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Publication/Creation

London ; New York : Longmans, Green, 1891.

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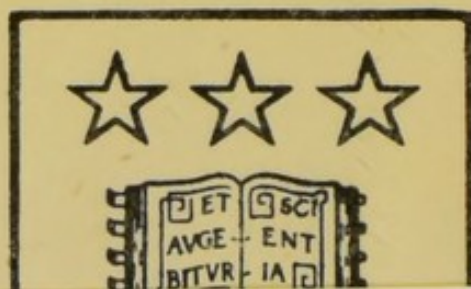


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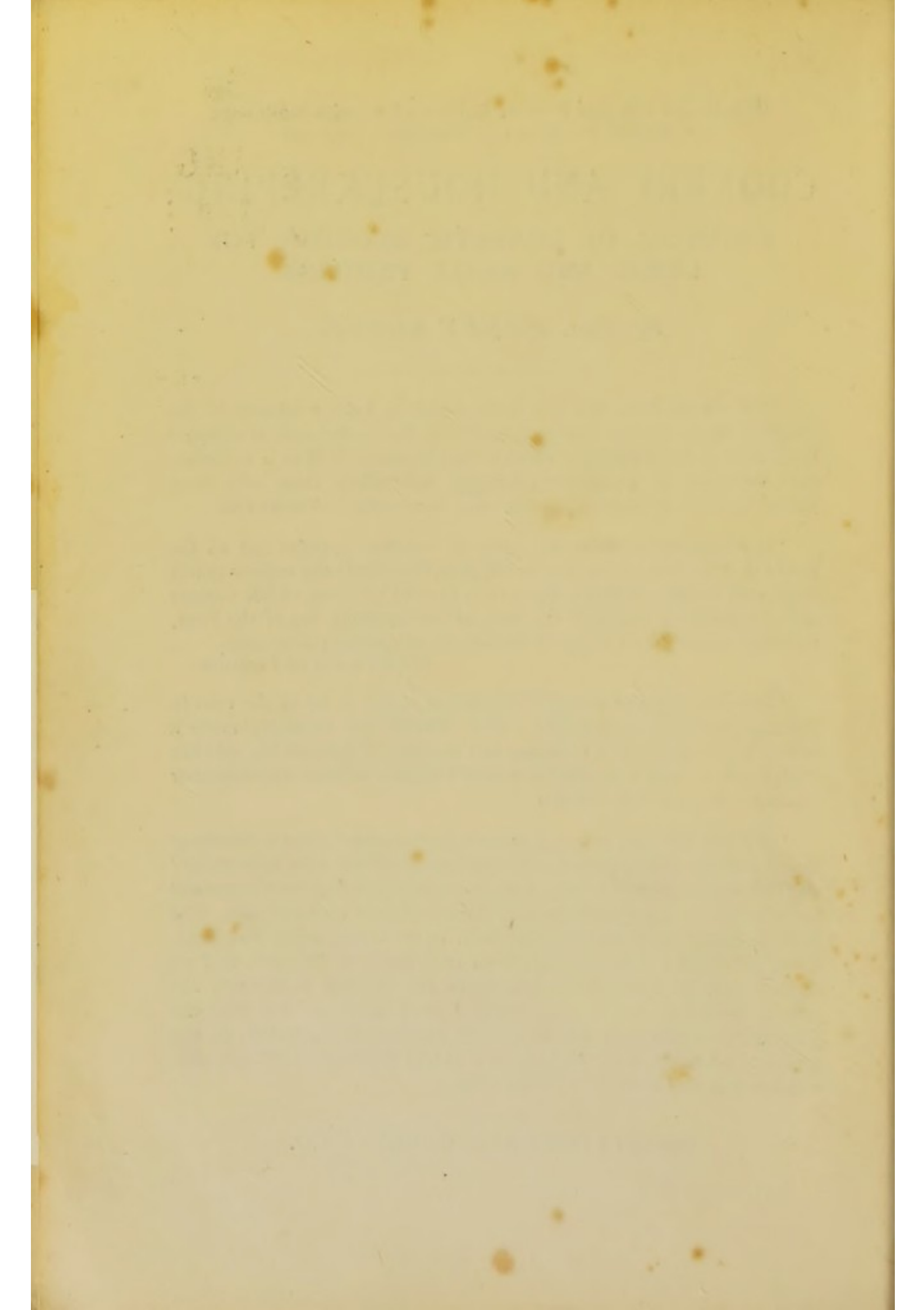
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# ENTRÉES À LA MODE

BY

MRS DE SALIS

AUTHORESS OF 'SAVOURIES À LA MODE'

*'Now good digestion wait on appetite  
And health on both'—Macbeth*

SEVENTH EDITION

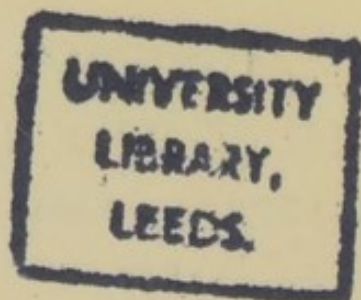
LONDON  
LONGMANS, GREEN, AND CO.  
AND NEW YORK: 15 EAST 16<sup>th</sup> STREET

1891

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PRINTED BY  
SPOTTISWOODE AND CO., NEW-STREET SQUARE  
LONDON



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## P R E F A C E.

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THE success which has attended 'Savouries à la Mode' has emboldened me to offer to the public the present little volume of 'Entrées.' These recipes I have collected (both in England and France) from all the best schools of cookery, personal experiences, and *cordons bleus*.

As in 'Savouries à la Mode,' many of the recipes are entirely original; and I trust that lovers of gastronomy will find some amongst the number which they can both relish and recommend.

The rage for novelty in *plats* for the table is so great, that to produce appetising dishes has become quite a fine art, as it is a *sine quâ non* that the eye as well as the palate should be satisfied.

Perhaps some of my readers will say that a few

of the dishes are expensive. Those that are so are intended more for epicurean feasts, but the majority will be found to be within reach of all.

Although I have endeavoured to describe the recipes as simply as possible, some of the terms are necessarily technical, my book being not so much intended for the use of novices as for those who already know something of the art.

HARRIET A. DE SALIS.



## ENTRÉES À LA MODE.

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### Indian Puffs.

Talmouses à l'Indienne.

Pick a pint of fresh shrimps (or buy half a pint of picked shrimps, which should be soaked for six hours to remove their saltiness). Mince the shrimps small, and mix them with some clarified butter, seasoned with a dessert-spoonful of curry paste and a saltspoonful of salt.

Have ready some thin paste, which should be rolled out very thinly and divided into pieces nearly three inches square. Put on each a little of the shrimp mixture, and fold them over into three-cornered shapes, wetting the edges and pressing them to make them stick together; these should now be fried in hot fat till of a nice light brown colour.

They should be dished up on a serviette and sent very hot to table garnished with fried parsley.

### Lobster Cutlets.

Côtelettes de Homard.

Remove all the flesh from a hen lobster, and cut it up into small pieces. Take the coral from the lobster, dry it, and pound it in the mortar with

an ounce of butter, then pass it through a hair sieve. Put one ounce of flour and half an ounce of butter into a stewpan, and mix them well over the fire; add one gill of water and boil well. Then put in the coral butter, one tablespoonful of cream, a little salt and cayenne. Mix well, then add the lobster, and turn all out on a plate to cool; shape into cutlets, egg and bread-crumb each, and fry in a saucepan in plenty of fat. Dish the cutlets in a circle on a serviette, and ornament with fried parsley. A small piece of claw should be stuck into the end of each cutlet to resemble a bone.

### Lobster Quenelles à la Belle Vue.

Quenelles de Homard à la Belle Vue.

Cut up two lobsters very finely, and make some panada<sup>1</sup> with some crumb of bread soaked in white stock, and let it cool. Pound the lobsters and pass through a wire sieve; add half the quantity of the panada, season with salt, pepper, and a small pinch of nutmeg and nepaul pepper. Mix thoroughly in the mortar with a gill of cream and one egg (the white and yolk beaten separately). Poach them in boiling water, drain them, and dish them up in a circle with some hollandaise sauce in the centre and round them.

### Little Lobster Soufflés.

Petits Soufflés de Homard.

Put two ounces of flour into a stewpan with two ounces of butter and the coral of a hen lobster

<sup>1</sup> See under Panada.



(which has been well pounded), a tiny dust of cayenne, a saltspoonful of salt, one teaspoonful of essence of anchovy, three yolks of eggs, and half a pint of milk. Mix all these ingredients well together over the fire till they boil ; then mince up the flesh of the lobster and add it to the boiling mixture ; with a tablespoonful of boiling cream whip the whites of the three eggs till very stiff. Mix all these ingredients well together and fill little paper cases (or china cases). Put on the top of each a small piece of butter, and bake in a quick oven for ten minutes.

If paper cases are used they should be oiled and dried before the soufflé mixture is put in.

### Oyster Cutlets.

*Côtelettes aux Huîtres.*

Mix about half a pound of veal with the same weight of large stewing oysters ; chop all very finely, and then pound them together in a mortar, adding two ounces of finely chopped veal suet, and three tablespoonfuls of bread-crumbs which have been soaked in the liquor from the oysters ; season with a little salt, white pepper, and a teaspoonful of lemon juice. Now add the beaten yolks of two eggs and mix thoroughly, pounding it a little more, and make it up into the shape of small cutlets. Fry them in butter, after dipping them in egg and bread-crumbs.

Drain them well and send to table very hot. Garnish with sprigs of parsley and slices of lemon cut into fancy shapes.



### Oyster Patties.

*Bouchées aux Huîtres.*

Make some puff paste, roll it out very thin, line some little dariole moulds with it, fill them with barley or rice to keep their shape, bake them in a brisk oven till cooked. Crush some vermicelli on a board with a rolling pin, turn out the pastry cases from the moulds, brush them over with white of egg, and roll them in the vermicelli. Take out the rice and fill in an oyster mixture made of oysters and button mushrooms (two oysters to one small mushroom) all cut into dice; warm them in a little white sauce into which a little anchovy sauce and lemon juice have been added. Make some little paste handles to imitate baskets and put them across; cover the top with fried parsley and serve very hot. Allemande sauce may be used instead of the white sauce.

### Orlys of Oysters.

*Orlys aux Huîtres.*

Blanch some large oysters, press them slightly between two dishes till cold, then slit them open—without quite severing them. Squeeze a little lemon juice inside, and fold the oysters together again. Dip them in some frying batter,<sup>1</sup> and fry in hot fat till they are crisp. Drain, and pile them up high on a napkin or paper, and garnish with fried parsley.

D'Uxelles sauce may be served with them.

<sup>1</sup> See Frying Batter.



