

Recipe 707

Ingredients

The chump end of a loin of mutton, buttered paper, French beans, a little glaze, 1 pint of gravy.

Method

Roll up the mutton in a piece of buttered paper, roast it for 2 hours, and do not allow it to acquire the least colour. Have ready some French beans, boiled, and drained on a sieve; remove the paper from the mutton, glaze it; just heat up the beans in the gravy, and lay them on the dish with the meat over them. The remainder of the gravy may be strained, and sent to table in a tureen.

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

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