

Eggs A La Maitre D'Hotel

Ingredients

1/4 lb. of fresh butter, 1 tablespoonful of flour, 1/2 pint of milk, pepper and salt to taste, 1 tablespoonful of minced parsley, the juice of 1/2 lemon, 6 eggs.

Method

Put the flour and half the butter into a stewpan; stir them over the fire until the mixture thickens; pour in the milk, which should be boiling; add a seasoning of pepper and salt, and simmer the whole for 5 minutes. Put the remainder of the butter into the sauce, and add the minced parsley; then boil the eggs hard, strip off the shells, cut the eggs into quarters, and put them on a dish. Bring the sauce to the boiling-point, add the lemon-juice, pour over the eggs, and serve.

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

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