

Mom Amy

Country: England

Century: 15th

- 2 cups cream
- 4 cups milk
- 2 Tbsps vinegar
- 3 Tbsps honey
- 3 Tbsps sugar
- 5 Tbsps butter
- 1/4 tsp salt
- Pinch saffron, ground
- 2 egg yolks

This custard has a striking resemblance to modern-day cheesecake, and is very good eaten with wafers and snowe.



Bring cream to a slow boil for a few minutes and then let cool. Make soft cheese with milk and vinegar. Strain whey from curds with a cheese cloth. Add cheese to cream and stir on heat until smooth. When cream/milk mixture begins to simmer add honey, sugar butter, and saffron ground in with salt. Allow to slowly boil and continue stirring until mixture reaches the approximate consistency of tapioca pudding. Remove from heat and add egg yolks. Continue to stir until cool (putting custard in a room temperature bowl over ice speeds this process up without causing a temperature shock.