# Topsy-turvy pie: makes minced meat into a treat / Bovril.

#### **Contributors**

Bovril Limited.

### **Publication/Creation**

London: Bovril, [1940?]

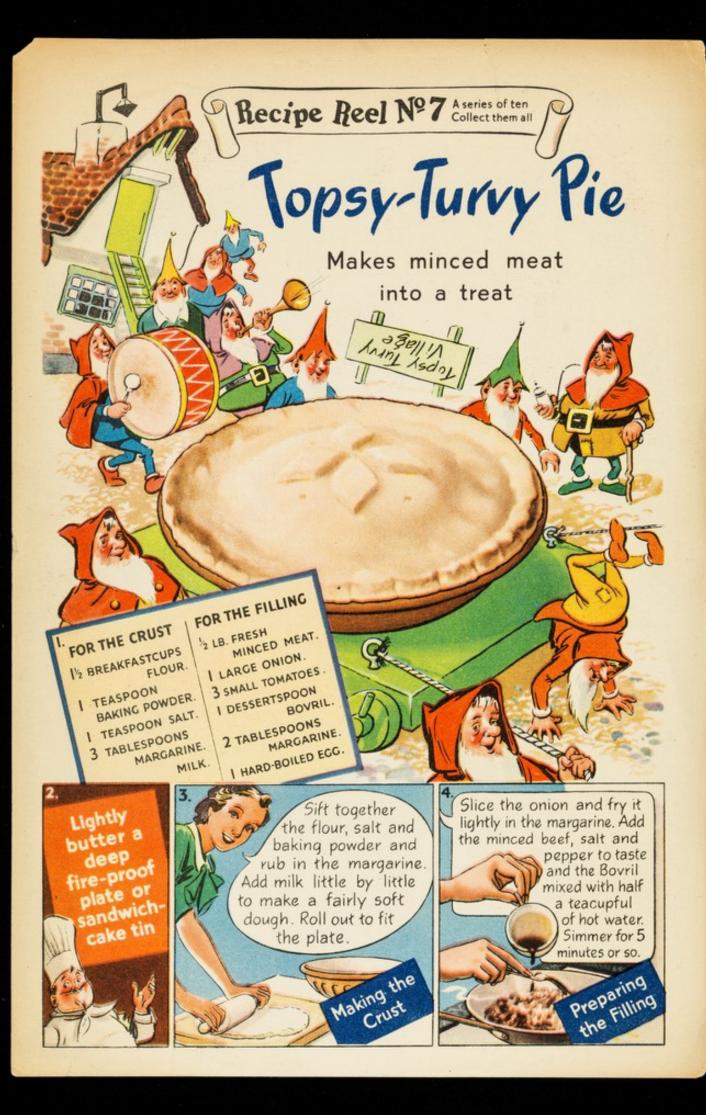
#### **Persistent URL**

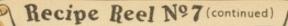
https://wellcomecollection.org/works/xv8mdmcb

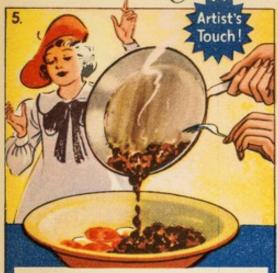
#### License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).









Peel and slice the tomatoes and arrange them together with slices of hard-boiled egg neatly on the bottom of the pie plate. Now pour the meat over them, gently so as not to disarrange the slices.

# TOPPING IT OFF Cover with the rolled-out crust and prick here and there to allow steam to escape. crust from becoming soggy. This prevents the Cook in a quick oven for (or regular)

## BOTTOMS UP!

Have a hot platter ready and carefully turn out the pie, upside-down. Serve with mashed potatoes and gravy.





assimilation so that all your food does you more good.

# **BOVRIL**, the power of Beef

Bovril, Old St., London.