

# Turbot Au Gratin

## Ingredients

Remains of cold turbot, bechamel (\_see\_ Sauces), bread crumbs, butter.

## Method

Cut the flesh of the turbot into small dice, carefully freeing it from all skin and bone. Put them into a stewpan, and moisten with 4 or 5 tablespoonfuls of bechamel. Let it get thoroughly hot, but do not allow it to boil. Spread the mixture on a dish, cover with finely-grated bread crumbs, and place small pieces of butter over the top. Brown it in the oven, or with a salamander.

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

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