

Roast Larks

Ingredients

Larks, egg and bread crumbs, fresh butter.

Method

These birds are by many persons esteemed a great delicacy, and may be either roasted or broiled. Pick, gut, and clean them; when they are trussed, brush them over with the yolk of an egg; sprinkle with bread crumbs, and roast them before a quick fire; baste them continually with fresh butter, and keep sprinkling with the bread crumbs until the birds are well covered. Dish them on bread crumbs fried in clarified butter, and garnish the dish with slices of lemon. Broiled larks are also very excellent: they should be cooked over a clear fire, and would take about 10 minutes or 1/4 hour.

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

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