

Endive A La Francaise

Ingredients

6 heads of endive, 1 pint of broth, 3 oz. of fresh butter; salt, pepper, and grated nutmeg to taste.

Method

Wash and boil the endive as in the preceding recipe; chop it rather fine, and put into a stewpan with the broth; boil over a brisk fire until the sauce is all reduced; then put in the butter, pepper, salt, and grated nutmeg (the latter must be very sparingly used); mix all well together, bring it to the boiling point, and serve very hot.
Time,--10 minutes to boil, 5 minutes to simmer in the broth.

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

Ingredify <https://ingredify.com>