

Recipe 509

Ingredients

1/2 pint of sauce tournee (No. 517), the yolks of 2 eggs.

Method

Put the sauce into a stewpan, heat it, and stir to it the beaten yolks of 2 eggs, which have been previously strained. Let it just simmer, but not boil, or the eggs will curdle; and after they are added to the sauce, it must be stirred without ceasing. This sauce is a general favourite, and is used for many made dishes.

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

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