

Recipe 273

Ingredients

1 lobster, 4 tablespoonfuls of white stock, 2 tablespoonfuls of cream, pounded mace, and cayenne to taste; bread crumbs.

Method

Pick the meat from the shell, and cut it up into small square pieces; put the stock, cream, and seasoning into a stewpan, add the lobster, and let it simmer gently for 6 minutes. Serve it in the shell, which must be nicely cleaned, and have a border of puff-paste; cover it with bread crumbs, place small pieces of butter over, and brown before the fire, or with a salamander.

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

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