**Prawn Curry.***Kari aux Crevettes.*

Take four ounces of butter; put it into a saucepan, and slice into it two onions. Fry them till brown over a slow fire, then remove the onions into another dish. Have the prawns picked, and rub one and a half tablespoonful of curry powder over them and put them into the melted butter, and stew over a slow fire until the meat becomes a light brown. Add as much mutton gravy as will cover the prawns; season with a little salt, then stew over a slow fire, and when the gravy has become thick, add a coffee-cupful of cocoa-nut milk or cream, and the juice of a lemon. Mix the whole together, and serve hot. Garlic or green ginger may be added, according to taste. A dessert-spoonful of sweet chutnee is an improvement.

**Indian Patties.***Tartelettes à l'Orient.*

Line some small patty-pans with good paste very thinly, and fill them with rice or barley (so that they may be kept hollow), and bake them for ten minutes; then take out the rice or barley. Blanch twelve good-sized oysters and cut off the beards; squeeze a little lemon juice over each. Take one and a half ounce of butter, melt it; fry a shalot, and add half a teaspoonful of flour, one teaspoonful of curry powder, the liquor from the oysters, a little cayenne, and half a teaspoonful of lemon juice. Cook this mixture over the fire; then add half a gill of cream and a cooked carrot cut up



in dice ; fill the cases with this mixture, and put on the top of each case one oyster. Cover with a buttered paper and heat up in the oven.

### Beef Olives.

*Olives de Bœuf.*

Take one and a half pound of fillet of beef ; cut it into pieces of three inches long and one inch thick ; beat them out with a wet cutlet bat.

Chop up all the trimmings of the beef, and mince with them two ounces of suet, a teaspoonful of parsley and a saltspoonful of thyme and marjoram. Mix them all well together with three ounces of bread-crumbs, the grated rind of a lemon, a saltspoonful of salt and pepper, and one egg. Farce each piece of beef with this mixture, roll it up, and tie it round with a piece of string. Put these olives (as they are called) into a stewpan, with one pint of brown sauce, and stew slowly for fifty minutes. Cut the string before serving, and dish with a purée of spinach in the centre and the strained sauce around.

### Fillets of Beef à la Béarnaise.

*Filets de Bœuf à la Béarnaise.*

Take a piece of the undercut of the sirloin ; cut it into neat fillets, sprinkle them with pepper and salt, and cook them with a little butter on a tin in the oven, but do not let them be overdone ; add a piece of glaze the size of a walnut, and when dissolved turn the fillets over it. Cut some potatoes into small balls, fry in butter till they are done, and



of a golden colour. Dress the fillets round the potatoes heaped up in the middle of the dish, with the following sauce over the fillets: Rub a saucepan with a clove of garlic, and put into it four shalots with a tumblerful of water, and half that quantity of tarragon vinegar; let the whole boil till reduced to one tumblerful; strain the liquor, and let it get cold. Take the strained yolks of three eggs and mix gradually with the above liquor, add salt to taste and two ounces of fresh butter. Stir this mixture over a slow fire till it thickens, then add a teaspoonful of finely-minced tarragon.

### Fillets of Beef Grenadines, with Mushrooms and Poivrade Sauce.

*Filets de Bœuf Grenadines aux Champignons.*

Cut a piece of fillet in slices three-quarters of an inch thick, and trim them to a pear shape about three and a half inches long and three inches wide. Lard these with fat bacon, and put these grenadines into a sauté-pan with some brown sauce and a gill of Madeira or Marsala; put the pan over the fire, and when the grenadines are done glaze them and dish them in a circle. Fill the centre with a pyramid of small mushrooms mixed in poivrade sauce.

### Fillets of Beef Grenadines à la Financière.

*Filets de Bœuf Grenadines à la Financière.*

This dish is cooked like the preceding, only that the centre is filled with financière ragout,



composed of equal quantities of sliced truffles, foie gras, cockscombs, mushrooms, and chicken quenelles, over which is poured a brown sauce into which mushrooms and bits of ham have been stewed and reduced, and then strained through a tammy.

### Fillet of Beef à la Grande-Bretagne.

Filet de Bœuf à la Grande-Bretagne.

Take a couple of pounds of nice fillet of beef, cut it into neat round slices, lard them, and then slit them nearly in half. Make a farce of horse-radish sauce and macaroni, and place some of this mixture into the slit in each fillet. Glaze them and let them sauté till done, serve them arranged in a circle, with potato straws in the centre, and a good rich brown sauce round.

### Fillet of Beef à la Mirabeau.

Filet de Bœuf à la Mirabeau.

Take one pound of fillet of beef, broil it nicely but not too much; have in readiness some maître d'hôtel butter made thus—three ounces of butter, one dessert-spoonful of minced parsley, one tea-spoonful of lemon juice, and a little pepper and salt to taste: work all these ingredients into a pat and let it get cold. After broiling the fillet, place a piece of maître d'hôtel butter as big as a walnut on the top and garnish round with six filleted anchovies, eight turned olives, and bouquets of watercress arranged alternately.



**Fillet of Beef à la Pompadour.**

*Filet de Bœuf à la Pompadour.*

Trim off the fat and skin of three pounds of fillet of beef, and cut it into neat pieces about half an inch thick ; fry quickly in butter. Skin three tomatoes and cut them in slices, put them on a baking dish with some pieces of fat cut into rounds, and let them stand in an oven for four minutes. Dish the fillets in a circle on a croustade of baked potatoes, put a piece of fat and a tomato on each fillet, and also a small piece of maître d'hôtel butter ; put in the centre some macaroni à la spaghetti and sprinkle over it some grated Parmesan cheese ; pour round some half-glaze and garnish with croûtons of fried potato.

**Fricandeau of Beef Palates.**

*Fricandeau de Palais de Bœuf.*

Take three ox-palates, soak them four or five hours to disgorge in a pan of lukewarm water, then put them into a stewpan with clean water, and set them on the fire ; whilst they are hard scrape off the skin till they are white and clean. Cut them into square pieces, lard them, fry them a nice brown and put them on a sieve to drain.

Put a good half-pint of good beef gravy into a stewpan with a spoonful of port wine, half a spoonful of browning, an anchovy, a shalot, a piece of horse-radish, and eight drops of lemon.

Boil, and strain through a sieve, put it with the palates into a stewpan and stew for half an hour.

Serve up with thick gravy thickened well with flour and butter ; serve mushrooms round the dish.



### Polpetti.

Take two tablespoonfuls of very finely chopped cold roast beef, a dessert-spoonful of the under-fat of the sirloin also very finely chopped, one tablespoonful of grated Parmesan cheese, the yolks and whites of two eggs beaten separately, the juice and peel of half a lemon, and pepper and salt to taste.

Mix all well together, make up into balls, roll in fine bread-crumbs, and fry them ; drain well, and serve on a folded napkin.

### Cutlets à la Berne.

*Côtelettes à la Berne.*

Braize some mutton cutlets cut from the best end of neck of mutton, then make some good onion sauce into which a gill of cream has been mixed ; dip the cutlets in it, let them stand till cold, then egg and bread-crumbs them over, and fry a light brown colour. Dish in a crown (*en couronne*) and serve a piece of potato in the centre.

### Cutlets à la Bretonne.

*Côtelettes à la Bretonne.*

Trim some cutlets from the best end of a neck of mutton ; egg, bread-crumbs, and fry them. Boil half a pint of haricot beans and four onions with an ounce of butter, season with pepper and salt, and stir over the fire. When hot pass through a hair sieve, then add one gill of white sauce. Dish the cutlets in a circle, and put the purée in the centre, pouring round a thin brown sauce.



**Cutlets à la Fridal.***Côtelettes à la Fridal.*

Take equal parts of ready boiled Spanish onions and potatoes and pass them through a sieve, then put them into a saucepan with a large piece of butter, and season with salt and plenty of black pepper ; add a little milk or cream ; stir well, and as soon as the mixture is quite hot pile it up on a dish within a circle of broiled or sautéed mutton cutlets.

**Italian Mutton Cutlets.***Côtelettes de Mouton à l'Italienne.*

Trim some cutlets from the best end of a neck of mutton ; cut off all superfluous fat. Lay them for a few minutes in a marinade of salad oil and minced savoury herbs, then mask them with a seasoning made of some button mushrooms finely chopped.

Some bread-crumbs, minced parsley and savoury herbs, of each a tablespoonful. Reduce all these to powder. Shred a shalot and mince half a teaspoonful of lemon peel. After the cutlets are masked with this, dip them in egg and fry a nice colour.

Make a good gravy in the frying-pan by browning a little more butter, with a dessert-spoonful of flour, moistened with half a pint of white stock, adding a tablespoonful of Worcester sauce, one of mushroom ketchup, and a dessert-spoonful of tarragon vinegar. When boiled and thick enough, dish the cutlets in a circle, and pour the sauce around them.



**Braized Mutton Cutlets à la Jardinière.**

*Côtelettes de Mouton à la Jardinière.*

Cut the cutlets from the best end of a neck of mutton three and a half inches long, and lard the lean part of the cutlets with alternate strips of fat bacon and tongue; the strips should be about one and a quarter inch long, quarter-inch thick. Put the cutlets into the stewpan with sufficient white stock and Mirepoix sauce to cover them; simmer till the cutlets are done, then drain, and press them between two dishes till cold.

Skim the fat off the gravy, strain, and reduce it. Trim the cutlets when they are cold, and warm them up in the reduced gravy; dress them in a circle round a croustade with a piece of lettuce between each cutlet—the lettuce having been cooked in stock and cut out in the shape of leaves.

Fill the croustade with carrots and turnips cut in half-inch balls, and an equal quantity of small heads of cauliflowers and Brussels sprouts mixed in Béchamel sauce.

**Cutlets à la Juive.**

*Côtelettes à la Juive.*

Cut up a quarter of a pound of fat bacon and fry it for five minutes, adding one pound of calf's liver, one small carrot, one small onion, a bayleaf and a bouquet garni, one shalot, one clove of garlic, and twelve peppercorns.

When the liver is quite cooked, put all into a mortar and pound well, and pass all through a wire sieve.



Trim about seven mutton cutlets ; cook them in a sauté-pan, and press them between two dishes till cold. Mask them on one side with the foie gras or liver stuffing ; cover each one with a piece of pig's caul, put them in the oven to get hot, then brush over with glaze. Dish in a circle on spinach, and pour a little half-glaze round, and a macedoine of vegetables in the centre ; and serve.

### Mutton Cutlets à la Maintenon.

*Côtelettes de Mouton à la Maintenon.*

Take a neck of mutton and cut it into cutlets, leaving two bones to each cutlet ; remove one of them and flatten and trim the cutlets ; split them in two with a knife without separating them at the bone ; spread some thick d'Uxelles sauce inside, refold the cutlets, and broil them for four minutes on each side ; put a layer of financière<sup>1</sup> garnish on the dish ; lay the cutlets on it. Pour over some d'Uxelles sauce, and serve in the centre cockscombs and truffles.

