

# Recipe 859

## Ingredients

A few slices of cold roast veal, a few slices of cold ham, 2 hard-boiled eggs, 2 tablespoonfuls of minced parsley, a little pepper, good gravy.

## Method

Cut off all the brown outside from the veal, and cut the eggs into slices. Procure a pretty mould; lay veal, ham, eggs, and parsley in layers, with a little pepper between each, and when the mould is full, get some strong stock, and fill up the shape. Bake for 1/2 hour, and when cold, turn it out.

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

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