

Egg Balls For Soups And Made Dishes

Ingredients

8 eggs, a little flour; seasoning to taste of salt.

Method

Boil 6 eggs for 20 minutes, strip off the shells, take the yolks and pound them in a mortar. Beat the yolks of the other 2 eggs; add them, with a little flour and salt, to those pounded; mix all well together, and roll into balls. Boil them before they are put into the soup or other dish they may be intended for.

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

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