

# Recipe 899

## Ingredients

To every lb. of veal allow 1/4 lb. of ham, cayenne and pounded mace to taste, 6 oz. of fresh butter; clarified butter.

## Method

Mince the veal and ham together as finely as possible, and pound well in a mortar, with cayenne, pounded mace, and fresh butter in the above proportion. When reduced to a perfectly smooth paste, press it into potting-pots, and cover with clarified butter. If kept in a cool place, it will remain good some days.

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

*Ingredify <https://ingredify.com>*