

Recipe 799

Ingredients

2 lbs. of cold roast pork, pepper and salt to taste, 1 dessertspoonful of minced parsley, 4 leaves of sage, a very small bunch of savoury herbs, 2 blades of pounded mace, a little nutmeg, 1/2 teaspoonful of minced lemon-peel; good strong gravy, sufficient to fill the mould.

Method

Cut, but do not chop, the pork into fine pieces, and allow 1/4 lb. of fat to each pound of lean. Season with pepper and salt; pound well the spices, and chop finely the parsley, sage, herbs, and lemon-peel, and mix the whole nicely together. Put it into a mould, fill up with good strong well-flavoured gravy, and bake rather more than one hour. When cold, turn it out of the mould.

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

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