



The Royal English and Foreign Confectioner; A Practical Treatise on the Art of Confectionary in All Its Branches, Comprising Ornamental Confectionary

Charles Elm Francatelli

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This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1862 Excerpt: ...oz. of soaked and strained gum arabic, 2 fts. of icing sugar, 1 oz. of orange sugar, half a gill of orange-flower water, and 2 whites of eggs. "Work the gum, orange-flower water, and enough of the icing sugar together vigorously so as to produce an elastic stiff paste. Next prepare the royal icing with the whites of eggs, the orange sugar, and the icing sugar, as indicated in the preceding cases; use both these preparations to the same purpose: the white cream for the interior of the bonbon, and the orange colour for the exterior. No; 448-- Cherry and Noyeau Cream Bonbons. Ingredients: 2 oz. of soaked and strained gum arabic, 2 fts. of icing sugar, a gill of cherry juice, half a gill of noyveau, 2 whites of eggs. Work the gum, noyveau, and some of the sugar into an elastic paste as directed in No. 445; use the cherry juice, 2 whites of eggs, and some of the sugar, to prepare the royal icing as usual, and with these two compositions finish the bonbons as directed in No. 445, the white noyveau cream inside, and the cherry-coloured icing for the outside. No. 449.--Lemon and Maraschino Cream Bonbons. Ingredients: 2 oz. of soaked gum arabic, 2 fts. of icing sugar, 2 whites of eggs, 1 oz. of lemon sugar, half a gill of maraschino. To prepare and finish these bonbons, follow the instructions for making orange and orange-flower cream bonbons, No. 447. No. 450.--Punch and Blancmanger Cream Bonbons. Ingredients: 2 oz. of soaked and strained gum arabic, 2 fts. of icing sugar, 2 whites of eggs, half a gill of rum, 1 oz. of lemon sugar and the juice of a lemon, and a few drops of essence of bitter almonds. With the gum, essence of bitter almonds, and some of the sugar, prepare the white cream elastic paste as directed in the former cases; and with the whites of eggs, r...

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