

To boil macaroni... : the finest Naples macaroni imported by / B. Perelli-Rocco.

Contributors

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TO BOIL MACARONI.

Have half a gallon of water in a stewpan with an ounce of salt, when boiling throw in one pound of Macaroni, keep it boiling very quickly till tender, taking care it is not done too much—most kinds require about half an hour; when cooked, put it in a colander near the fire or on a hot plate, to drain thoroughly from the water, then lay one quarter on the dish you intend to serve; have ready a quarter of a pound of grated Parmesan, which you divide into four parts to sprinkle over each layer of Macaroni, then pour over the whole a quarter of a pound of finest fresh butter, boiled to a froth, toss round and round till well mixed. It is then ready and must be served immediately, very hot. A rich gravy may be poured over it, made as under:—

I.

To make the Gravy for Macaroni.

Take one pound of rump steak larded through, fry with a tiny piece of garlic, two ounces of butter, a little salt and pepper, cook it in a covered stewpan, turning it almost constantly for half an hour, add a very little broth, about a quarter of a pint, take off all the fat, and let it simmer for another hour, take out the meat to serve on a separate dish, add a little tomato sauce to the gravy and pour over the Macaroni. The concentrated Bologna tomato paste is good for this purpose.

II.

A more simple manner to make the Gravy for Macaroni.

Shred an onion into a small stewpan, add an ounce of butter, and fry till a bright gold colour, taking care it does not burn. Mix a small tea cup full of beef tea or good stock, with double the quantity of tomato sauce; pour it on the fried onion, let it boil a minute, and pass it through a strainer on to the cooked Macaroni. This is sufficient for a pound of Macaroni.

THE FINEST NAPLES MACARONI

IMPORTED BY

B. PERELLI-ROCCO,

8, GREEK STREET, SOHO SQUARE.