

Lady Catherine's Orange Pudding

Served on the night of her engagement to Lord Allenham

Ingredients:

- The juice of one large Seville orange
- The peel of one large Seville orange
- 2 Naples biscuits*
- $\frac{1}{4}$ lb sugar
- $\frac{1}{2}$ lb butter
- 6 egg yolks
- Puff pastry**

Having boiled the rind of a Seville orange very soft, pound it in a marble mortar with the juice, and put in two Naples biscuits grated very fine. Add to it the sugar and the butter and the egg yolks. Mix them well together. Lay a good puff pastry round the edges of your dish and pour into it the mixture. Bake it half an hour in a gentle oven till set.

*These may be substituted for lady fingers or boudoir biscuits

** home made or store bought