

# Fillets Of Turbot A L'Italienne

## Ingredients

The remains of cold turbot, Italian sauce. (See Sauces.)

## Method

Clear the fish carefully from the bone, and take away all skin, which gives an unpleasant flavour to the sauce. Make the sauce hot, lay in the fish to warm through, but do not let it boil. Garnish with croutons.

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

*Ingredify <https://ingredify.com>*