

Recipe 1156

Ingredients

2 pailfuls of spinach, 2 tablespoonfuls of salt, 2 oz. of butter, 8 tablespoonfuls of cream, 1 small teaspoonful of pounded sugar, a very little grated nutmeg.

Method

Boil and drain the spinach as in recipe No. 1155; chop it finely, and put it into a stewpan with the butter; stir over a gentle fire, and, when the butter has dried away, add the remaining ingredients, and simmer for about 5 minutes. Previously to adding the cream, boil it first, in case it should curdle. Serve on a hot dish, and garnish either with sippets of toasted bread or leaves of puff-paste.

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

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