

Recipe 892

Ingredients

3/4 lb. of cold roast veal, a small slice of bacon, 1/4 teaspoonful of minced lemon-peel, 1/2 onion chopped fine, salt, pepper, and pounded mace to taste, a slice of toast soaked in milk, 1 egg.

Method

Mince the meat very fine, after removing from it all skin and outside pieces, and chop the bacon; mix these well together, adding the lemon-peel, onion, seasoning, mace, and toast. When all the ingredients are thoroughly incorporated, heat up an egg, with which bind the mixture. Butter a shape, put in the meat, and bake for 3/4 hour; turn it out of the mould carefully, and pour round it a good brown gravy. A sheep's head dressed in this manner is an economical and savoury dish.

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

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