

Recipe 867

Ingredients

Neck of veal, salt and pepper to taste, the yolk of 1 egg, bread crumbs, 1/2 pint of Italian sauce No. 453.

Method

Cut the veal into cutlets, flatten and trim them nicely; powder over them a little salt and pepper; brush them over with the yolk of an egg, dip them into bread crumbs, then into clarified butter, and, afterwards, in the bread crumbs again; broil or fry them over a clear fire, that they may acquire a good brown colour. Arrange them in the dish alternately with rashers of broiled ham, and pour the sauce, made by recipe No. 453, in the middle.

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

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