

Recipe 868

Ingredients

2 or 3 lbs. of veal cutlets, egg and bread crumbs, 2 tablespoonfuls of minced savoury herbs, salt and pepper to taste, a little grated nutmeg.

Method

Cut the cutlets about 3/4 inch in thickness, flatten them, and brush them over with the yolk of an egg; dip them into bread crumbs and minced herbs, season with pepper and salt and grated nutmeg, and fold each cutlet in a piece of buttered paper. Broil them, and send them to table with melted butter or a good gravy.

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

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