

Truffles A L'Italienne

Ingredients

10 truffles, 1 tablespoonful of minced parsley, 1 minced shalot, salt and pepper to taste, 2 oz. of butter, 2 tablespoonfuls of good brown gravy, the juice of 1/2 lemon, cayenne to taste.

Method

Wash the truffles and cut them into slices about the size of a penny-piece; put them into a saute pan, with the parsley, shalot, salt, pepper, and 1 oz. of butter; stir them over the fire, that they may all be equally done, which will be in about 10 minutes, and drain off some of the butter; then add a little more fresh butter, 2 tablespoonfuls of good gravy, the juice of 1/2 lemon, and a little cayenne; stir over the fire until the whole is on the point of boiling, when serve.

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

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