

To Dress Truffles With Champagne

Ingredients

12 fine black truffles, a few slices of fat bacon, 1 carrot, 1 turnip, 2 onions, a bunch of savoury herbs, including parsley, 1 bay-leaf, 2 cloves, 1 blade of pounded mace, 2 glasses of champagne, 1/2 pint of stock.

Method

Carefully select the truffles, reject those that have a musty smell, and wash them well with a brush, in cold water only, until perfectly clean. Put the bacon into a stewpan, with the truffles and the remaining ingredients; simmer these gently for an hour, and let the whole cool in the stewpan. When to be served, rewarm them, and drain them on a clean cloth; then arrange them on a delicately white napkin, that it may contrast as strongly as possible with the truffles, and serve. The trimmings of truffles are used to flavour gravies, stock, sauces, &c.; and are an excellent addition to ragouts, made dishes of fowl, &c.

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

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