

# *New Recipes*

for making rennet-custards, rennetized milk shakes and ice cream with . . . . .

**"JUNKET" BRAND RENNET POWDER**



**NEW  
USES!**

Spread "Junket" Rennet Powder over bread or sprinkle over hot or cold cereal. It's delicious!

# DIRECTIONS for making RENNET-CUSTARDS



## FIRST STEP

Set out 4 or 5 dessert glasses.

## SECOND STEP

Measure 1 pint (2 cups) ordinary or homogenized milk\* (not canned) into saucepan. Warm slowly, *stirring constantly*. Test a drop on the inside of wrist frequently. When COMFORTABLY WARM (110°F.) not hot, remove at once from heat.



## THIRD STEP

Stir contents of package into milk briskly until dissolved — *not over one minute*.



## FOURTH STEP

Pour at once, *while still liquid*, into individual dessert glasses. Do not move until set — about 10 minutes. Then chill in refrigerator. Serve in same glasses.

## HELPFUL HINTS

MILK SHOULD BE COMFORTABLY WARM. Do not scald or boil. Hot milk destroys the rennet enzyme which is the thickening agent. If milk accidentally gets too hot, cool to *comfortably warm* before adding rennet powder. The dessert will not be as firm if milk has been overheated. No

*\*Do not use "Sofkurd" Brand milk, as the rennet enzyme will not thicken it. Homogenized milk makes good rennet-custards.*

thermometer necessary, but if used, warm milk to 110° F.

DO NOT STIR TOO LONG. Pour just as soon as rennet powder is dissolved — not over one minute. Stirring too long before pouring will cause separation into curds and whey.

## CHOCOLATE PEANUT BUTTER RENNET-CUSTARD

- |   |                          |   |                        |
|---|--------------------------|---|------------------------|
| 1 | tablespoon peanut butter | 1 | package Chocolate      |
| 2 | cups milk (not canned)   |   | "Junket" Rennet Powder |

1. Set out 4 or 5 dessert glasses. Mix peanut butter with milk.
2. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (110°F.) *not hot*, remove at once from heat.
3. Stir rennet powder into milk briskly until dissolved — not over one minute.
4. Pour at once, *while still liquid*, into dessert glasses. Do not move until set — about 10 minutes. Then chill.
5. If desired, just before serving garnish with chopped peanuts or whipped cream.

## CHOCOLATE RENNET-CUSTARD SUPREME

- |                         |                        |
|-------------------------|------------------------|
| 1 cup milk (not canned) | 1 package Chocolate    |
| 1 cup cream (light)     | "Junket" Rennet Powder |

1. Set out 4 or 5 dessert glasses.
2. Warm milk and cream slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORT-ABLY WARM (110°F.) *not hot*, remove at once from heat.
3. Stir rennet powder into mixture briskly until dissolved — not over one minute.
4. Pour at once, *while still liquid*, into individual dessert glasses. Do not move until set — about 10 minutes. Then chill.
5. If desired, just before serving garnish with sliced bananas, mint flavored marshmallow sauce or maraschino cherry.

## MOCHA RENNET-CUSTARD

- 1 quart (4 cups) milk (not canned)
- 1 package Chocolate "Junket" Rennet Powder
- 1 package Maple "Junket" Rennet Powder

1. Set out 8 to 10 dessert glasses.
2. Warm milk slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (110°F.) *not hot*, remove at once from heat.
3. Stir chocolate and maple rennet powder into the milk briskly until dissolved — not over one minute.
4. Pour at once, *while still liquid*, into individual dessert glasses. Do not move until set — about 10 minutes. Then chill.

The above recipe may be used to make a smaller quantity of rennet-custards by using 2 tablespoons each of Chocolate and Maple "Junket" Rennet Powder, 2 cups of milk and following above directions.

## CHOCOLATE MARSHMALLOW RENNET-CUSTARD

2 cups milk (not canned)      Marshmallows cut in eighths  
1 package Chocolate          Maraschino cherries  
"Junket" Rennet Powder

1. Set out 4 or 5 dessert glasses.
2. Warm milk slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (110°F.) *not hot*, remove at once from heat.
3. Stir rennet powder into milk briskly until dissolved — not over one minute.
4. Pour at once, *while still liquid*, into individual dessert glasses. Do not move until set — about 10 minutes. Then chill.
5. Just before serving chilled rennet-custards, top with 5 marshmallow pieces and a maraschino cherry.

## SUGGESTED TOPPINGS

Just before serving chilled rennet-custards, top with one of the following:

Whipped cream	Mint flavored marshmallow sauce
Sliced bananas	Chocolate cake crumbs
Meringue	Chopped Peanuts

## RENNETIZED MILK SHAKES

**The Easier Way.** Add 2 tablespoons Chocolate "Junket" Rennet Powder for each glass of cold milk. Beat with egg beater or shake in milk shaker or fruit jar until dissolved. To make more readily digestible, let stand 15 minutes before drinking.

**For a Creamier Milk Shake.** Make rennet-custard according to directions on pages 1 and 2, pouring milk mixture, *while still liquid*, into serving pitcher. Do not move until set — about 10 minutes. Chill. Just before serving, add  $\frac{1}{2}$  cup milk and beat well with egg beater.

## CHOCOLATE ICE CREAM

- 2 cups light cream or 1 cup heavy cream and 1 cup milk
- $\frac{1}{3}$  cup corn sirup\*
- 1 package Chocolate "Junket" Rennet Powder

1. Mix cream and sweetening. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (110°F.) *not hot*, remove at once from heat.
2. Stir rennet powder into cream briskly until dissolved — not over one minute.
3. Pour at once, *while still liquid*, into refrigerator tray. Do not move until set — about 10 minutes.
4. Place in freezing compartment and freeze until firm.
5. Remove from tray to a bowl, break up with a fork, beat with an electric or rotary beater until free from hard lumps but still a thick mush. Finish freezing.

\*OR  $\frac{1}{4}$  cup sugar, OR  $\frac{1}{4}$  cup sweetened, condensed milk.



## Other "Junket" Brand Food Products

"Junket" Rennet Tablets for making rennet-custards, ice cream, sherbet, milk shakes and cottage cheese.

"Junket" Freezing Mix for making smooth ice cream in automatic refrigerators or hand freezers.— NO STIRRING while freezing. 4 flavors. You may not be able to get it.

"Junket" Quick Fudge Mix — for making fudge, fudge cake frosting, and fudge sauces. Temporarily discontinued.

"Junket" Danish Dessert — Makes currant-raspberry flavored pudding. You may not be able to get it.

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