

Chicken Or Fowl Patties

Ingredients

The remains of cold roast chicken or fowl; to every 1/4 lb. of meat allow 2 oz. of ham, 3 tablespoonfuls of cream, 2 tablespoonfuls of veal gravy, 1/2 teaspoonful of minced lemon-peel; cayenne, salt, and pepper to taste; 1 tablespoonful of lemon-juice, 1 oz. of butter rolled in flour; puff paste.

Method

Mince very small the white meat from a cold roast fowl, after removing all the skin; weigh it, and to every 1/4 lb. of meat allow the above proportion of minced ham. Put these into a stewpan with the remaining ingredients, stir over the fire for 10 minutes or 1/4 hour, taking care that the mixture does not burn. Roll out some puff paste about 1/4 inch in thickness; line the patty-pans with this, put upon each a small piece of bread, and cover with another layer of paste; brush over with the yolk of an egg, and bake in a brisk oven for about 1/4 hour. When done, cut a round piece out of the top, and, with a small spoon, take out the bread (be particular in not breaking the outside border of the crust), and fill the patties with the mixture.

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

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