

Hot Lobster

Ingredients

1 lobster, 2 oz. of butter, grated nutmeg; salt, pepper, and pounded mace, to taste; bread crumbs, 2 eggs.

Method

Pound the meat of the lobster to a smooth paste with the butter and seasoning, and add a few bread crumbs. Beat the eggs, and make the whole mixture into the form of a lobster; pound the spawn, and sprinkle over it. Bake 1/4 hour, and just before serving, lay over it the tail and body shell, with the small claws underneath, to resemble a lobster.

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

Ingredify <https://ingredify.com>