

Recipe 864

Ingredients

The remains of a cold calf's head, rather more than 1/2 pint of Maitre d'hotel sauce No. 466.

Method

Make the sauce by recipe No. 466, and have it sufficiently thick that it may nicely cover the meat; remove the bones from the head, and cut the meat into neat slices. When the sauce is ready, lay in the meat; let it gradually warm through, and, after it boils up, let it simmer very gently for 5 minutes, and serve.

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

Ingredify <https://ingredify.com>