

Orange Tart

A New System of Domestic Cookery by Maria Rundell, 1808

Original Receipt

Squeeze, pulp, and boil two Seville oranges tender; weigh them, and double of sugar; beat both together to a paste, and then add the juice and pulp of the fruit, and the size of a walnut of fresh butter, and beat all together. Choose a very shallow dish, line it with a light puff crust, and lay the paste of orange in it.

Ingredients

Amount

Seville Oranges

2

Sugar

A cup or so

Butter

1 or 2 tablespoons

Ingredients for a pie crust

--