### Neapolitan Cutlets.

*Côtelettes à la Napolitaine.*

Trim some cutlets taken from the best end of a neck of mutton. Egg and bread-crumb them, and fry them in olive oil. Dish them on a border of mashed potatoes.

Make a white sauce, and stir into it some strips of truffles, tongue, and macaroni in equal quantities. Boil the macaroni before putting it into the mix-

<sup>1</sup> See Financière Garnish.



ture. Place this in the centre of the cutlets, and pour a gill of good brown sauce round and serve.

### Mutton Cutlets à la Parmesan.

*Côtelettes de Mouton à la Parmesane.*

Cut some cutlets and trim them. Mix equal quantities of grated Parmesan cheese and fine bread-crumbs. Dip the cutlets into a good rich brown sauce, then into the bread and Parmesan, then into beaten yolk of egg, into which a little salt and very finely chopped parsley and chives have been mixed, and then dip them a second time into the bread and Parmesan. Then fry them, and serve them in a crown with sparghetti macaroni in the middle, pour tomato sauce over it, and sprinkle with Parmesan cheese.

### Mutton Cutlets à la Portugaise.

*Côtelettes de Mouton à la Portugaise.*

Cut and trim some neat cutlets from the best end of a neck of mutton, cut the bone short and scrape it clean ; season with pepper and salt, and strew over them chopped parsley and shalot. Fry them slightly, adding a couple of bayleaves and a small bit of garlic about the size of a pea. Take the cutlets out and keep each one in buttered paper, covering the cutlets with forcemeat ; broil them on a gridiron over a slow even fire.

Make a gravy in the frying-pan, add a dessert-spoonful of vinegar, a small teaspoonful of anchovy sauce, with salt and pepper. Pour it round the cutlets and serve hot.



**Mutton Cutlets à la Provençale.***Côtelettes de Mouton à la Provençale.*

Take three pounds of the best end of neck of mutton and cut it into cutlets, one bone in each cutlet ; fry them, and press them till cold between two plates ; make half a pint of white Soubise sauce, put it in a sauté-pan, add six mushrooms chopped fine, one shalot, one small onion, half a clove of garlic, a little pepper and salt to taste. When this has cooked about ten minutes, stir in the yolks of three eggs, and cook well, also one tablespoonful of parsley ; this paste must be masked on one side of the cutlet only. Sprinkle over each cutlet a little browned bread-crumb in which one teaspoonful of Parmesan cheese has been grated. Put them in the oven to get hot through ; dish them up, and serve them with rich brown piquante sauce.

**Reform Cutlets.***Côtelettes à la Réforme.*

Take some best end of a neck of mutton, cut it into neatly trimmed cutlets ; then take a carrot cut in strips and place it in a stewpan to cook ; then chop up small four gherkins, four mushrooms, four truffles, and put them in a stewpan and keep them warm in a bain marie ; egg and bread-crumb the cutlets ; mix with the bread-crumbs two lean slices of ham chopped fine, a little pepper and salt to taste. Fry them in butter, and arrange them on a dish in a circle. Put the vegetables in the centre of the cutlets and the whites of two hard-boiled



eggs cut into small strips. Make half a pint of poivrade sauce and when it is boiling add one tablespoonful of red-currant jelly, one glass of port wine, and a little cayenne pepper; let it boil ten minutes, strain before using and pour round the cutlets.

### Mutton Cutlets en Robe de Chambre.

*Côtelettes de Mouton en Robe de Chambre.*

Cut some neck cutlets and stew them in broth, with a very little salt and a bunch of herbs, quite slowly; when cooked skim the fat, pass the liquor through a sieve, place it back in the saucepan and reduce it to a glaze; glaze the cutlets. Have prepared a panada made of beef suet, two eggs, a little salt and pepper, a dessert-spoonful of parsley, three onions, and seven or eight mushrooms, which have been well pounded in the mortar; beat all up together with a little cream. Roll each cutlet in this forcemeat, cover with bread-crumbs, lay them on a baking-tin, and put them in the oven till they are of a golden brown, the oven must not be too hot; serve with clear eschalot sauce.

### Mutton Cutlets à la Soubise.

*Côtelettes de Mouton à la Soubise.*

Lard the cutlets with strips of fat bacon and tongue; the strips should be about an inch and a quarter long and a quarter of an inch thick.

Put the cutlets in a stewpan with sufficient good white stock to cover them, simmer till the



cutlets are done, then drain and press them between two dishes till cold.

Skim the fat off the gravy, strain it through a sieve and reduce it. Arrange the cutlets in a circle and fill the centre with Soubise sauce.

### Lamb Cutlets Superlative.

*Côtelettes d'Agneau à la Princesse.*

Trim and shape some neck cutlets, dip them in clarified butter into which a tablespoonful of the essence of mushrooms has been poured.

Place them on ice to set the sauce, then egg and bread-crumbs them, and fry them in the usual way; serve in a circle, with heads of asparagus or green peas in the centre.

Good white sauce should be handed in a boat with this dish.

This dish may be served cold, but without the white sauce.

### Lamb Cutlets with Lamb Sweetbreads en Blanquette.

*Côtelettes d'Agneau au Ris de Veau en Blanquette.*

Cut the cutlets as usual, fry them in butter, drain and glaze them, and serve them standing on a circle of mashed potatoes. Steep some small sweetbreads in cold water, bleach, drain, and trim them, cook them in white braise, drain, and cut them into scallops and mix them in some Allemande sauce, and fill the inside of the potato border with the blanquette of sweetbreads.



### Lamb Cutlets Sautées with Cockscombs and Truffles.

*Côtelettes d'Agneau Sautées de Crête de Coq et Truffes  
en Demi-deuil.*

Trim two necks of lamb into cutlets without clearing the end of the bones, season with salt and pepper, put them in a sauté-pan and fry them in clarified butter; drain and dish them round a croustade, lean part uppermost, putting a slice of truffle the same size and shape as the cutlet between each.

Fill the croustade with cockscombs, pour some velouté sauce over them, and arrange a border of truffles cut into balls round the top of the croustade.

### Pork Cutlets à l'Epicure.

*Côtelettes de Porc à l'Epicure.*

Take some nicely-trimmed pork chops from a small loin, and have two ounces of butter melted in a sauté-pan, stir into it a teaspoonful of chopped parsley, a teaspoonful of chopped sage, and a teaspoonful of finely-minced shalot. Mix all these thoroughly, and move them about for a minute, then add a little salt and pepper and two well-beaten eggs. Dip the cutlets first into this mixture, then into finely-grated bread-crumbs, and let them stand for ten minutes. Melt a little butter in the frying-pan; fry the cutlets in it, and when done enough arrange the cutlets en couronne with either small whole tomatoes in the centre or else mashed turnips or parsnips. Good brown sauce should be served round the base.



### Savoury Pork Cutlets.

*Côtelettes de Porc à la Financière.*

Melt in a saucepan with a closely-fitting lid two ounces of butter, and throw into it a tablespoonful each of chopped parsley and sage, a pinch of thyme, three bay leaves, and eight allspice.

Stir over the fire for a minute, then add a glass of light wine and a pound of properly trimmed pork cutlets. Cover the saucepan closely and let the contents steam for a quarter of an hour. Take the cutlets up, drain them, and dip them first into beaten egg and afterwards into finely-grated bread-crumbs. Fry quickly and serve them in a circle. Strain the sauce from the cutlets, skim it, and add a tablespoonful of lemon-juice to it, thicken it with a very small portion of flour, strain it, and then mix in a teaspoonful of mustard, and pour it into the centre of the cutlets.

### Pork Cutlets, Sauce Robert.

*Côtelettes de Porc au Robert.*

Take two pounds of nicely-trimmed pork cutlets, and lay them in a deep dish. Put a glass of vinegar, a glass of sherry, two bay leaves, a bunch of parsley, a small piece of thyme, three shalots, and eight peppercorns into a stewpan.

Let these ingredients boil up.

Then turn the mixture into a basin and when quite cold pour it over the cutlets. Let them lie in the mixture twelve hours, turning them three times. When required, drain and dry them and boil them over a clear fire till well cooked ; then



glaze them and serve them in a circle or crown and pour Robert sauce over them.

### Veal Cutlets à la Vénitienne.

*Côtelettes de Veau à la Vénitienne.*

Take two pounds of veal cutlet and cut it into rounds the size of five-shilling pieces. Braise these and then press them between two plates. Have ready some farce made of four ounces of sausage-meat, with which cover one side of each cutlet; then dip each into a mixture of scraped tongue and minced truffles. Put the cutlets in a stewpan with some good brown sauce, and let them cook for a few minutes; take them out, arrange in a circle, strain the brown sauce around them, and fill in the centre with strips of tongue, gherkins, and hard-boiled white of egg.

### Veal Sauté à la Primrose.

*Veau Sauté à la Primrose.*

Take a pound of veal cutlet; cut it up into small cutlets the size of a florin. Put two ounces of clarified butter into a saucepan, with three onions, one shalot, two ounces of bacon, all cut into small dice; add a bouquet garni of herbs, including a bay leaf. Fry these all together for about a quarter of an hour; add a tablespoonful of corn flour, a dessert-spoonful of tarragon vinegar, and a pint of gravy. Let this all simmer for about an hour, remove the herbs, dish up and pour over it the sauce in which it has been cooked and strew over it a tablespoonful of grated tongue and the



same of grated and dried parsley. Chicken may be cooked in this way.

### Cream of Veal.

*Crème de Veau.*

Take a pound of fillet of veal, pound it in a mortar with an equal part of milk panada. Well mix, then stir in the beaten yolk of one egg and the whipped whites of two, and sufficient cream to make it into a paste ; add a little pepper and salt to taste. Place this in well-buttered dariole moulds, which have been previously decorated with strips and pieces of truffle and tongue stamped in different devices. Steam for an hour—be sure and do not let it boil. Turn out and serve with either tomato sauce or a purée of spinach.

### Fillet of Veal à la Moderne.

*Fillet de Veau à la Moderne.*

Take one pound of fillet of veal and cut and trim from it some cutlets neatly in rounds the size of a five-shilling piece, fry them in butter but do not let them brown. Mask them with a farce made of four minced mushrooms and two shalots which have already been fried ; let all remain in the butter over the fire a few moments, then add one gill of white sauce ; let them sauté in it for three minutes, then add two yolks of egg and lastly a tablespoonful of finely chopped parsley and a teaspoonful of lemon juice, stirring well until the sauce is thick. Dish in a circle on a border of mashed potato and pour the sauce over and around it.



### Tendons of Veal à la Provençale.

*Tendons de Veau à la Provençale.*

Take two pounds of the breast of veal and cut it into pieces about two inches square, slice two onions and add a small bay leaf, a sprig of thyme, and a clove of garlic, all chopped fine.

