

PRUNE ORIENTAL CREAM

(6 Servings)

- $\frac{1}{2}$ envelope *Knox* Sparkling Gelatine
- $\frac{1}{4}$ cup cold water. $\frac{1}{4}$ cup scalded milk
- $\frac{1}{2}$ pint heavy cream. $\frac{1}{3}$ cup milk
- $\frac{1}{3}$ cup cooked prunes, cut in pieces
- $\frac{1}{2}$ cup sugar. Whites of two eggs
- $\frac{1}{3}$ cup chopped figs. Few grains salt

Soak gelatine in cold water five minutes, dissolve in scalded milk, and add sugar. Strain into a bowl, set in pan containing ice water, and stir constantly until mixture begins to thicken; then add heavy cream, diluted with milk and beaten until stiff, prunes and figs, salt, and lastly the whites of eggs beaten very stiff. Turn into a wet mold, the bottom and sides of which are garnished with halves of cooked prunes, and chill. Remove from mold to serving dish and garnish with whipped cream (sweetened and flavored with vanilla), forced through a pastry bag and tube, and chopped distachio nuts.