

# [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>