Put these into a large stewpan with four ounces of salad oil, one saltspoonful of salt, and half a teaspoonful of pepper. Place the stewpan on the fire (a slow fire), and if possible put a little lighted charcoal on the cover; let this simmer for two hours, stirring frequently; add half a pint of stock and two tablespoonfuls of coarsely minced parsley, then boil for five minutes and pile the tendons up on a dish and pour the sauce over and serve.

### Blanquette of Veal with Mushrooms.

*Blanquette de Veau aux Champignons.*

Roast a fillet of veal; when cold cut it into scollops an inch and a half round and a quarter of an inch thick; slice a quantity of mushrooms equal to one-fourth of that of veal, cook them and warm up the veal scollops and mix both in some Allemande sauce.

Dish the veal in a pyramid alternately with the mushrooms.

### Veal Cutlets à la Dreux.

*Côtelettes de Veau truffées à la Dreux.*

Cut and trim the cutlets neatly from a neck of veal, saw off the bone, leaving the cutlets four inches long; lard through the lean part with quarter-



inch strips of tongue, fat bacon, and truffles, mixing the colours alternately. Put the cutlets in the sauté-pan with half a pint of Mirepoix sauce and three gills of white stock, cover with a round of buttered paper, close the lid, and put it on the fire till the cutlets are done, then drain and press them between two dishes. Strain the gravy through a sieve, free it of fat, and reduce it to a half-glaze, and pour on to the cutlets; dish them in a circle and serve a sorrel purée in the centre.

### Fricandeau of Veal.

*Fricandeau de Veau.*

Neatly trim a nice piece of fillet of veal, lard it thickly with bacon on one side. Place in a large stewpan a layer of slices of bacon, then some carrots and onions cut into slices, with a bunch of sweet herbs, pepper, salt, and spices to taste; lay the piece of veal in the middle and moisten it with about a pint of stock. Let the meat stew gently for three or four hours, basting the top occasionally. Then strain off the gravy and put it into a small saucepan, skim off all superfluous fat, add to it a little butter mixed smoothly with a small quantity of flour, and let the gravy reduce nearly to a glaze, when it can be poured over the meat (the top of which having been previously browned with a salamander) and serve with a border of spinach.

### Baked Ravioles.

*Ravioles au Gratin.*

Take a quarter of a pound of veal, six ounces of butter, three ounces of sausage meat, four ounces



of beef marrow, a teaspoonful of mixed herbs, mince all up very finely, season with salt and pepper and pound in a mortar; add a handful of spinach which has been blanched, boiled, drained, and warmed in butter, a quarter of a pound of York cheese, which must be squeezed in a cloth so as to extract all the milk, pound again, stir in two yolks of egg, whip up the whites and add them to it.

Make some thin paste as for rissoles, cut into small squares, fold them over a little of the force-meat, and poach in boiling stock for five minutes; drain and arrange them on a fireproof dish, sprinkle them over with grated Parmesan cheese, moisten with stock, and brown in the oven.

### Croquettes of Calf's Brains.

*Croquettes de Cervelles.*

Wash the brains thoroughly till they become white; remove the skin and fibres, then pound them till smooth in a mortar. Season with pepper, salt, and a pinch of white sugar. Add two ounces of milk, panada, a beaten egg, and a teaspoonful of flour; leave it to get quite cold before rolling the mixture into balls, then dip in beaten egg and bread-crumbs, and fry a pale colour.

Oyster sauce or sauce piquante should be served with this dish.

### Calf's Ears à l'Italienne.

*Oreilles de Veau à l'Italienne.*

Scald, scrape, and drain the ears; place them in a saucepan lined with bacon. Cover with slices



of bacon, moisten with equal quantities of stock and white wine ; add some peeled slices of lemon (taking care there are no pips), a bouquet of mixed herbs, one carrot, one turnip, two onions, half a teaspoonful of salt, and a pinch of pepper. Cook over a slow fire. Make a stuffing with bread-crumbs, milk, and one ounce of grated Gruyère cheese. Heat until sufficiently thick ; stir in four yolks of egg and a lump of butter the size of a walnut. Fill the calf's ears with this, dip them into melted butter, sprinkle them over with bread-crumbs and grated Gruyère cheese, then brown in the oven and serve.

### Calf's Feet Fritters.

*Beignets de Pieds de Veau.*

Boil two calf's feet as for jelly, but do not let them stew till they fall to pieces, but while they are still firm take them out of the stock, split them open, remove the bones (which you return to the stock for sweet jelly), and lay the coverings of them flat in a dish to get cold. Then cut them into small cutlet-shaped pieces, dip each into batter, and fry a light colour. Drain them well from the fat, pile high on a dish, and pour either tomato sauce around or a sauce composed of half a pint of stock, two tablespoonfuls of tarragon vinegar, one of chutnee, a little salt, a lump of sugar, and sufficient browning to give it a good colour. Thicken with corn-flour, and boil the sauce well before serving.



**Calf's Head, Sauce Piquante.**

*Tête de Veau, Sauce Piquante.*

Take half a calf's head, wash and clean it well, remove the brains, and put them in a stewpan; cover with cold water, and add one carrot, one onion, two sticks of celery, two tablespoonfuls of flour, one gill of vinegar, and a dessert-spoonful of salt. Skim well while boiling; let it simmer two hours and serve with the following sauce: two shalots, one onion, one carrot, four mushrooms, and one teaspoonful of parsley, all minced very fine and put into a stewpan with a gill of vinegar. Let all this boil till quite reduced, then add one pint of brown sauce, and pour this over the head. Roll up a few slices of bacon, and serve round alternately with slices of the tongue.

The brains should be minced and cooked in a white sauce, and served separately.

**Calf's Tongue with Tomato Sauce.**

*Langue de Veau aux Tomates.*

Trim and scald the tongue, and leave it till cold; lard it with bacon, and then simmer it in a stewpan for four hours in stock seasoned with a bouquet garni—two carrots, two onions, and three cloves. When done, split the tongue in half, skin it, and serve covered with tomato sauce.

**Sweetbreads in Cases.**

*Ris de Veau en Papillotes.*

Blanch, trim, and braise two sweetbreads. When done, drain and place them on a dish; cover



them with d'Uxelles sauce as soon as cold. Fold each sweetbread in two very thin slices of ham, and wrap them up very carefully in oiled sheets of paper. Broil on the gridiron, and when a good colour serve them.

### Sweetbread Croquets.

*Croquettes de Ris de Veau.*

Take some blanched throat-sweetbreads ; trim, and cut them into dice-shaped pieces. Mince an equal quantity of mushrooms, and mix both together in some stiffly reduced Allemande sauce, and put them on a dish to cool. Strew a paste-board with bread-crumbs, divide the forcemeat into the shape of balls, dip them in some eggs beaten up with oil, salt and pepper, and roll them on the bread-crumbs.

Fry these croquettes in hot fat till they are crisp and of a pale brown colour ; drain them on a cloth and sprinkle them with salt ; arrange them on a napkin or a dish, and garnish with fried parsley. Tomato, Perigueux, or poivrade sauces are often served with this dish.

Lobster and foie gras croquets are made in a similar manner.

### Sweetbread Cutlets.

*Côtelettes de Ris de Veau.*

Soak the sweetbreads in salt and water to cleanse them. Plunge them into boiling stock, and let them boil rapidly till done.

Place them on a drainer, and leave them to get cold. Trim off all superfluous fat and gristle, and



mince them with some thick slices of cooked ham.

For twelve cutlets use the grated rind of one lemon, the white of one egg, and the yolks of two well beaten, a little pepper and salt to taste, and a couple of small onions chopped fine ; well mix and form into cutlets ; egg and bread-crumbs them some hours before they are wanted. Dish with peas in the centre.

Should tinned peas be used, the tin should be opened several hours before they are wanted. The tin should be stood in a saucepan of boiling water, which should be allowed to boil for quite an hour, with a piece of fresh mint stuck in the middle. Drain, add butter, pepper, salt, and sugar.

### Sweetbreads à la Financière.

Ris de Veau à la Financière.

Prepare and blanch four heart-sweetbreads ; when blanched place them between two baking-sheets to press them, placing a weight on the top ; lard them and put them in a small sauté-pan with half a pint of good stock ; sprinkle with a little salt and half a teaspoonful of burnt sugar. Reduce the stock till it thickens, then add half a pint more stock ; baste the sweetbreads constantly with gravy to glaze them. When they are of a slight brown colour, they are done. Arrange the sweetbreads in a circle or on a *croustade* in a circle ; place a large cockscomb and a truffle between each sweetbread and fill the centre with financière ragout. This dish can be dressed with green peas in the centre, or with a macédoine of vegetables cooked in some velouté sauce. The sweetbreads can also be larded



(piqué is the proper term) with alternate strips of truffles and asparagus instead of bacon.

### Sweetbreads with Oysters.

*Ris de Veau aux Huîtres.*

Quarter the sweetbreads after they have been soaked and blanched, and put them in a stewpan with a little white stock and the strained liquor of two dozen oysters ; some mignonette, pepper, salt, and nutmeg to taste.

Put two ounces of butter into a stewpan, stir and thicken it with flour. When the sweetbreads are stewed enough add the gravy ; then after a few minutes add the oysters ; stew till the oysters are heated through and plumped, but it must not boil or the oysters will harden. Just before serving, add a wineglassful of cream. The sweetbreads are sometimes larded with strips of truffles.

### Sweetbreads à la Suprême.

*Ris de Veau à la Suprême.*

Take two plump sweetbreads, put them into salt and water and bring them to the boil, and put them between two plates to flatten them ; trim them and cut off all the gristle underneath, then cook them in half a pint of good stock, with some carrot and turnip cut small. Bring them to the boil, then simmer for twenty minutes ; when done, drain and dish them up and serve with the following sauce : Take one and a half ounce of butter, one of Vienna or pastry flour, and cook well together ; when cooked, stir in a gill of good white stock, add



half a grain of mace, four drops of lemon juice, and a good gill of cream ; boil all well together, then add some white button mushrooms already cooked in white sauce, and let all boil together for five to ten minutes.

### Chicken à la Bonne Femme.

*Poulets à la Bonne Femme.*

Cut up the fowls into joints, warm four ounces of chopped carrots and the same quantity of onions in some butter. When brown, put in the pieces of chicken, season with salt and pepper, and sauté over the fire for ten minutes. Now add two tablespoonfuls of flour and stir well for five minutes ; then take a tumblerful of stock, a wineglass of white wine, a pinch of sweet herbs, and half a pound of peeled tomatoes—carefully extracting all the pips—and add these to the chicken. Cook over a slow fire for twenty-five minutes, add one pound of mushrooms, peeled and cut up to the size of a shilling ; leave all on the fire for ten minutes, take out the herbs and replace them with a heaped-up tablespoonful of finely-minced parsley. Dish up in a pyramid and pour the sauce and vegetables over them.

