

Recipe 911

Ingredients

Half a calf's head, or the remains of a cold boiled one; rather more than 1 pint of good white stock, No. 107, 1 glass of sherry or Madeira, cayenne and salt to taste, about 12 mushroom-buttons (when obtainable), 6 hard-boiled eggs, 4 gherkins, 8 quenelles or forcemeat balls, No. 422 or 423, 12 crayfish, 12 croutons.

Method

Half a calf's head is sufficient to make a good entree, and if there are any remains of a cold one left from the preceding day, it will answer very well for this dish. After boiling the head until tender, remove the bones, and cut the meat into neat pieces; put the stock into a stewpan, add the wine, and a seasoning of salt and cayenne; fry the mushrooms in butter for 2 or 3 minutes, and add these to the gravy. Boil this quickly until somewhat reduced; then put in the yolks of the hard-boiled eggs *_whole_*, the whites cut in small pieces, and the gherkins chopped. Have ready a few veal quenelles, made by recipe No. 422 or 423; add these, with the slices of head, to the other ingredients, and let the whole get thoroughly hot, *_without boiling_*. Arrange the pieces of head as high in the centre of the dish as possible; pour over them the ragout, and garnish with the crayfish and croutons placed alternately. A little of the gravy should also be served in a tureen.

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

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