

# Recipe 889

## Ingredients

The remains of a fillet of veal, 1 pint of Bechamel sauce No. 367, 1/2 teaspoonful of minced lemon-peel, forcemeat balls.

## Method

Cut--but do not \_chop\_--a few slices of cold roast veal as finely as possible, sufficient to make rather more than 1 lb., weighed after being minced. Make the above proportion of Bechamel, by recipe No. 367; add the lemon-peel, put in the veal, and let the whole gradually warm through. When it is at the point of simmering, dish it, and garnish with forcemeat balls and fried sippets of bread.

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

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