

Recipe 910

Ingredients

The gristles from 2 breasts of veal, stock No. 107, 1 faggot of savoury herbs, 1 blade of pounded mace, 4 cloves, 2 carrots, 2 onions, a strip of lemon-peel, egg and bread crumbs, 2 tablespoonfuls of chopped mushrooms, salt and pepper to taste, 2 tablespoonfuls of sherry, the yolk of 1 egg, 3 tablespoonfuls of cream.

Method

After removing the gristles from a breast of veal, stew them for 4 hours, as in the preceding recipe, with stock, herbs, mace, cloves, carrots, onions, and lemon-peel. When perfectly tender, lift them out and remove any bones or hard parts remaining. Put them between two dishes, with a weight on the top, and when cold, cut them into slices. Brush these over with egg, sprinkle with bread crumbs, and fry a pale brown. Take 1/2 pint of the gravy they were boiled in, add 2 tablespoonfuls of chopped mushrooms, a seasoning of salt and pepper, the sherry, and the yolk of an egg beaten with 3 tablespoonfuls of cream. Stir the sauce over the fire until it thickens; when it is on the _point of boiling_, dish the tendrons in a circle, and pour the sauce in the middle. Tendrons are dressed in a variety of ways,--with sauce a l'Espagnole, vegetables of all kinds: when they are served with a puree, they should always be glazed.

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

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