

Anne Willan, **via Zoom**

# Women in the Kitchen

September 12th, 2020, Culinary Historians of Southern California



*Special Thanks  
to Volunteers*

*Edie Gralla, Mary-Jo Uniack*



*one of them proofread an earlier  
version of this even in middle of  
an impending fire evacuation*



*Sarah Rutledge*

## *Regent's Punch*

### *Ingredients*

*1 1/4 cups/375 g red currant jelly*

*10 cups/2.5 liters*

*brewed green tea, cooled*

*1 cup/250 ml Champagne or*

*sparkling white wine*

*or to taste*

*Juice of 4 lemons*

*(about 3/4 cup/175 ml)*

*1 cup/250 ml Cognac,*

*or to taste*

*Makes 3 1/2 quarts ~3 1/2 liters*

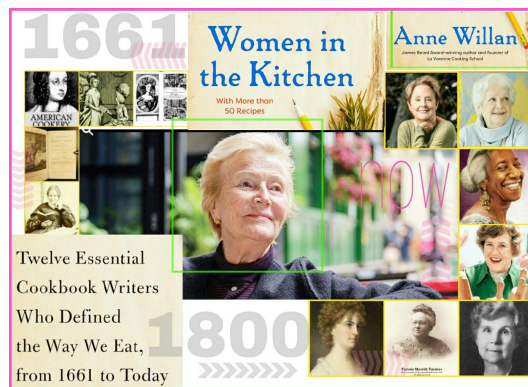
*Serve 8 to 10*



*Anne's adapted Hannah Glasse's recipe continued, — making the pudding*

*In a heavy-bottomed saucepan, stir the sugar into the white wine and lemon juice and heat gently, until the sugar is dissolved, 2 to 3 minutes. Remove from the heat and stir in the cream with a wooden spoon — it will thicken slightly and be full of bubbles. Add the rosemary and chocolate and continue stirring over low heat until the chocolate melts.*

*Bring the chocolate cream to a boil and simmer until the mixture is the consistency of thick cream, 4 to 5 minutes. Remove from the heat and let cool slightly, then strain into the mousse pots or stemmed glasses and refrigerate until cold before serving. The chocolate creams will keep up to 24 hours covered in the refrigerator.*



## *Sarah Rutledges's Regent's Punch*

*Adapted by Anne Willan, The Prince's Regent Punch  
in The Carolina Housewife, 1847*

*To two quarts of green tea, add half a pint of currant jelly, a little champagne, and the juice of four lemons; sweeten with loaf sugar, and add old spirits or brandy to your taste.*

*This mildly alcoholic punch must have been named for the English Prince Regent, who employed the legendary chef Antonin Carême at his fantasy Pavilion in the beachside resort of Brighton. The mixture starts deceptively mild, with tea and “a little” Champagne, but calls for a kicker of old spirits” (perhaps schnapps or gin) or brandy “to your taste.” Mine led me to the following proportions. In winter, the punch is refreshing at room temperature; in summer, you could freeze a cup or two of the mixture as ice cubes.*

*In a small saucepan, melt the red currant jelly in 1 cup/250 ml of the tea. Let cool, then pour into the punch bowl and stir in the remaining tea, along with the Champagne and lemon juice. Stir in the Cognac and taste, adding more Cognac or Champagne, if you wish*

