

## DELMONICO'S RECIPES FROM A "GILDED AGE" FOR AN 1894 THANKSGIVING

### LALLA ROOKH PUNCH

from: *The Table*, by Alessandro Filippini, 1891.  
from: *Thanksgiving "a la Carte"*



**Vanilla ice-cream:** Boil in a saucepan one pint of milk with half a vanilla-bean; put in a vessel half a pound of powdered sugar, and six egg yolks, and with a spatula mix thoroughly for ten minutes; then add it to the boiling milk, stirring for two minutes longer, and pour the whole into a copper basin, placing it on a moderate stove to heat for five minutes, stirring at the bottom continually with the spatula, and being careful not to let it boil.

**Remove from off the fire**, place it on a table, and add immediately one pint of sweet cream, still mixing it for two minutes more; let cool off for thirty minutes, then strain through a sieve into an ice-cream freezer; put on the lid, and lay it in an ice-cream tub, filling the freezer all round with broken ice, mixed slightly with rock-salt; then turn the handle on the cover as briskly as possible for three minutes. Lift up the lid, and with a wooden spoon detach the cream from all around the freezer, and the bottom as well. Re-cover it, and turn the handle sharply for three minutes more; uncover, and detach the cream the same as before, being careful that no ice or salt drops in. Put the lid on, and repeat the same three times more. The ice-cream should by this time be quite firm.

**Have ready** half the quantity of preparation of vanilla ice-cream; strain it through a fine sieve into the freezer, adding one gill of Jamaica rum; freeze it the same, and serve it in glasses.