

Sole Or Cod Pie

Ingredients

The remains of cold boiled sole or cod, seasoning to taste of pepper, salt, and pounded mace, 1 dozen oysters to each lb. of fish, 3 tablespoonfuls of white stock, 1 teacupful of cream thickened with flour, puff paste.

Method

Clear the fish from the bones, lay it in a pie-dish, and between each layer put a few oysters and a little seasoning; add the stock, and, when liked, a small quantity of butter; cover with puff paste, and bake for 1/2 hour. Boil the cream with sufficient flour to thicken it; pour in the pie, and serve.

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

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