

Espagnole, Or Brown Spanish Sauce

Ingredients

2 slices of lean ham, 1 lb. of veal, 1-1/2 pint of white stock, No. 107; 2 or 3 sprigs of parsley, 1/2 a bay-leaf, 2 or 3 sprigs of savoury herbs, 6 green onions, 3 shalots, 2 cloves, 1 blade of mace, 2 glasses of sherry or Madeira, thickening of butter and flour.

Method

Cut up the ham and veal into small square pieces, and put them into a stewpan. Moisten these with 1/2 pint of the stock No. 107, and simmer till the bottom of the stewpan is covered with a nicely-coloured glaze, when put in a few more spoonfuls to detach it. Add the remainder of the stock, with the spices, herbs, shalots, and onions, and simmer very gently for 1 hour. Strain and skim off every particle of fat, and when required for use, thicken with butter and flour, or with a little roux. Add the wine, and, if necessary, a seasoning of cayenne; when it will be ready to serve.

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

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