

Eggs A La Tripe

Ingredients

8 eggs, 3/4 pint of Bechamel sauce No. 368, dessertspoonful of finely-minced parsley.

Method

Boil the eggs hard; put them into cold water, peel them, take out the yolks whole, and shred the whites. Make 3/4 pint of Bechamel sauce by recipe No. 368; add the parsley, and, when the sauce is quite hot, put the yolks of the eggs into the middle of the dish, and the shred whites round them; pour over the sauce, and garnish with leaves of puff-paste or fried croutons. There is no necessity for putting the eggs into the saucepan with the Bechamel; the sauce, being quite hot, will warm the eggs sufficiently.

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

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