RECIPE Magic

with

"JUNKET" RENNET POWDER and TABLETS
TRY THESE NEW RECIPES USING "JUNKET" BRAND RENNET POWDER

BASIC DIRECTIONS
1. Set out 4 or 5 dessert glasses.
2. Warm slowly 2 measuring cups milk (not canned) until lukewarm, stirring constantly. Test a drop on the inside of your wrist frequently. When it feels Comfortably Warm (110°F.) — not hot, remove at once from heat.
3. Stir in entire contents of package at one time. Mix until powder is dissolved — not over one minute.
4. Pour at once, while still liquid, into dessert glasses. Do not disturb for about 10 minutes, while milk sets. Then chill in refrigerator until serving time.

HELPFUL HINTS
Do NOT use canned milk for making rennet desserts. In processing, the composition of the milk has been changed in such a manner that it will not set with rennet.

MILK SHOULD BE COMFORTABLY WARM. Do not scald or boil, as hot milk destroys the rennet enzyme. If milk accidentally gets too hot, cool to Comfortably Warm, before adding powder. In this case, the dessert will not be quite as firm as normally. No thermometer necessary, but if used, warm milk to 110°F.

DO NOT STIR TOO LONG. Stirring too long before pouring will cause separation into curds and whey. Stir contents of package into milk quickly until dissolved — not over one minute. Then pour at once.

GRAHAM NUT RENNET DESSERTS
1/4 cup graham cracker crumbs
1/4 cup chopped nuts
2 cups milk (not canned)
Mix graham cracker crumbs and nuts. Divide among 4 or 5 dessert glasses. Make rennet desserts according to basic directions and pour over mixture in dessert glasses. Just before serving chilled rennet desserts, top with Honey Whip Topping.

HONEY WHIP TOPPING: Beat 1 egg white until stiff but not dry. Gradually beat in 1 tablespoon of honey.

FRUIT COCKTAIL RENNET DESSERTS
1/2 cup well-drained fruit cocktail
2 cups milk (not canned)
1 package Vanilla "Junket" Rennet Powder
Whipped Cream
Divide fruit cocktail among 4 or 5 dessert glasses. Make rennet desserts according to basic directions and pour over fruit cocktail in dessert glasses. Just before serving chilled rennet desserts, top with whipped cream.

CHOCOLATE BREAD PUDDING RENNET DESSERTS
1 cup bread cubes
2 cups milk (not canned)
Chopped nuts
1 package Chocolate "Junket" Rennet Powder
Whipped cream
Divide bread cubes among 4 or 5 dessert glasses. Make chocolate rennet desserts according to basic directions and pour over bread cubes in dessert glasses. When ready to serve, top chilled rennet desserts with whipped cream and chopped nuts.

RASPBERRY PEACH RENNET DESSERTS
1/2 cup well-drained peach slices
1 package Raspberry "Junket" Rennet Powder
Whipped cream
Divide peach slices among 4 or 5 dessert glasses. Make rennet desserts according to basic directions. Just before serving, top chilled rennet desserts with whipped cream.

LEMON RICE RENNET DESSERTS
1 cup rice sweetened with
2 tablespoons sugar
1 cup cubed peaches
1/4 cup walnut meats
2 cups milk (not canned)
1 package Lemon "Junket" Rennet Powder
Mix rice, peaches and nuts and divide among 6 or 7 dessert glasses. Make rennet desserts according to basic directions and pour over rice mixture in dessert glasses. Top with whipped cream.

MOCHA RENNET DESSERTS
1 teaspoon instant coffee
2 cups milk (not canned)
1 package Maple "Junket" Rennet Powder
Set out 4 or 5 dessert glasses. Add instant coffee to milk. Make rennet desserts according to basic directions. Just before serving chilled rennet desserts, top with whipped cream.
EASTER RENNET DESSERTS

2 cups milk (not canned)
1 package Vanilla “Junket” Rennet Powder
Shredded coconut
Jelly Beans

Make rennet desserts according to basic directions. Just before serving chilled rennet desserts, top with a spoonful of coconut and 2 or 3 jelly beans.

CIRCUS RENNET DESSERTS

2 cups milk (not canned)
1 package “Junket” Rennet Powder (any flavor)
Meringue or whipped cream
Animal crackers

Make rennet desserts according to basic directions. Just before serving chilled rennet desserts, top with meringue or whipped cream and an animal cracker standing in an upright position.

MERINGUE: Beat 1 egg white and few grains of salt until stiff but not dry. Gradually beat in 2 tablespoons sugar.

RENNETIZED MILK DRINKS
HOT OR COLD

RENNETIZED MILK SHAKE:
Add 1 tablespoon “Junket” Rennet Powder, any flavor (chocolate requires 2 tablespoons) to 1 glass cold milk and beat with a rotary beater or shake in milk shaker or fruit jar until dissolved. To make more readily digestible, let stand 15 minutes before drinking.

HOT CUP
Warm 1 cup milk just hot enough to drink, about 140°F. When milk begins to steam, remove from heat. Then stir into milk ½ “Junket” Rennet Tablet which has been crushed and dissolved in ½ tablespoon cold water.

