

Recipe 879

Ingredients

About 2 lbs. of the prime part of the leg of veal, a few slices of bacon, forcemeat No. 417, cayenne to taste, egg and bread crumbs, gravy.

Method

Cut the veal into long thin collops, flatten them, and lay on each a piece of thin bacon of the same size; have ready some forcemeat, made by recipe No. 417, which spread over the bacon, sprinkle over all a little cayenne, roll them up tightly, and do not let them be more than 2 inches long. Skewer each one firmly, egg and bread crumb them, and fry them a nice brown in a little butter, turning them occasionally, and shaking the pan about. When done, place them on a dish before the fire; put a small piece of butter in the pan, dredge in a little flour, add 1/4 pint of water, 2 tablespoonfuls of lemon-juice, a seasoning of salt, pepper, and pounded mace; let the whole boil up, and pour it over the collops.

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

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