

# Baked Sea-Bream

## Ingredients

1 bream. Seasoning to taste of salt, pepper, and cayenne; 1/4 lb. of butter.

## Method

Well wash the bream, but do not remove the scales, and wipe away all moisture with a nice dry cloth. Season it inside and out with salt, pepper, and cayenne, and lay it in a baking-dish. Place the butter, in small pieces, upon the fish, and bake for rather more than 1/2 an hour. To stuff this fish before baking, will be found a great improvement.

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

*Ingredify <https://ingredify.com>*