### Boudin of Chicken and Truffles.

*Boudin de Volailles aux Truffes.*

Put half a pint of water into a stewpan with a pinch of salt and an ounce of butter ; when it boils stir into it enough flour to make a thick paste ; put it by to get cold. Take the flesh from a fowl and pound it in a mortar ; add half its bulk of the



above paste, and half that quantity again of butter then salt, pepper, a small piece of shalot, and nutmeg to taste.

Mix the whole in the mortar, and work into this mixture one whole egg and the yolks of three. Pass the whole through a sieve and work in a gill of cream.

Take a mould, butter it well (or several small ones); cut truffles in slices, stamp them in any shape and arrange them against the moulds in pretty devices. Half fill the mould or moulds, tie a piece of paper on the top, place in a stewpan half full of water and steam for fifteen to twenty minutes. Turn out carefully and serve with truffle or tomato sauce.

### Chicken Cannelons.

*Cannelons à la Poulette.*

Mince some cooked fillets of chicken or game, a few truffles and mushrooms, and mix the whole in some reduced Allemande sauce.

Roll out some puff paste to about  $\frac{1}{8}$ -inch thick. Moisten the edges with a brush dipped in water. Place equal pieces of this mixture on the paste, which should be cut into pieces two inches by one. Enclose each portion with paste; press the edges together, and roll these cannelons on the board to a cork shape; fry them, drain, and dish up with fried parsley.

### Chartreuse à la Mikado.

Cut two small beetroots or two small carrots about a quarter of an inch thick, peeling outer skin,



and stamp them out with a plain round cutter, then with a smaller cutter remove their centres. Place these rings into a stewpan with enough cold water to cover them and let them cook till tender ; then take them out and drain them and pour cold water upon them till they are cool, and then let them dry. Fill these rings with a farce made of chicken or veal composed as follows : Pound four ounces of the white meat, four ounces of panada,<sup>1</sup> four ounces of cooked ham or sausage meat, one and a half ounce of butter, a little pepper and salt, to which add two tablespoonfuls of white sauce, four eggs ; mix all well together and pass through a fine sieve, then add two tablespoonfuls of cream and blend well together. After stuffing all the beet or carrot rings with this farce, take some truffles and cut them in little fancy shapes and blanch some pistachio kernels ; press the truffles on one half of the centre of the rings and the pistachio kernels on the other, and place them in a sauté-pan and poach them, being careful to put enough boiling water in on the side of the pan to cover the vegetables, and let the water come to the boil ; leave in the pan for ten minutes, then drain them on a sieve. Butter a plain round tin mould lined with buttered paper, and arrange these farced rings round the mould ; smooth another layer of farce all round, smoothing it with a hot spoon, and then fill up the centre with little pieces of cooked chicken, ham, mushrooms, truffles ; cover over with more farce and steam the mould for three-quarters of an hour ; turn out, remove the paper, and serve with mushroom sauce round it.

<sup>1</sup> See under 'Panada.'



**Chicken Cream.***Crème de Volaille.*

Pound the breast of an old chicken in a mortar add half a pint of double cream while pounding and pepper and salt to taste. Pass the mixture through a hair sieve and work in another half-pint of cream. Garnish a plain mould with truffles, tongue, and pistachio nuts ; pour in the mixture, and steam for an hour very slowly. Serve with truffle or mushroom sauce, or a purée of ham sauce ; the remainder of the chicken will make soup.

**Cigarettes à la Reine.**

Make a forcemeat with the cooked white meat of chicken, chopped truffles, and white sauce. This forcemeat must be solid enough when cold to be placed in thin paste rolled to the length and breadth of a cigar. The rolls are lightly coated with very fine bread-crumbs and fried a golden tint. They should be sent up on a napkin arranged in crossbars two and two.

The forcemeat can be made also of lobsters, shrimps, oysters, and game, and for a savoury a mixture of mushrooms and oysters.

**Fricassee of Chicken.***Fricassée de Poulet.*

Cut up a chicken into neat joints, keeping the skin on each piece, cut off the drumsticks ; steep the pieces in cold water one hour, drain and put them into a stewpan with a quart of water, a large onion with two cloves stuck in it, a small pinch of



pepper, a fagot of sweet herbs, and a pinch of salt. Boil and skim, then simmer on side of fire for half an hour.

When the chicken is done, drain it in colander and let it cool for a few moments.

Put three ounces of butter and three ounces of flour in a stewpan, stir over fire for five minutes without browning, add the liquor the chicken has been boiled in and the liquor from some mushrooms ; let this sauce come to the boil, and then let it simmer for half an hour. Put the pieces of chicken into a sauté-pan, strain over them half a pint of the sauce and warm over a slow fire. Thicken the remainder of the sauce with the yolks of three eggs and one ounce of butter, then strain through the gravy strainer.

Dish up chicken as follows :—Put two pieces of the back in the centre ; on them lay across, one above the other, first the feet, then the two pieces of neck, and lastly the two pinions ; against each side of this square lay the two legs and wings, and on the top the two pieces of the breast. Pour the sauce over and garnish with mushrooms.

### Chicken Fritters.

*Fritôt de Poulet.*

Cut up a cold roast chicken into joints and soak for an hour in vinegar seasoned with salt, pepper, and chopped minced herbs ; drain them dry in a cloth and dip into batter, to which two whipped whites of eggs have been added, fry in melted butter, and serve garnished with fried parsley. Or cut up the chicken as above and soak for an hour in olive oil seasoned with slices of lemon,



onions, a few sprigs of parsley, a pinch of pepper and salt ; drain, and sprinkle them with flour, and fry a good colour ; dish up in the shape of a pyramid, cover with tomato sauce, and garnish with fried parsley.

### Chicken à la Hollandaise.

*Poulet à la Hollandaise.*

Take out the breast-bone of a large but young fowl, and fill up the space with a forcemeat made of half a pint of bread-crumbs, one and a half ounce of finely shred suet, a small parboiled onion, a dozen oysters bearded and cut in halves, pepper and salt, and an egg to bind. Make a batter as for fritters, and when the fowl has roasted half its time pour the batter over, and when dry pour more until it is thickly coated and of a nice brown colour. Cut up into neat pieces as for fricassee, and serve with melted butter and lemon pickle.

### Chicken à la Marengo.

*Poulet à la Marengo.*

Cut up a chicken into joints and cook it in olive oil and a little salt ; put in the legs before the other pieces, as they take longer to cook.

When a good colour and nearly done, add a bouquet of mixed herbs, pepper, a dozen mushrooms and some slices of truffles ; place the chicken on a dish and add some oil drop by drop to some Italian sauce, stir the whole time ; when warm, pour over the chicken and garnish with fried eggs and sippets of fried bread, then squeeze a little lemon over all.



### Chicken Quenelles.

Quenelles de Volaille.

Remove the skin from the meat of a chicken, cut it into small pieces. Put into a saucepan a gill of water, a pinch of salt, and a small piece of butter. When boiling stir in as much flour as will form a paste. When it is cooked and smooth, put it away to get cold, then take half the quantity of butter that you have of chicken, and half the quantity of paste you have of butter. Put the paste into a mortar, pound it well, then add the butter, pound it again, then add the chicken, and pound all again for ten minutes; add one whole egg and the yolks of three, salt, pepper, and a *little* grated nutmeg. Work all well together, pass through a wire sieve, and stir in half a gill of cream. Shape the quenelles with two table-spoons, place them in a well-buttered sauté-pan, leaving a clear space on one side. Put a good pinch of salt in that space, then pour in sufficient boiling water to cover the quenelles, and leave them to poach for ten minutes. Drain them carefully on a sieve, and serve with tomato or mushroom sauce. Have some dried parsley and tongue rubbed through a sieve and scatter some alternately on each quenelle.

### Chicken Rissoles à la Marguerite.

Rissoles à la Reine Marguerite.

Have a gill of Suprême sauce, half a chicken minced, half a sweetbread, six truffles, and six mushrooms all minced and mixed into the Suprême sauce. When hot, stir in the yolks of three eggs.



Let it thicken, and then pour it on a dish to get cold, and make it up into rissoles. Egg, bread-crumb, and fry in clarified butter, which must be very boiling. Dish them in a pyramid on a napkin ; serve with fried parsley.

### Chicken Rissoles.

*Croquettes de Volaille.*

Mince finely the remains of a fowl ; add an equal quantity of ham, tongue, and a few truffles, all minced finely. Toss all in a saucepan with a piece of butter, size of walnut, mixed with a pinch of flour ; add a little salt and pepper, and a little minced parsley. Stir in off the fire the yolks of two well-beaten eggs beaten up with a few drops of lemon, and lay the mixture on a plate to cool. Make a paste with flour and a little water, two eggs, a pinch of salt, and two or three grains of sugar. Roll it out to the thickness of a penny piece, stamp it round three inches in diameter, put a piece of mince on each, and fold over, moistening the edges with water and pressing them down. Dip in beaten egg, and roll in crushed vermicelli and fry a golden colour.

Sweetbreads and calf's brains are equally good made into rissoles.

### Chicken à la Romaine.

*Poulet à la Romaine.*

Truss a fowl for boiling. Place it in a large stewpan with four or five table-spoonfuls of good salad oil, a pinch of salt, a few cloves, a leek, and a bouquet of herbs. When the oil is perfectly hot,



put in the chicken and let it cook very slowly, turning it every now and then, so that all parts may be equally cooked. When cooked it should be of a delicate brown colour.

Strain out all the vegetables and herbs, and pour off some of the oil ; remove the fowl and keep it hot. Add to the remaining oil a few spoonfuls of tomato sauce and a little stock. Stir well, and stew for about ten minutes. Have ready some macaroni well boiled, and cut into pieces one and a half inch in length. Heat the macaroni in the sauce. Pour the sauce round the fowl and serve.

### Scallops of Chicken à la Financière.

*Ballotine de Poulet à la Financière.*

Bone the legs of a chicken. Take half a pound of veal, a quarter of a pound of fat bacon ; pound it, then pass it through a sieve ; add to this two tablespoonfuls of minced tongue, half a dozen truffles, and half a dozen button mushrooms, the yolks of two eggs, a little salt, and a little less of cayenne. Mix all well together, and stuff the legs of the fowl with this, sewing them up neatly. Wrap them in a buttered paper, put them in a stewpan with two ounces of butter and some carrots, turnips, and a shalot cut up ; then add three-quarters of a pint of brown stock. Put the stewpan in the oven, baste well, and cook gently for an hour. When cooked, cut them in slices and dish up on spinach. Make a sauce of half a pint of brown sauce, one gill of sherry, six drops of lemon, three mushrooms chopped, and truffles ; salt and pepper to taste. Boil up quickly and pour round



the chicken, putting cockscombs, truffles, and pieces of tongue in the centre.

