

Recipe 953

Ingredients

1/4 lb. of rice, 1 quart of stock or broth, 3 oz. of butter, minced fowl, egg, and bread crumbs.

Method

Put the rice into the above proportion of cold stock or broth, and let it boil very gently for 1/2 hour; then add the butter, and simmer it till quite dry and soft. When cold, make it into balls, hollow out the inside, and fill with minced fowl made by recipe No. 956. The mince should be rather thick. Cover over with rice, dip the balls into egg, sprinkle them with bread crumbs, and fry a nice brown. Dish them, and garnish with fried parsley. Oysters, white sauce, or a little cream, may be stirred into the rice before it cools.

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

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