

Recipe 277

Ingredients

Minced lobster, 4 tablespoonfuls of bechamel, 6 drops of anchovy sauce, lemon-juice, cayenne to taste.

Method

Line the patty-pans with puff-paste, and put into each a small piece of bread: cover with paste, brush over with egg, and bake of a light colour. Take as much lobster as is required, mince the meat very fine, and add the above ingredients; stir it over the fire for 6 minutes; remove the lids of the patty-cases, take out the bread, fill with the mixture, and replace the covers.

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

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