[Yellow Blancmange Best Receipt] Sarah Creighton Wilkins

Date: Late 18th or early 19th century; exact date unknown.

Contributors
Contributor Role
Compiler
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Sarah Creighton Wilkins

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Manuscript

Type
Food

Ingredients
isinglass
water
boiling water
eggs
egg yolks
white wine
wine
lemon
lemon juice
lemon rind
sugar
butter

Places
Halifax
Nova Scotia

Source: Manuscript Notebook of Sarah Creighton Wilkins
Institution: Nova Scotia Archives | **Source Origin:** MacDonald Family Fonds | **Reference:** MG 1 No. 1 / Microfilm Reel 10,618

Description

Recipe for the dessert yellow blancmange.

Transcription

Yellow Blancmange best receipt
1 & ½ once of Isinglass disolv d in a
pint of boiling water at night, add to it
the next day when warm'd the yolks of
4 Eggs beat well half a pint of
White wine juice of 2 lemmons with
the rind of one, sugar to the taste & butter
is an addition

Annotations
Isinglass
A clarifier made from fish bladders.

Yellow Blancmange Best Receipt recipe from Early Modern Maritime Recipes:
https://emmr.lib.unb.ca/recipes/366