

Cauliflowers A La Sauce Blanche

Ingredients

3 cauliflowers, 1/2 pint of sauce blanche, or French melted butter, No. 378; 3 oz. of butter; salt and water.

Method

Cleanse the cauliflowers as in the preceding recipe, and cut the stalks off flat at the bottom; boil them until tender in salt and water, to which the above proportion of butter has been added, and be careful to take them up the moment they are done, or they will break, and the appearance of the dish will be spoiled. Drain them well, and dish them in the shape of a large cauliflower. Have ready 1/2 pint of sauce, made by recipe No. 378, pour it over the flowers, and serve hot and quickly.

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

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