

# Junket Rennet Custard Recipes

## Bread Rennet-Custard

1 package Vanilla "JUNKET" Rennet Custard Mix

1 pint milk

4 slices bread

Butter

Raisins

Nutmeg

Remove crusts from bread, butter lightly and cut in small cubes. Divide the cubed bread among 6 dessert dishes and add a few seeded raisins. Warm the milk to LUKEWARM - not hot. Remove from stove. Add "JUNKET" Rennet Custard Mix. Stir immediately and briskly until dissolved. Pour over bread. Let set until firm - about 10 minutes. Chill in refrigerator. Sprinkle with nutmeg before serving.

## Chocolate Delight

1 package Chocolate "JUNKET" Rennet Custard Mix

1 pint milk

4 or 5 marshmallows

Blackberry jam

Make rennet-custard mix according to directions above. Chill in refrigerator. When ready to serve, cut marshmallows in eighths from one side almost to the other. Open like a flower and place on top of each dessert. In the center of each flower put a teaspoon of blackberry jam.

## Chocolate Mint Rennet-Custard

1 package Chocolate "JUNKET" Rennet Custard Mix

1 pint milk

1/2 cup marshmallow topping

1/2 cup chocolate syrup

Few drops peppermint flavoring

Make rennet-custard mix according to the directions above. Chill in refrigerator. When ready to serve, mix marshmallow topping, chocolate syrup and a few drops of peppermint flavoring together thoroughly. Put on top of each dessert and serve at once.

## Chocolate Rennet-Custard with Bananas

1 package Chocolate "JUNKET" Rennet Custard Mix

1 pint milk

1 medium sized banana

Make chocolate rennet-custard mix according to directions above. Chill in refrigerator. When ready to serve, slice the banana in 1/4 inch slices, putting 4 slices on each dish of desert.

## Ice Cream Sundae

package Vanilla "JUNKET" Rennet Custard Mix

1 pint milk

1/2 cup chocolate syrup

1/4 cup chopped nuts

Make rennet-custard mix according to directions above. Chill in refrigerator. When ready to serve, top each dish with two tablespoons chocolate syrup and one tablespoon chopped nuts.

## Neapolitan Rennet-Custard

2 tablespoons Raspberry "JUNKET" Rennet Custard Mix

2 tablespoons Chocolate "JUNKET" Rennet Custard Mix

2 tablespoons Vanilla "JUNKET" Rennet Custard Mix

3 cups milk

Dissolve Raspberry "JUNKET" Rennet Custard Mix in 1 cup LUKEWARM milk. Pour equal amounts into six individual dessert glasses. Let set until firm and cool. Then dissolve the Chocolate "JUNKET" Rennet Custard Mix in second cup of milk slightly warmer than LUKEWARM (125 °F), and gently pour equal amounts on top of each dish of raspberry rennet-custard dessert. If the chocolate rennet-custard is poured onto a spoon and allowed to run off the spoon, it prevents the two flavors from running together. When firm and cool, dissolved Vanilla "JUNKET" Rennet Custard Mix in third cup of LUKEWARM milk and pour gently over the layer of chocolate dessert. When firm, chill in refrigerator and serve, topped with slices of banana or fresh raspberries, if desired.

## Raspberry Ambrosia

1 package Raspberry "JUNKET" Rennet Custard Mix

1 pint milk

1/2 cup shredded pineapple

1/2 cup marshmallows cut in quarters

Shredded coconut

Make rennet-custard mix according to the directions above. Chill in refrigerator. Mix quartered marshmallows and shredded pineapple, and chill in refrigerator. When ready to serve, top each dessert with the pineapple mixture and sprinkle with shredded coconut.

