

[Blanc Mange or Blamange]

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

Publication Format

Manuscript

Type

Food

Ingredients

isinglass

water

cream

sweet almonds

bitter almonds

Places

Nova Scotia

Source: Militia Regulations Book

Institution: Nova Scotia Archives | **Reference:** MG 100 Vol. 1 No. 5 / Microfilm Reel 786

Description

A recipe for blanc mange pasted on the pages of a book of Militia Regulations.

Transcription

Blanc Mange or blamange

boil two ounces of **isinglass** in three half pints of water
half an hour strains it to a pint and half of Cream sweeten
it and add ^[a few] [...] sweet and bitter almonds Let it
boil up once and put it into what forms you please
if not to be very stiff a less **isinglass** will do

Annotations

isinglass:

A clarifier made from fish bladders.

Blanc Mange or Blamange recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/84>