

Recipe 971

Ingredients

A few thin slices of beef, the same of bacon, 9 larks, flour; for stuffing, 1 teacupful of bread crumbs, 1/2 teaspoonful of minced lemon-peel, 1 teaspoonful of minced parsley, 1 egg, salt and pepper to taste, 1 teaspoonful of chopped shalot, 1/2 pint of weak stock or water, puff-paste.

Method

Make a stuffing of bread crumbs, minced lemon-peel, parsley, and the yolk of an egg, all of which should be well mixed together; roll the larks in flour, and stuff them. Line the bottom of a pie-dish with a few slices of beef and bacon; over these place the larks, and season with salt, pepper, minced parsley, and chopped shalot, in the above proportion. Pour in the stock or water, cover with crust, and bake for an hour in a moderate oven. During the time the pie is baking, shake it 2 or 3 times, to assist in thickening the gravy, and serve very hot.

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

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