### Chicken Soufflé.

*Soufflé de Volaille.*

Pound the white meat of a boiled chicken (about three ounces) as fine as possible, and mix with it half a pint of milk, three well-beaten eggs, a little bruised onion, pepper, salt, a trifle of cayenne and mace. Put the whole into a well-buttered mould, tie it down with a cloth, steam it like an ordinary custard pudding. It should be kept quite upright, and when turned out on the dish pour some clear well-seasoned brown gravy round. Button mushrooms or minced truffles can be added in mixing the pudding.

Rabbit or sweetbreads may be used instead of chicken.

### Stuffed Pullet.

*Poularde en Tortue.*

Bone the pullet, stuff with forcemeat made with minced veal, egg, ham, onions, foie gras, and mushrooms. First warm the veal, onion, and ham in melted butter, then add the mushrooms and foie gras, moisten with stock and boil. Stir in two yolks of eggs and a teaspoonful of lemon juice before taking off the fire. Season with a little salt, pepper, and a pinch of nutmeg. After stuffing the fowl with this mixture, sew it up, turn the skin of the neck half over the head and cut off part of the comb, which will give it the appearance of a turtle's head. Blanch and singe four chicken's feet; cut off the claws, and stick two where the wings ought to be,



and two in the thighs, so as to look like turtle's feet. Stew the pullet with a little ham, onions and carrots tossed previously in butter, moisten with stock, skim occasionally. When done, cut the string where it is sewn, lay it on its back in a dish, garnish the breast with sliced truffles cut in fancy shapes, and place a crayfish tail to represent the turtle's tail.

Velouté sauce may be handed with this dish.

This dish may be eaten cold and garnished with aspic.

### Chicken à la Suisse.

*Fritôt de Poulets à la Suisse.*

Take the remains of a cold chicken. Cut it into neat joints. Salt and pepper these rather highly, and strew over them finely chopped onion and parsley. Cover them with oil, and squeeze over them the juice of a lemon. Turn the pieces every now and then, and let them remain till they have imbibed the flavour, then dip the pieces in a batter made of four ounces of flour, with as much milk added as will make a thick batter. Stir into it half a wine-glassful of brandy and an egg, the white and yolk beaten to a froth. This batter should rest for an hour in a warm place before using.

Fry the pieces of chicken in this batter, and send it up piled high on a dish garnished with fried parsley.

### Tartlettes of Chicken.

*Bouchées de Volaille.*

Take the breast of a cooked chicken—about six ounces—and cut it into very small pieces. Mince two ounces of lean ham, one truffle, and six mushrooms, and stir this mixture into a gill of white



sauce. Butter nine small moulds, line them neatly with this mixture. Smooth it well over with a hot wet knife. Fill in with the minced chicken. Coat them neatly over the top with the quenelle meat. Steam them for twenty minutes. Dish on a circle of mashed potato ; pour good white sauce over and round them, and serve peas or French beans in the centre.

### Timbale of Chicken à la Champenoise.

*Timbale à la Champenoise.*

Simmer a slice of ham in a stewpan till nearly cooked. Cut it up into fine dice, and put it back into the saucepan with four chopped mushrooms, four truffles, and an ounce of butter ; add a little corn-flour to thicken it ; moisten with half a pint of stock and a gill of sherry. Reduce this ; skim off all the fat, then add some finely-minced breasts and fillets of chicken, six small gherkins, a sprig of parsley, and six anchovies which have been soaked in milk ; warm them over a slow fire, but do not let them boil. When done, pour into a fancy mould lined with light puff paste. Bake ; turn out, and serve very hot, garnished with crisped parsley.

### Timbale of Chicken à la Pompadour.

*Timbale de Poulet à la Pompadour.*

Take some plain dariole moulds ; line them with macaroni which has been parboiled in milk and water, and cut it into lengths sufficiently long to line the moulds. Cut up the meat of an uncooked fowl very small.

Make a panada of two and a half ounces of



flour, two ounces of butter, and one gill of good stock, one saltspoonful of salt, and a sprinkle of mignonette pepper. Stir over fire till well cooked (but not sticky); then place it in a mortar and well pound it with the chicken and two eggs well beaten, and pound all together till it is *well mixed*, then rub it through a sieve. Add a little more salt and pepper and two table-spoonfuls of cream. Fill the moulds three-quarters full with this mixture. Place them in a saucepan (with buttered paper on the top) with water, which bring to the boil, and then let them simmer for twenty minutes. The macaroni should be placed in the moulds in honey-comb fashion, in two rows, with ham and truffles laid on the top in fanciful patterns. They take to steam three-quarters of an hour.

The sauce for this dish is made with three mushrooms, one ounce of ham, a shalot, all minced, and one ounce of butter. Fry these over the fire, with a small bayleaf, then add four tomatoes and boil for twenty minutes; reduce, and rub through the sieve, and boil up again for five minutes, and serve round the tartlets.

### Little Cases à la Belle Isle.

*Petites Caisses à la Belle Isle.*

Oil some little round paper cases on the outside, and let them drain. Cut up the white meat of a fowl or partridge into dice, add five white button mushrooms, some truffles, and some ham, all cut small; put these into a saucepan. Mix in some rich béchamel sauce, and mix it with the



chicken and other ingredients, and steam till it is cooked ; then fill the cases with the mixture and pour on a little of the béchamel sauce and decorate with peas or mushrooms, according to season. These cases can be made with game, or lobster, or shrimps.

### Boudin of Rabbit à la Richelieu.

*Boudin de Lapin à la Richelieu.*

Cut all the meat off a rabbit ; pound it, pass it through a sieve, and stir it into some baked potatoes which have been mashed ; season with pepper and salt and a little minced fried onion ; pound well together. Make some forcemeat with breasts of chicken, pickled tongue, truffles, and thin German sauce ; roll into the shape of a pudding, cover with a thick layer of the pounded rabbit, and lay in a stewpan on a buttered drainer ; poach it in hot stock — be careful not to let it boil. Broil over hot cinders ; when a good colour, dish and cover with Perigueux sauce.

### Fillets of Rabbit with Cucumber Sauce.

*Filets de Lapin aux Concombres.*

Cut two cucumbers into thin slices, and soak them in vinegar with pepper and salt and a bayleaf for two hours ; then half roast the rabbit, take the skin off, and fillet it. Make a sauce of white stock and put the pieces of rabbit into it, with the cucumber,



until it is quite done. Arrange the pieces of rabbit in a circle, and put the cucumber in the middle, and pour the sauce over the fillets. Fried sippets should garnish this dish.

### Grenadines of Rabbit.

Grenadins de Lapin.

Take the whole length of the backbone of a rabbit with the fillet attached to each side. The bone is then divided into sections about two inches thick, and the pieces are neatly trimmed to a circular shape. These pieces must be larded and braised with buttered paper over them like a fricandeau. Dress with spinach in the centre and brown sauce round. The grenadines should stand by themselves in the dish, and not overlap, as in cutlets.

### Rabbits à la Vénitienne.

Les Lapins à la Vénitienne.

Cut up a rabbit, lard all the large joints, and braise in a stewpan with some slices of veal, a tumblerful of white wine, half a tumblerful of salad oil, three heads of garlic, salt and pepper to taste. Place the lid on the stewpan and cook over a moderate fire; when done, dish up the pieces of rabbit in a pyramid, press the sauce through a strainer and pour over them.

### Boudins of Hare.

Boudins de Lièvre.

Fillet a hare, pound the fillets in the mortar and pass through a fine sieve; take double the



quantity of butter and bread-crumb, which has been soaked in stock and dried in a cloth ; pound all thoroughly together. Add to this a trifle of mixed spice, salt, pepper, two minced shalots, and a dessert-spoonful of parsley, stir in three yolks of an egg and the whites of two, whipped up ; roll up this forcemeat into several little puddings and poach them in boiling water. When done, drain them and place them on a meat board sprinkled with flour, moisten the puddings with melted butter ; bread-crumb and brown in the oven ; when a good colour, serve with red-currant jelly sauce.

### Civet of Hare.

*Civet de Lièvre.*

Cut the hare into neat pieces, and wipe them ; take half a pound of bacon, cut it into strips and fry in a saucepan ; then add the hare and let it sauté about ten minutes.

Add half a pint of port wine, a bouquet garni, and a dozen mushrooms ; let this simmer gently one hour, then add half a pint of brown sauce and twenty button onions which must be blanched ; let all simmer again for half an hour, remove the bouquet garni, and add one gill of tomato sauce, half a gill of glaze, and one table-spoonful of Chutney. Serve in a pyramid with fried croûtons round.

### Chartreuse of Partridges.

*Chartreuse aux Perdreaux.*

Roast two partridges. Cut rounds of turnips and carrots about the size of a florin, blanch them in boiling water for five minutes, drain and boil in



some good soup with a little pepper, salt, and sugar till done. Next glaze the vegetables by reducing the liquor—the carrots take longer to do than the turnips; butter a plain mould, place a round of paper at the bottom and a piece of paper all round the inside; lay a piece of the carrots and turnips alternately till the mould is lined.

Have ready some cabbage well washed and cut into four pieces, and which has been stewed with some bacon and stock and allowed to simmer for three hours, drain in a colander, then put in a stewpan over a brisk fire to expel all moisture, season with pepper. When quite dry roll the cabbage on a cloth, then cut them into pieces two inches long and one and a half inch wide, and set them in a stewpan, then glaze them in game stock; when done, place a layer of this cabbage in the mould, cut up the partridges and place four fillets on the cabbage; make another layer of cabbage, and then more partridge, till the mould is full; warm the contents in the bain-marie, and turn the Chartreuse out; garnish round the bottom with alternate carrots and turnips, cut in fancy shapes, and French beans. Place some turnips cut in rings round the top of the Chartreuse, and stand a Brussels-sprout in each; fix a cup cut out of a carrot in the centre, and fill with French beans; serve round it Espagnole sauce.

### Braised Partridges à la Cussy.

*Perdreaux à la Cussy.*

Bone a brace of partridges except the thigh bones and legs; stuff them with a forcemeat composed of minced mushrooms, cockscombs, and



tomatoes, which have been boiled ; sew up the birds to their own shape. Put into a braising-pan a slice of ham with two onions, one carrot, a bouquet of mixed herbs, the partridge bones, a little salt and pepper ; moisten with half a pint of stock and a claret-glassful of claret. When the vegetables get soft, add the partridges, cover them with buttered paper and simmer over a slow fire with hot coals on the braising-pan ; when done, dish up the birds, pass the sauce through a fine strainer, skim off the grease, reduce it, add a few sliced truffles and pour over the birds.

