

Recipe 975

Ingredients

1-1/2 lb. of rump-steak, 2 or 3 pigeons, 3 slices of ham, pepper and salt to taste, 2 oz. of butter, 4 eggs, puff crust.

Method

Cut the steak into pieces about 3 inches square, and with it line the bottom of a pie-dish, seasoning it well with pepper and salt. Clean the pigeons, rub them with pepper and salt inside and out, and put into the body of each rather more than 1/2 oz. of butter; lay them on the steak, and a piece of ham on each pigeon. Add the yolks of 4 eggs, and half fill the dish with stock; place a border of puff paste round the edge of the dish, put on the cover, and ornament it in any way that may be preferred. Clean three of the feet, and place them in a hole made in the crust at the top: this shows what kind of pie it is. Glaze the crust,--that is to say, brush it over with the yolk of an egg,--and bake it in a well-heated oven for about 1-1/4 hour. When liked, a seasoning of pounded mace may be added.

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

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