

# Recipe 871

## Ingredients

The remains of cold roast veal, 1/2 teaspoonful of grated nutmeg, 2 blades of pounded mace, cayenne and salt to taste, a little butter, 1 dessertspoonful of flour, 1/4 pint of water, 1 teaspoonful of anchovy sauce, 1 tablespoonful of lemon-juice, 1 teaspoonful of lemon-peel, 1 tablespoonful of mushroom ketchup, 3 tablespoonfuls of cream, 1 tablespoonful of sherry.

## Method

Cut the veal into thin slices about 3 inches in width; hack them with a knife, and grate on them the nutmeg, mace, cayenne, and salt, and fry them in a little butter. Dish them, and make a gravy in the pan by putting in the remaining ingredients. Give one boil, and pour it over the collops; garnish with lemon and slices of toasted bacon, rolled. Forcemeat balls may be added to this dish. If cream is not at hand, substitute the yolk of an egg beaten up well with a little milk.

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

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