

Scotch Woodcock

Ingredients

A few slices of hot buttered toast; allow 1 anchovy to each slice. For the sauce,--1/4 pint of cream, the yolks of 3 eggs.

Method

Separate the yolks from the whites of the eggs; beat the former, stir to them the cream, and bring the sauce to the boiling-point, but do not allow it to boil, or it will curdle. Have ready some hot buttered toast, spread with anchovies pounded to a paste; pour a little of the hot sauce on the top, and serve very hot and very quickly.

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

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