### Partridge Soufflé.

*Soufflé de Perdreaux.*

Roast two partridges, remove all the meat from the bones, and put it into a mortar and pound well with two ounces of cooked rice, one ounce of butter, a little pepper and salt, and one gill and a half of glaze. Pass all this through a hair sieve, and add the yolks of four eggs, and then the whites of two eggs whipped to a stiff froth ; put into a mould and bake in a quick oven. Serve with a good gravy round, made from the bones and trimmings, and thickened with butter and corn-flour.

A purée of spinach may be served round it.

### Partridge à la Toussenel.

*Perdreaux à la Toussenel.*

Take a brace of partridges, stuff them with the livers of the birds minced up together with butter and some truffles which have been cooked in champagne ;



wrap each bird up in a figleaf or vineleaf, and over these place a sheet of buttered paper.

Then put the birds on the spit and roast till about three-fourths cooked ; then take off the spit and under the four members of each bird spread a mixture of bread-crumbs worked into a farce with pepper, butter, parsley, shallot, and grated nutmeg. Replace birds on spit and let them finish roasting, basting them continually alternately with broth and champagne. These drippings, to which the grated peel of one lemon and the juice of a Seville orange are added, form the sauce to be served with it.

### Fillets of Pheasants with Quenelles.

*Filets de Faisans avec Quenelles.*

Trim and cook some fillets of pheasant, put them in a buttered sauté-pan, and cover them with buttered paper and fry them ; make some pheasant quenelles the size of olives.

Dish the fillets round a croustade and fill it with the quenelles of pheasant ; pour some Espagnole sauce over all. A few truffles might be added, and placed alternately inside with the quenelles.

### Pheasant Purée en Croustade.

*Purée de Faisan en Croustade.*

Take the fillets of two pheasants, cut them in two lengthwise, trim them as much as possible in the shape of a pear, lard them with bacon, and put them in a buttered sauté-pan.

Roast the remaining portions of the pheasants, and, when cooked and cold, tear off with a fork all



the meat, chop it, then pound it in a mortar with one ounce of butter. Moisten this with Espagnole sauce reduced with stock.

Garnish a croustade with the purée, lay the fillets in a circle on the top of the croustade ; fill up the remainder of the purée in the centre. Glaze the fillets and serve with truffles and cockscombs at the base of the croustade. Three silver skewers each garnished with a cockscomb and truffle should be stuck at distances in the centre of the purée.

### Salmi of Pheasant.

*Salmi de Faisan.*

Roast a pheasant. When cold cut it up and trim the pieces, and put them in a stewpan with half a pint of Marsala and half a pint of Mirepoix sauce. Reduce it to one-half and add three-quarters of a pint of Espagnole sauce ; simmer and reduce further for an hour. Skim off the fat, strain the sauce, and pour half of it on to the pieces of pheasant in the stewpan ; warm them without boiling. Arrange them in a pyramid on a dish, and garnish with fried croûtons, and serve the remaining sauce in a boat.

### Pigeons à la Princesse.

Take one quarter of a pound of bacon cut up in pieces (frying the bacon first), half a pound of chicken liver cut up in small pieces, and fry in the same pan after the bacon. Add a small clove of garlic, a small shalot, a bay leaf, half a carrot, and half a turnip ; salt and pepper to taste. Stew this over fire, and, when cooked, pound it all together



with a few mushrooms in a mortar, and pass it through a wire sieve. Take two pigeons and stuff them with this forcemeat. Place them in stewpan with carrots and turnips ; let them stew till tender, well basting them with their own stock.

Serve with rich Espagnole sauce on a croustade of potato.

### Fillets of Pigeons à la Moderne.

*Filets de Pigeons à la Moderne.*

Take two pigeons, fillet and bone them. Season with a little pepper, salt, and parsley. Place the fillets in a stewpan with two ounces of butter, and sauté them lightly ; then take them out and press them till cold. Mask the fillets over with a farce made with poultry livers in this manner: Take about half a pound of livers ; cut them small and put them in a frying-pan with a thick slice of fat bacon, a finely minced shalot, a pinch of salt and pepper, a bay leaf, and a bouquet garni. Sauté this over the fire with a little clarified butter, then pound it in a mortar and pass it through a fine sieve, and mix with the yolk of one egg ; after masking the fillets with this, egg and bread-crumb them, and fry them in clarified butter till of a pale golden colour. Dish on a border of potato, with a purée of spinach in the middle, and tomato butter around.

### Pigeon Cutlets à la Sicilienne.

*Côtelettes de Pigeon à la Sicilienne.*

Take half a dozen pigeons and bone them with the exception of the leg, and cut each bird into



two, so that the meat attached to each leg will form a cutlet. Scald the feet, cut the nails, and peel off the outer skin. Put these cutlets into a sauté-pan, having seasoned them with a little pepper and salt, and sauté them for three minutes, then place them in the oven for five minutes. Press them when done between two plates; when cold, mask them over with a purée of tomato and mushrooms, in which aspic jelly has been mixed (equal parts of each).

Bread-crumb these cutlets and dip into well-beaten egg. Place the cutlets in a sauté-pan with clarified butter, and fry till a nice golden colour. Dish up on a croustade of potato and Parmesan, and serve with mushrooms in the centre and Périgieux sauce all round.

### Pigeons à la Tartare.

The pigeons should be trussed as for boiling; flatten them with the cutlet bat as thin as possible, without breaking the skin. Season them with pepper and salt; dip them in clarified butter, and cover them with bread-crumbs. Broil them on a gridiron, turning them often. Make a sauce of a spoonful of finely chopped parsley, a shalot, two spoonfuls of pickles, and a boned anchovy. Mince them all finely and separately, and squeeze over them the juice of a lemon; add half a spoonful of water, six spoonfuls of oil, and a little pepper. Mix all well together, and, just as it is to be served, rub in a spoonful of mustard.

Put the sauce into the dish and the pigeons over, and serve.



### Quails en Cerises with Truffles.

*Cailles en Cerises truffées.*

Bone eight quails entirely, open them and sprinkle them with salt, and spread a layer of chicken forcemeat inside. Turn some truffles to a ball shape, place one in each quail, and fold it to enclose the truffle.

Tie up each quail in a piece of cloth like a pudding; braize them in Marsala and Mirepoix sauce.

Put some *pâté de foie gras* forcemeat in a border mould, poach it, and turn it out on a dish, and fill the centre with sliced truffles. Drain the quails; wipe and place them all round the border, resting partly on it, and partly on the truffles; pile up more truffles in the centre. Glaze the quails and border, and serve *Espagnole* sauce with it.

### Quails au Délice.

*Cailles au Délice.*

Bone some quails and stuff them as in preceding recipe. Let them stew in well-flavoured white stock. When cooked, let them get cold, then mask them with a rich white sauce into which half a pint of aspic jelly has been stirred.

Decorate them with truffles cut in leaves and a few pistachio nuts. Serve on a circle of whipped aspic.

### Quails à la Financière.

*Cailles à la Financière.*

Put six quails in a stewpan, cover them with slices of fat bacon, pour in one gill of brown sherry



and half a pint of Mirepoix sauce, and simmer till the quails are cooked.

Fill a plain border mould one and a quarter inch high with chicken forcemeat,<sup>1</sup> poach it and then turn the border out ; fill the centre with foie gras, truffles, cockscombs, and chicken quenelles mixed in financière sauce.

Drain the quails and place them half on the border and half on the ragoût, the legs towards the centre ; put a cockscomb between each quail and a large truffle in the centre ; glaze the border and quails with a brush dipped in glaze. Serve financière sauce with it.

### Quails à la Jubilee.

*Cailles à la Jubilee.*

Bone some quails and lard them with bacon and truffles, stuff them with equal parts of sweetbread and oysters ; roll them up in buttered paper and cook them in the oven in enough Saumur or Chablis to cover them ; glaze them, and dish them on a farce border of potato and watercress pounded together. Serve a purée of chestnuts in the middle, or an Espagnole sauce, to which some oyster liquor, a little cayenne, the piece of a lemon, and two or three mushrooms are added ; boil these up together till reduced, then pass through a tammy, and add a glassful of Saumur or Chablis and serve.

### Quails à la Lucullus.

*Cailles à la Lucullus.*

Have six boned quails ; cut up three ounces of bacon and put it into a sauté-pan, let it cook for a

<sup>1</sup> See 'Chicken Forcemeat,' p. 89.



few minutes, then add twelve chicken or game livers, one shalot, twelve white peppercorns, a small bouquet garni, and six cloves. Let all this cook carefully, pound all in the mortar, and pass through a hair sieve ; then add four chopped truffles. Stuff each quail into shape with this mixture, butter some paper quail-cases, put a quail into each case with a few drops of salad oil on each, and put them in the oven for ten minutes. Make a sauce of the bones of the quails, add a table-spoonful of glaze and a gill of brown sauce ; let this all boil well, then strain and mix in a large table-spoonful of minced truffles ; put a table-spoonful of this sauce over each quail, straining the grease off first.

### Fillets of Teal and Anchovies.

*Filets de Sarcelles aux Anchois.*

Fillet the teal after roasting them about three-quarters done, lay them on a tin or china fireproof dish which has been buttered and sprinkled with grated Parmesan cheese ; place a fillet of anchovy on each piece, moisten with fish stock, sprinkle with bread-crumbs and grated Parmesan cheese, then bake in the oven ; squeeze the juice of a lemon over them before serving.

Instead of baking them they can be put on the gridiron and a salamander held over the fillets.

### Ortolans in Cases.

*Ortolans en Caisses.*

Take as many paper cases as there are ortolans, oil them and put them in the oven for a few seconds. Put a table-spoonful of very thick Perigueux sauce



in each case, place an ortolan on it, cook them in the oven and pour over some Perigueux sauce. Dish them on a fried bread socle, cut so as to receive the quails in two rows one above the other.

### Croustade of Ortolans à la Provençale.

*Croustade d'Ortolans à la Provençale.*

Take eight ortolans and eight large and even-sized truffles. Make a hole in the centre of each truffle large enough to contain one of the ortolans; line this hole with a little chicken forcemeat.

Cut off the necks and legs and remove the gizzards of the ortolans, and season them slightly with salt and pepper; place an ortolan breast uppermost in each truffle, put them in a stewpan and cover them with thin slices of fat bacon, pour in half a bottle of Marsala and the same quantity of Mirepoix; close the stewpan, and simmer for twenty-five minutes; drain the truffles and pile them up in a fried bread croustade. Strain the gravy and reduce it one half, add one pint of Espagnole sauce, reduce both till sauce coats the spoon, strain, and serve in a boat.

### Croustade of Larks.

*Croustade de Mauviettes.*

Bone and stuff eighteen larks with foie gras, cook them in the oven, basting well with Espagnole sauce; when cooked, have ready a croustade of bread glazed with egg, and mount the larks on it in two rows, brushing them over with demi-glaze; in the centre serve brown mushroom sauce, or a macédoine of vegetables; or tomatoes



whole may be served in the centre. One of the very small tomatoes put on every other top lark makes a very pretty garnish.

