

Recipe 895

Ingredients

A few thin slices of cold fillet of veal, a few thin slices of bacon, forcemeat No. 417, a cupful of gravy, 4 tablespoonfuls of cream, puff-crust.

Method

Cut thin slices from a fillet of veal, place on them thin slices of bacon, and over them a layer of forcemeat, made by recipe No. 417, with an additional seasoning of shallot and cayenne; roll them tightly, and fill up a pie-dish with them; add the gravy and cream, cover with a puff-crust, and bake for 1 to 1-1/2 hour: should the pie be very large, allow 2 hours. The pieces of rolled veal should be about 3 inches in length, and about 3 inches round.

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

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