

[Yellow Blancmange Best Receipt] Sarah Creighton Wilkins

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

Contributors

Contributor Role

Compiler

Contributor Name

Sarah Creighton Wilkins

Publication Format

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 Blanemange best receipt

1 & ½ ounce 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>