

# Recipe 901

## Ingredients

A few slices of cold roast veal, a few slices of ham or bacon, 1 tablespoonful of minced parsley, 1 tablespoonful of minced savoury herbs, 1 blade of pounded mace, a very little grated nutmeg, cayenne and salt to taste, 2 eggs well beaten, bread crumbs.

## Method

Mince the veal very finely with a little ham or bacon; add the parsley, herbs, spices, and seasoning; mix into a paste with an egg; form into balls or cones; brush these over with egg, sprinkle with bread crumbs, and fry a rich brown. Serve with brown gravy, and garnish the dish with fried parsley.

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

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