

Asparagus Peas

Ingredients

100 heads of asparagus, 2 oz. of butter, a small bunch of parsley, 2 or 3 green onions, flour, 1 lump of sugar, the yolks of 2 eggs, 4 tablespoonfuls of cream, salt.

Method

Carefully scrape the asparagus, cut it into pieces of an equal size, avoiding that which is in the least hard or tough, and throw them into cold water. Then boil the asparagus in salt and water until three-parts done; take it out, drain, and place it on a cloth to dry the moisture away from it. Put it into a stewpan with the butter, parsley, and onions, and shake over a brisk fire for 10 minutes. Dredge in a little flour, add the sugar, and moisten with boiling water. When boiled a short time and reduced, take out the parsley and onions, thicken with the yolks of 2 eggs beaten with the cream; add a seasoning of salt, and, when the whole is on the point of simmering, serve. Make the sauce sufficiently thick to adhere to the vegetable.

Source: Mrs Beeton's Book of Household Management (1861)

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