

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

VACHERIN CHANTILLY, a la Lausanne

from: The Epicurean, by Charles Ranhofer, 1894.

from: Thanksgiving "a la Carte"



Cut three or four rounds of white paper seven inches in diameter; on the edges of these push through a socket pocket some meringue, to form a ring an inch wide and of the same height; smooth the surfaces of the meringue on both top and sides with the blade of a knife, bestrew with fine sugar and stand each one on a board dampened with water; dry the meringue in a slack oven without letting attain color.

After these rings have been removed invert them on baking sheets and replace them in the oven for ten minutes to dry the meringue that has remained soft, then stand for twenty-four hours in a warm closet. Arrange these rings on top of each other on a layer of frolle paste cut exactly the same dimensions, and cover each one with meringue made of cooked sugar, to fasten them together; mask the entire inside with a thin layer of the same meringue; smooth it quickly and dry for two hours in a warm closet. After the meringue is quite cold cover it superficially with a brush dipped in reduced apricot marmalade, not having it too thick; dry this in the air, then decorate the upper ring with a chain of small rings a quarter of an inch thick made of lady finger paste, also to be covered with the marmalade. Fill the center of these rings with currant jelly. Flip the cake on a folded napkin and at the last moment cover with whipped cream flavored with vanilla.