

Recipe 946

Ingredients

The remains of cold roast fowl, 1 strip of lemon-peel, 1 blade of pounded mace, 1 bunch of savoury herbs, 1 onion, popper and salt to taste, 1 pint of water, 1 teaspoonful of flour, 1/4 pint of cream, the yolks of 2 eggs.

Method

Carve the fowls into nice joints; make gravy of the trimmings and legs, by stewing them with the lemon-peel, mace, herbs, onion, seasoning, and water, until reduced to 1/2 pint; then strain, and put in the fowl. Warm it through, and thicken with a teaspoonful of flour; stir the yolks of the eggs into the cream; add these to the sauce, let it get thoroughly hot, but do not allow it to boil, or it will curdle.

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

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