

# Italian Mode Of Dressing Truffles

## Ingredients

10 truffles, 1/4 pint of salad-oil, pepper and salt to taste, 1 tablespoonful of minced parsley, a very little finely-minced garlic, 2 blades of pounded mace, 1 tablespoonful of lemon-juice.

## Method

After cleansing and brushing the truffles, cut them into thin slices, and put them in a baking-dish, on a seasoning of oil, pepper, salt, parsley, garlic, and mace in the above proportion. Bake them for nearly an hour, and, just before serving, add the lemon-juice, and send them to table very hot.

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

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