

Recipe 887

Ingredients

Loin of veal, 1/2 teaspoonful of minced lemon-peel, rather more than 1/2 pint of Bechamel or white sauce.

Method

A loin of veal which has come from table with very little taken off, answers very well for this dish. Cut off the meat from the inside, mince it, and mix with it some minced lemon-peel; put it into sufficient Bechamel to warm through. In the mean time, wrap the joint in buttered paper, and place it in the oven to warm. When thoroughly hot, dish the mince, place the loin above it, and pour over the remainder of the Bechamel.

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

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