

Liaison Of Eggs For Thickening Sauces

Ingredients

The yolks of 3 eggs, 8 tablespoonfuls of milk or cream.

Method

Beat up the yolks of the eggs, to which add the milk, and strain the whole through a hair-sieve. When the liaison is being added to the sauce it is intended to thicken, care must be exercised to keep stirring it during the whole time, or, otherwise, the eggs will curdle. It should only just simmer, but not boil. LIVER AND LEMON SAUCE FOR POULTRY.

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

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