

Veal And Ham Pie

Ingredients

2 lbs. of veal cutlets, 1/2 lb. of boiled ham, 2 tablespoonfuls of minced savoury herbs, 1/4 teaspoonful of grated nutmeg, 2 blades of pounded mace, pepper and salt to taste, a strip of lemon-peel finely minced, the yolks of 2 hard-boiled eggs, 1/2 pint of water, nearly 1/2 pint of good strong gravy, puff-crust.

Method

Cut the veal into nice square pieces, and put a layer of them at the bottom of a pie-dish; sprinkle over these a portion of the herbs, spices, seasoning, lemon-peel, and the yolks of the eggs cut in slices; cut the ham very thin, and put a layer of this in. Proceed in this manner until the dish is full, so arranging it that the ham comes at the top. Lay a puff-paste on the edge of the dish, and pour in about 1/2 pint of water; cover with crust, ornament it with leaves, brush it over with the yolk of an egg, and bake in a well-heated oven for 1 to 1-1/2 hour, or longer, should the pie be very large. When it is taken out of the oven, pour in at the top, through a funnel, nearly 1/2 pint of strong gravy: this should be made sufficiently good that, when cold, it may cut in a firm jelly. This pie may be very much enriched by adding a few mushrooms, oysters, or sweetbreads; but it will be found very good without any of the last-named additions.

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

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