

Partridge Pie

Ingredients

3 partridges, pepper and salt to taste, 1 teaspoonful of minced parsley (when obtainable, a few mushrooms), 3/4 lb. of veal cutlet, a slice of ham, 1/2 pint of stock, puff paste.

Method

Line a pie-dish with a veal cutlet; over that place a slice of ham and a seasoning of pepper and salt. Pluck, draw, and wipe the partridges; cut off the legs at the first joint, and season them inside with pepper, salt, minced parsley, and a small piece of butter; place them in the dish, and pour over the stock; line the edges of the dish with puff paste, cover with the same, brush it over with the yolk of an egg, and bake for 3/4 to 1 hour.

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

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