

Recipe 647

Ingredients

The remains of cold roast or boiled beef, seasoning to taste of salt, pepper, and minced herbs; puff paste.

Method

Mince the beef tolerably fine with a small amount of its own fat; add a seasoning of pepper, salt, and chopped herbs; put the whole into a roll of puff paste, and bake for 1/2 hour, or rather longer, should the roll be very large. Beef patties may be made of cold meat, by mincing and seasoning beef as directed above, and baking in a rich puff paste in patty-tins. _Time_,--1/2 hour.

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

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