

Snow Eggs Recipe

Snow Eggs

Take 10 eggs, separate the yolks from the whites and beat the whites as you do for the savoy cake, till you can turn the vessel bottom upward without their leaving it; when they are well beaten put in 2 spoonfuls of powdered sugar and a little orange flower water or rose water if you prefer it. Put a pint of milk in a saucepan with 6 oz sugar and orange flower or rose water; when your milk boils, take the whites, spoonful by spoonful and do them in the boiling milk; when sufficiently poached, take them out and lay them on a sieve. take out a part of the milk, according to the thickness you wish to give the custard beat

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up the yolks and stir them in the remainder; as soon as it thickens take the mixture from the fire; strain it through a sieve; dish up your whites and pour the custard over them.

A little wine stirred in is a great improvement.

James, cook at Monticello.

Chocolate Cream

Put on your milk, 1 qt to 2 squares of chocolate; boil it away one quarter; take it off; let it cool; and sweeten it; lay a napkin in a bowl, put 3 gizzards in the napkin — and pass the cream through it four times, as quick as possible, one person rubbing the gizzards with a spoon while another pours. Put it in cups and set the cups in cold water half way up their sides. Set the water on the fire;

The logo for Monticello, featuring the name 'Th. Jefferson' in a cursive script above the word 'MONTICELLO' in a bold, serif font.

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