

Potato Pasty

Ingredients

1-1/2 lb. of rump-steak or mutton cutlets, pepper and salt to taste, 1/3 pint of weak broth or gravy, 1 oz. of butter, mashed potatoes. [Illustration: POTATO-PASTY PAN.]

Method

Place the meat, cut in small pieces, at the bottom of the pan; season it with pepper and salt, and add the gravy and butter broken, into small pieces. Put on the perforated plate, with its valve-pipe screwed on, and fill up the whole space to the top of the tube with nicely-mashed potatoes mixed with a little milk, and finish the surface of them in any ornamental manner. If carefully baked, the potatoes will be covered with a delicate brown crust, retaining all the savoury steam rising from the meat. Send it to table as it comes from the oven, with a napkin folded round it.

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

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