DRINK IMMEDIATELY, because the milk may begin to thicken within a few minutes.
CEREAL RENNET DESSERTS

2 tablespoons prepared baby cereal (or substitute cooked farina) 1 cup milk (not canned) 2 tablespoons Vanilla "Junket" Rennet Powder

Set out 2 or 3 custard cups. Mix prepared baby cereal with milk. Make rennet desserts according to basic directions. When ready to feed baby, rennet dessert may be warmed by placing custard cup in pan of hot water.

RENNET DESSERTS WITH FRUIT TOPPING

1 cup milk (not canned) 2 tablespoons "Junket" Rennet Powder (any flavor) Sliced, pureed, or chopped fruit (such as peaches, apricots, applesauce, pears, etc.)

Set out 2 or 3 custard cups. Make rennet desserts according to basic directions. Just before serving, top with sliced, pureed, or chopped drained fruit. When ready to feed baby, rennet dessert may be warmed by placing custard cup in pan of hot water.

CREAMY RENNETIZED MILK DRINKS

Using 1 package of "Junket" Rennet Powder (any flavor) make rennet dessert mixture according to basic directions using 1 1/2 cups milk. Let stand in saucepan undisturbed until set — about 10 minutes. Then chill. When ready to serve, add 1 1/2 cups cold milk and beat well with rotary beater.

SPECIAL DIETS

RENNET DESSERTS FOR DIABETICS

In making rennet desserts for diabetics, omit sugar in recipe for vanilla rennet desserts which appears on "Junket" Rennet Tablet package. Use 3 (1/2 grain) saccharin tablets dissolved in 1 tablespoon of the cold milk. Continue according to basic directions on the package.
VANILLA RENNED DESSERTS

1/2 "Junket" Rennet Tablet
1/2 tablespoon cold water
1 cup milk (not canned)
1/2 teaspoon vanilla
1 tablespoon sugar (or sweeten to taste)

Set out 2 or 3 custard cups. Make rennet desserts according to basic directions given on "Junket" Rennet Tablet package. When ready to feed baby, rennet dessert may be warmed by placing custard cup in pan of hot water.

RENNET ICE CREAM MADE WITH SACCHARIN
(Automatic Refrigerator)

Dissolve 3 (1/2 grain) saccharin tablets in 1 tablespoon cream. Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon water. Soak 2 teaspoons (5 grams) gelatin in 2 tablespoons cold water. Mix gelatin, 1 beaten egg yolk, dissolved saccharin, 1 tablespoon vanilla and 2 cups light cream. Follow directions given below (on the left) for making vanilla ice cream in the automatic refrigerator.

RENNET DESSERTS MADE WITH GOAT'S MILK

Follow basic directions given on "Junket" Rennet Tablet package for making vanilla rennet desserts. Substitute goat's milk for cow's milk.
MADE WITH "Junket" Rennet Tablets

VANILLA ICE CREAM (Automatic Refrigerator)

1 "Junket" Rennet Tablet
1 tablespoon cold water
1/4 cup sugar
2 cups light cream

Dissolve "Junket" Rennet Tablet by crushing in cold water. Add sugar and vanilla to cream. Warm slowly until lukewarm, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm (110°F.) — not hot, remove at once from heat. Stir in dissolved tablet quickly for a few seconds only. Pour at once, while still liquid, into refrigerator tray. Do not disturb for about 10 minutes while ice cream sets. Then place in freezing compartment and freeze until firm. Remove from tray to bowl, break up with fork and beat with electric or rotary beater until free from hard lumps but still a thick mush. Finish freezing.

VANILLA ICE CREAM (Hand Freezer)

Substitute 1 cup light cream and 1 cup milk for 2 cups light cream in the above recipe. Continue according to above directions and after adding the dissolved rennet tablet to the comfortably warm mixture, pour at once, while still liquid, into refrigerator tray. Do not move until about 10 minutes while ice cream sets. Then place in freezing compartment and freeze until firm. Remove from tray to bowl, break up with fork and beat with electric or rotary beater until free from hard lumps but still a thick mush. Finish freezing.

FRESH STRAWBERRY ICE CREAM

Use same ingredients for making vanilla ice cream. Omit vanilla. Add few drops red food coloring to light cream before heating. Continue according to directions for making vanilla ice cream. When ice cream has been beaten, add 1 cup crushed strawberries*; beat quickly into the mixture. Finish freezing.

BANANA CHERRY ICE CREAM

Use same ingredients for making vanilla ice cream. Omit vanilla. When ice cream has been beaten, add 1/4 cup mashed banana and 1/4 cup chopped maraschino cherries*; beat quickly into the mixture. Finish freezing.

PEPPERMINT STICK ICE CREAM

Use same ingredients for making vanilla ice cream. Omit vanilla. Add few drops peppermint extract. Continue according to directions for making vanilla ice cream. When ice cream has been beaten, add 1/4 cup crushed peppermint stick candy*; beat quickly into the mixture. Finish freezing.

