which you press down with a short dry brush. Breathe lightly on those places where the gold has not taken, and then put on a little gold-leaf; after which rub the whole gently over with your brush to make it appear glossy.

In silvering, proceed in the same manner.

Another Method.—Take four drams of bole-ammoniac and as much sal-ammoniac; bruise these ingredients on a marble slab, adding to them a little soap-suds to make them liquid, then put them aside in a small vessel. Now beat up the white of an egg with the same quantity of water, very stiff, and after letting it stand twenty minutes, pass it lightly through a piece of fine linen. Mask, with this liquid, the parts which you intend gilding, and as soon as they are thoroughly dry, cover them with some of the mixture which you have put aside; when that is dry wet them lightly with the prepared white of egg, and then lay on your gold-leaf by means of your brush.

With respect to silvering, follow the same directions.

Manner of bronzing Pastil Paste.

The parts you wish to bronze should be coloured *vert antique* and quite dry. Cover them first lightly with the second varnish, which you take care to spread very regularly. An hour, or an hour and a half after, if the varnish does not stick, dip your brush (which should be quite dry) on a little bronze, taking care to rub it afterwards on a piece of coarse linen, or on a small bit of flannel, in order to separate the large particles of bronze from it; then pass your brush over the projecting parts of your *pièce montée*, which will immediately assume the appearance of copper. If the bronze will not

stick, in consequence of the varnish being too dry, breathe on it, and then cover it immediately with bronze.

Manner of moulding and gilding Wax.

After melting some virgin wax *au bain Marie* (see page 293), in a glazed earthen pipkin, pour it in a mould which you have lightly oiled, and then take it out while it is yet lukewarm. After finishing it off carefully, mask it lightly with the yolk of an egg, in which you have put a small spoonful of sugar passed through a silk sieve. When this mixture is dry, the same as the former, gild your wax according to the preceding directions.

Manner of casting Brimstone Plates.

After wetting the bottom of your models with dissolved gum arabic, fasten them on a very smooth marble slab; after which make a frame round them of strips of pasteboard, which you fasten to the marble by means of a little pastil paste. Put afterwards two pounds of brimstone in a new-glazed earthen pan, on a moderate fire. When it is dissolved, mix with it three-quarters of a pound of pounded slate passed through a silk sieve, or the same quantity of marble dust also passed through a silk sieve; or twelve ounces of iron filings passed through a horse-hair sieve. Stir the whole with a small skewer; then take it off the fire, and stir it a moment longer. As soon as the surface begins to set, mask your models lightly with oil, and then pour the brimstone over it. Let it set a little, in order that you may stick some brass wire into it, which you have cut according to the length of the plates, and then pour the sediment of the brimstone over it. When your plates are nearly cold, take away the models, which you separate from the brimstone by means of a penknife.

The models should leave a perfect impression on the plates, without the surface being disfigured by air bladders, which is sometimes occasioned by pouring on the ingredients too hot, or at too great a distance from the models. When the models will not easily separate from the plates, put them in a pail of spring water, and, some hours after, rub them lightly with a brush.

APPENDIX.

Manner of preserving Yeast.

AFTER beating up a certain quantity of yeast till it is quite clear, spread it thinly on a clean dry wooden dish, which you turn upside down, in order to keep the dust from the yeast without preventing the air from drying it. When the first layer is dry put on another, and so on till the yeast is three inches in thickness, after which put it in tin boxes. By following these directions you may keep your yeast a long while and in good preservation. When you want to use some, cut off a piece and dissolve it in lukewarm water.

Should you have kept it some time, you must increase the quantity you use.

To make Yeast from Potatoes.

After boiling some mealy potatoes till they are quite soft, rub them fine, and then pour as much warm water on them as will give them the consistency of common beer-yeast; then add to each pound of potatoes two ounces of molasses and two large spoonsful of beer: keep the whole in a warm place till it has left off fermenting, and in twenty-four hours it will be fit for use.

N. B. A pound of potatoes produces a pound of yeast, which may be kept three months.

To make common Bread.

Put six pounds of flour on your board, make a hole in the middle, and put in it two ounces of yeast; mix up your flour with lukewarm water till it has the consistency of paste à brioche, and work it well, adding to it two ounces of fine salt diluted in a little lukewarm water; then cover your dough, and put it in a warm place to rise. The goodness of the bread depends on this part of the operation. After leaving your dough in this state for an hour or two, according to the season, knead it over again; then cover it, and let it stand two hours longer. Divide it afterwards into eight equal parts, which you make into loaves of any form you think proper, and then put them in the oven as soon as pos-

sible. When they are done rub the crust with a little butter, to give it a fine colour.

To make French Bread.

Add to six pounds of flour two pints of milk, three-quarters of a pound of lukewarm butter, half a pound of yeast, and two ounces of salt; mix the whole well together, and then knead it with a sufficient quantity of warm water. After this cover your dough and let it stand two hours, then mould it into rolls, which you put in tinned plates to rise, either in the oven or on a slack stove. An hour after put them in a very hot oven, let them bake twenty minutes, and then rasp them.

You may also bake them on strong buttered paper, which will make them lighter.

Bread à la Tureen, or Grecian Bread.

Add to six pounds of fine flour three ounces of yeast, two ounces of salt, and a sufficient quantity of water or milk to make your dough soft, like paste for a *solilemne*, butter cake. Having worked it well, cover it, and then put it for three hours in the oven or on a stove; afterwards make it into eight loaves, which you put in buttered tureens, and place it immediately in a very hot oven. When your rolls are nearly done, take them out of the tureens, and put them for some minutes on baking-plates, in order to give the crust a good colour. Wrap them afterwards in flannel, and when cold, rasp them.

N. B. You should put your flour and the vessel you mix it in for an hour in the oven or in the stove, in order to warm them a little.

Directions for making Potatoe Flour.

After washing and crushing fifteen pounds of good potatoes, which will give you two pounds of flour, grate them over a large deep vessel, full of water; then change the water, and let your flour stand three hours, which will take away its earthy taste. Wash it afterwards in two different waters, then drain it through a silk sieve, and put it to dry in an oven or in a stove. If you want to use it directly you may put it to dry on a baking-plate, which you place for some minutes either in the oven or in a stewpan on hot ashes.

N. B. Before you use your flour, you should pass it through a silk sieve.

Directions for clarifying Honey.

Take six pounds of honey, one pound twelve ounces of water, two ounces and four drams of pulverized chalk, five ounces of pulverized charcoal, washed and dried, and the whites of three eggs, beaten up in three ounces of water to each pound of honey. Put the honey, the water, and the chalk in a large copper pan, which should be only two-thirds full. Let these ingredients boil two minutes; then throw the charcoal in the liquid, and after stirring it well, let the whole boil two minutes longer; then take the pan off the fire, and let the liquid cool for nearly a quarter of an hour; after which pass it through a tammy, taking care to put that which first comes through in the tammy again, as it is always mixed with a little charcoal. Pour afterwards some boiling water on the sediments, till they retain no longer any sweetness; then reduce this liquid on a strong fire to a sirup, which will have the taste of barley-sugar, but which therefore should not be mixed with the other.

The different Degrees of heating the Oven.

The first, or highest degree, is called *a hot oven*.

The second, or one hour after, *a clear oven*.

The third, or two hours after, *a moderate oven*.

The fourth, or three hours after, *a gentle oven*.

The fifth, or four hours after, *a slack oven*.

The sixth, or lowest degree, being five hours after,
a cool oven.

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