

Recipe 454

Ingredients

1/2 pint of white stock, No. 107; 2 tablespoonfuls of chopped mushrooms, 1 dessertspoonful of chopped shalots, 1 slice of ham, minced very fine; 1/4 pint of Bechamel, No. 367; salt to taste, a few drops of garlic vinegar, 1/2 teaspoonful of pounded sugar, a squeeze of lemon-juice.

Method

Put the shalots and mushrooms into a stewpan with the stock and ham, and simmer very gently for 1/2 hour, when add the Bechamel. Let it just boil up, and then strain it through a tammy; season with the above ingredients, and serve very hot. If this sauce should not have retained a nice white colour, a little cream may be added.

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

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