* In Hand Freezer: Add when ice cream is frozen to the mushy stage. Finish freezing.

ICE CREAM VARIATIONS

The following variations may be made in either the automatic refrigerator or hand freezer. Make the substitution of ingredients, then continue according to either the automatic refrigerator or hand freezer directions.

CHOCOLATE ICE CREAM (Automatic Refrigerator or Hand Freezer)

Use same ingredients for making vanilla ice cream plus 1/4 cup cocoa (not Dutch-process). Mix sugar and cocoa and add light cream slowly, making smooth paste. Continue according to directions for making vanilla ice cream.

LEMON GRAPE NUT RENNET DESSERTS

Mix 1/4 cup grape nuts and 1/4 cup raisins and divide among 4 or 5 dessert glasses. Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon cold water. To 2 cups milk (not canned) add 1/2 cup sugar, 1 teaspoon lemon extract and a few drops yellow food coloring. Then follow basic directions for making rennet desserts on "Junket" Rennet Tablet package, just before serving chilled rennet desserts, top with whipped cream.

COFFEE PECAN RENNET DESSERTS

Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon cold water. To 2 cups milk (not canned) add 6 tablespoons sugar, 1 teaspoon instant coffee. Then follow basic directions for making rennet desserts on "Junket" Rennet Tablet package. Just before serving chilled rennet desserts, garnish with fudge sauce and chopped pecans.

HONEY ALMOND RENNET DESSERTS

Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon cold water. To 2 measuring cups milk (not canned) add 3 tablespoons honey, 1/4 teaspoon almond extract and a few drops yellow food coloring. Then follow basic directions for making rennet desserts on "Junket" Rennet Tablet package, just before serving chilled rennet desserts, top with whipped cream.

MADE WITH "Junket" Rennet Tablets

ICE CREAM VARIATIONS

The following variations may be made in either the automatic refrigerator or hand freezer. Make the substitution of ingredients, then continue according to either the automatic refrigerator or hand freezer directions.

CHOCOLATE ICE CREAM (Automatic Refrigerator or Hand Freezer)

Use same ingredients for making vanilla ice cream plus 1/4 cup cocoa (not Dutch-process). Mix sugar and cocoa and add light cream slowly, making smooth paste. Continue according to directions for making vanilla ice cream.

LEMON GRAPE NUT RENNET DESSERTS

Mix 1/4 cup grape nuts and 1/4 cup raisins and divide among 4 or 5 dessert glasses. Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon cold water. To 2 cups milk (not canned) add 1/2 cup sugar, 1 teaspoon lemon extract and a few drops yellow food coloring. Then follow basic directions for making rennet desserts on "Junket" Rennet Tablet package, just before serving chilled rennet desserts, top with whipped cream.

COFFEE PECAN RENNET DESSERTS

Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon cold water. To 2 cups milk (not canned) add 6 tablespoons sugar, 1 teaspoon instant coffee. Then follow basic directions for making rennet desserts on "Junket" Rennet Tablet package. Just before serving chilled rennet desserts, garnish with fudge sauce and chopped pecans.
TRY THESE TEMPTING VARIATIONS

Add one of the following to individual dessert glasses before pouring rennet dessert mixture:

- Cut Marshmallows
- Cookie Crumbs
- Pieces of Left-Over Cake
- Toasted Bread Strips
- Diced Fruit (Well-Dained)
- Coconut
- Crisp Corn Flakes
- Cooked Rice

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

- Whipped Cream
- Fruit Whip
- Jam or Jelly
- Chocolate Shot
- Butter Frosting
- Candy Decorettes
- Nutmeats
- Slices of Well-Dained Fruit
- Meringue
Make Rennet Desserts with Either

"JUNKET" RENNET POWDER

Already sweetened and flavored. Just stir into lukewarm milk to make delicious, easily-digested rennet desserts. Serve plain or with a variety of toppings. Also delicious for milk drinks, as a spread for bread, or sprinkled over hot or cold cereal. Six tempting flavors.

- Vanilla
- Orange
- Chocolate
- Raspberry
- Lemon
- Maple

"JUNKET" RENNET TABLETS

Not sweetened or flavored. Add sweetening and flavor to taste. For making rennet desserts, milk drinks, cottage cheese, or ice cream in the hand freezer or automatic refrigerator.

OTHER "JUNKET" BRAND FOODS

"Junket" Freezing Mix — for making smooth ice cream in automatic refrigerator or hand freezer. Just mix with light cream, top milk or evaporated milk. NO STIRRING WHILE FREEZING. Four flavors.

"Junket" Sherbet Mix — for making smooth milk sherbets or fruit ices in automatic refrigerator. Three flavors.

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

"Junket" Danish Dessert — for making currant raspberry flavored pudding.

"JUNKET" is the trade-mark of Chr. Hansen's Laboratory, Inc. for its rennet and other food products.

"JUNKET" BRAND FOODS

Division of Chr. Hansen's Laboratory, Inc.
LITTLE FALLS, N. Y.