

Fowl A La Mayonnaise

Ingredients

A cold roast fowl, Mayonnaise sauce No. 468, 4 or 5 young lettuces, 4 hard-boiled eggs, a few water-cresses, endive.

Method

Cut the fowl into neat joints, lay them in a deep dish, piling them high in the centre, sauce the fowl with Mayonnaise made by recipe No. 468, and garnish the dish with young lettuces cut in halves, water-cresses, endive, and hard-boiled eggs: these may be sliced in rings, or laid on the dish whole, cutting off at the bottom a piece of the white, to make the egg stand. All kinds of cold meat and solid fish may be dressed a la Mayonnaise, and make excellent luncheon or supper dishes. The sauce should not be poured over the fowls until the moment of serving. Should a very large Mayonnaise be required, use 2 fowls instead of 1, with an equal proportion of the remaining ingredients.

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

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