

Baked Beef-Steak Pudding

Ingredients

6 oz. of flour, 2 eggs, not quite 1 pint of milk, salt to taste, 1-1/2 lb. of rump-steaks, 1 kidney, pepper and salt.

Method

Cut the steaks into nice square pieces, with a small quantity of fat, and the kidney divide into small pieces. Make a batter of flour, eggs, and milk in the above proportion; lay a little of it at the bottom of a pie-dish; then put in the steaks and kidney, which should be well seasoned with pepper and salt, and pour over the remainder of the batter, and bake for 1-1/2 hour in a brisk but not fierce oven.

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

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