The Original Recipe

1 gallon new milk

Rennet

1 quart cream

12 egg yolks

4 spoonfulls of sack

6 ounces of loaf sugar finely beaten

¾ of a pound fresh butter

¼ of a pound of jordain almonds

Currants (optional)

The decimal version that I used (I also halved the recipe as I didn’t think we would need so much cheesecake!

4.5 litres new milk

½ tablet vegetarian rennet

1.1 litres cream

12 egg yolks

4 tbsp of sweet sherry

170g of granulated sugar ground into a powder using pestle and mortar

340g fresh butter

115g of jordain almonds

Currants (optional)