

VILLA LOUIS RECIPE
Currants Biscuits

INGREDIENTS:

1 lb. butter ½ lb. dry currants
12 eggs Flour
½ lb. sugar

DIRECTIONS:

- 1 Beat your butter, sugar and eggs together for an hour.
- 2 Throw in the flour and the currants in small quantities until your batter is sufficiently dry.
- 3 Afterwards, roll it on the table like a pastry, cut your biscuits and make them cook.

*Nouvelle Cusinière Canadienne 1865 Montréal,
Translated by Elizabeth and Robert Stone*

* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



VILLA LOUIS INTERPRETERS READING A COOKBOOK