

Forcemeat Balls For Fish Soups

Ingredients

1 middling-sized lobster, 1/2 an anchovy, 1 head of boiled celery, the yolk of a hard-boiled egg; salt, cayenne, and mace to taste; 4 tablespoonfuls of bread crumbs, 2 oz. of butter, 2 eggs.

Method

Pick the meat from the shell of the lobster, and pound it, with the soft parts, in a mortar; add the celery, the yolk of the hard-boiled egg, seasoning, and bread crumbs. Continue pounding till the whole is nicely amalgamated. Warm the butter till it is in a liquid state; well whisk the eggs, and work these up with the pounded lobster-meat. Make into balls of about an inch in diameter, and fry of a nice pale brown.

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

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