

Chapter Xix

Ingredients

1/2 lb. of cold roast veal, a few slices of bacon, 1 pint of bread crumbs, 1/2 pint of good veal gravy, 1/2 teaspoonful of minced lemon-peel, 1 blade of pounded mace, cayenne and salt to taste, 4 eggs.

Method

Mince finely the veal and bacon; add the bread crumbs, gravy, and seasoning, and stir these ingredients well together. Beat up the eggs thoroughly; add these, mix the whole well together, put into a dish, and bake from 3/4 to 1 hour. When liked, a little good gravy may be served in a tureen as an accompaniment.

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

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