### Larks in Paper Cases.

*Mauviettes en Caisses.*

Make some forcemeat, and put a layer of it half an inch thick at the bottom of as many paper lark cases as required. Place a bound and stuffed lark on this, fill in with more forcemeat, and bake in a moderate oven for fifteen minutes; skim lightly any fat from the top, and pour in some Perigueux sauce. The forcemeat should be made of chicken livers and grated bacon placed in a sauté-pan with pepper, salt, and fried for four minutes, and when cold pounded in a mortar, then pressed through a hair sieve. Truffles cut up and put into the forcemeat is a great improvement.

### Larks au Gratin.

*Mauviettes au Gratin.*

Bone twelve larks, sprinkle them with salt and spread a layer of foie gras forcemeat inside; put a round truffle in each and wrap the quail well round the truffle.

Take a border mould two inches deep, line it with paste and put a layer of foie gras forcemeat an inch thick at the bottom; set the quails all round the mould on the forcemeat.

Cut a round piece of bread, cover it with a thin slice of fat bacon, and put it in the centre of the circle formed by the quails on the forcemeat.



Place a paste cover on the top of the croustade, and pinch the edges together ; brush the top over with egg and bake in oven.

When done, take the croustade out of the mould, cut out the cover and the piece of bread, wipe all the hollow with a cloth to absorb all the fat, and fill up with a ragoût of cockscombs and truffles, and pour in some half-glaze and glaze the croustade and serve.

### Salmi of Snipes.

*Salmi de Bécassines.*

Remove the trail of six snipe and roast them ; when done, cut them up, remove the skins when they are cold, and put the pieces in a buttered sauté-pan.

Pound the trimmings and bones in a mortar and put them into a stewpan with two shalots, a clove, a bouquet of fine herbs, and half a pint of claret ; reduce it one-half, and add three-quarters of a pint of Espagnole sauce.

Simmer by side of fire for half an hour, skimming constantly ; strain through a hair sieve into a stewpan, and reduce it again till it coats the spoon.

Pour a little sauce over the snipe in the sauté-pan and warm them without boiling, pile the pieces in a pyramid on the dish, and garnish with croûtons spread with the snipes' trail chopped and mixed with some foie gras.

### Fillets of Woodcock à la Provençale.

*Filets de Bécasse à la Provençale.*

Fillet a woodcock and soak in olive oil, seasoned with salt, coarse black pepper, mixed spice, and a



pounded head of garlic. Place the bones in a stewpan with enough olive oil to cover them, a sprig of parsley, a head of garlic, four shalots, a laurel leaf and three cloves. When brown, add a dessert-spoonful of flour, a tumblerful of white wine, and a pint and a half of stock ; reduce this one-half and pass through sieve. Toss the fillets in warm oil ; when done, place them round an entrée dish with a fried sippet between each. Stir a little lemon juice into the sauce and pour over the fillets.

### Turkey à la Marquise.

Gâteau de Dindon à la Marquise.

Cut the breast of a turkey into as many long fillets as possible, and trim them into long narrow shapes, getting larger at the base. Lard half of them with lardons of truffle, and make a stuffing composed of six ounces of panada, four ounces of tongue, and four of finely-minced oysters ; pound all these together, adding one and a half table-spoonful of velouté sauce, a little mignonette, pepper, salt, and three eggs. Pass all through a sieve, then mask the fillets which have not been truffled with the panada. Smooth it well over with a knife dipped in hot water, and put on each fillet some pistachio kernels cut into fancy shapes ; press them well on to the farce. Place the fillets on a buttered tin and set them in the oven for eight minutes. Then place buttered paper inside a mould and place the fillets alternately round the sides as close together as possible. Line all the inside with more of the farce and fill up the centre with Brussels sprouts, with a purée of chestnuts over



them, and let all steam for an hour. After the water boils turn out and serve oyster sauce round the fillets.

### Turkey à la Financière.

*Médallions de Dindon à la Financière.*

Take two turkey's legs, keeping the skin on them ; remove the bones ; season with a little mignonette, pepper, and salt. Make a stuffing of ten ounces of lean ham, six ounces of fresh pork ; mince the meat finely, pound it and pass it through the sieve. Add to it two or three oysters, two truffles, and a couple of ounces of veal, two cooked livers, all chopped fine ; mix well together with the yolks of two eggs, a trifle of cayenne, a pinch of pepper and salt.

Fill up the turkey legs with this preparation, sew them up, and cover each leg in buttered paper. Take a stewpan and put into it two ounces of butter, a slice of fat bacon, two sliced onions, some celery leaves, a carrot, and a bouquet garni and six peppercorns. Place the legs on the top, cover the pan, and let all fry gently for a quarter of an hour. Then add a gill of white stock and braise for an hour, basting well all the time. When done, remove paper and cotton, glaze them, and cut them in slices half an inch thick. Dish on a croustade of potato and garnish with a macédoine of vegetables in centre and sausage-meat balls and a purée of chestnuts round.

### Rissoles of Cockscombs and Truffles.

*Croquettes de Crêtes de Coq aux Truffes.*

Scald and clean a dozen large cockscombs, boil them in thin white sauce. When nearly cold



cut them into dice and mix them with chopped truffles which have been boiled in sherry, and moisten with the white sauce.

Roll out some puff paste, cut into pieces about four inches in diameter, bake for a few minutes so as to brown them on one side, lay a spoonful of the cockscomb and truffles in the centre of each piece of paste, moisten the edges with egg ; fold them together and press gently to make them stick, dip each rissole into beaten egg seasoned with salt and pepper ; fry in boiling fat. Dish up in a pyramid and garnish with fried parsley.

### Little Croustades à la Whitstaple.

*Petites Croustades à la Whitstaple.*

Take four ounces of fresh butter and rub half a pound of Vienna flour into it ; add one yolk of an egg and a pinch of salt ; thoroughly mix, and make into a paste with cold water ; roll it out, and then line some little fluted tin cups with it ; cut out some little rounds of paper, and butter them, and place inside the paste. Bake them for about twenty minutes in a moderate oven, then remove the paper and fill these with a mixture of oysters bearded and scalded in their own liquor and cooked in Béchamel sauce with two or three slices of sweetbread. Mask over with some rich white sauce made with cream ; then take half a pound of lean bacon and two ounces of fat bacon, and pound, and pass through a tammy, and mix with it a little pepper and salt, a squeeze of lemon, the yolk of one egg, and a table-spoonful of cream. Mask the tops of the cases over with a knife, ornament the edges with little pieces of



truffle, and sprinkle each croustade with finely-minced truffles. Cook in the oven for a quarter of an hour with buttered paper, and serve.

### Foie Gras Fritters à la Chevreuse.

*Beignets de Foie Gras à la Chevreuse.*

Boil some semolina in sufficient stock to form a paste. When cold, line some tartlet moulds with it to a thickness of about a quarter of an inch.

Mix an equal quantity of foie gras cut into dice with some chopped truffles; season with pepper and salt. Fill the moulds with the mixture, cover over with semolina and close the fritters thoroughly. Turn them out of the moulds; egg, breadcrumb, and fry them in hot fat; drain and dish the fritters on a napkin. Garnish with fried parsley and serve.

### Foie Gras Scallops with Truffles.

*Escallopes de Foie Gras truffés.*

Cut some foie gras into scallops. Put them in a sauté-pan with a little clarified butter; season with salt and pepper, and mix them in Madeira sauce with sliced truffles. Mount them on a croustade when cooked.

### Liver Cake.

*Gâteau de Foie.*

Take some very fresh calf's or lamb's liver, and an equal quantity of boiled bacon (the fat); pound all together in a mortar with a little pepper, salt, and parsley.

Cut some onions into very small pieces, which



fry. Cut also some lean bacon into small pieces, and mix with the liver.

Next mix the whites and yolks of three eggs (beaten separately), and incorporate thoroughly.

Fill a plain mould and steam for about one hour. Turn out and serve with a rich brown sauce and button mushrooms.

### Stuffed Tomatoes.

*Tomates Farcies.*

Take some small ripe tomatoes ; cut out the cores and the pips, skin them, and make a mixture of a little salad oil, tarragon vinegar, pepper, salt, and a small minced eschalot, and mix into this some boned anchovies shredded very fine, and some finely minced chicken, and fill up the tomatoes with this mixture.

Take some hard-boiled eggs and cut them into slices, and cover these with chopped tarragon and chervil. Place some mustard and cress on the bottom of the dish, lay slices of egg on the top of it, and place a tomato on each slice of egg.

### Tomato Soufflé.

*Soufflé aux Tomates.*

Take six good-sized tomatoes, one ounce of flour, two ounces of butter, half a teaspoonful of essence of anchovy, two whole eggs, the whites beaten up to a stiff froth, a quarter of a pint of boiling cream.

When the cream boils, stir in the flour, previously mixed smoothly with a little cold milk. When it boils up again, take it from the fire, and



stir into it the butter, anchovy, and the eggs. Lastly, stir in the tomatoes, add a few drops of cochineal and half the butter. Beat it up well, and put it in a small soufflé dish or small ramequin dishes, bake in a sharp oven, and serve immediately. A little finely chopped pistachio nuts strewn on the top makes a pretty garnish.

### Tomato Cutlets.

Côtelettes aux Tomates.

Cut some tomatoes in two *roundways*; egg and bread-crumbs them, introducing a little grated parsley and Parmesan in the bread-crumbs. Fry in clarified butter till of a pale colour. Dish in a crown with a broiled mushroom between each cutlet. Serve mayonnaise sauce or egg sauce in the centre.

### Tomatoes à la St. Jacques.

Tomates à la St. Jacques.

Remove the cores and pips from some rather large tomatoes, and dust the insides with a little pepper and salt. Make half a pint of white mushroom sauce, and warm up in it some nice, small, white button mushrooms, which have been slightly sautéed in lemon and butter. Add a little finely minced parsley. Fill each tomato with this mixture. Sprinkle on the top a few bread-crumbs mixed with Parmesan and a small piece of butter. Set them on a buttered tin and bake in a quick oven for twelve minutes. Garnish with a little fried parsley.



### Marrow Patties.

*Bouchées de Moëlle.*

Take a fresh marrow bone and cut into pieces the size of a walnut ; put it into a stewpan with cold water and a teaspoonful of salt. Place over a fire, and after boiling for one minute pass at once through a hair sieve.

Line the patty pans with thin light paste. Take one tablespoonful of parsley, thyme, and chives, chop them fine, add the grated rind of a quarter of a lemon, one tablespoonful of cream, a little lemon juice, salt and pepper. Beat well together.

Place some marrow into each of the pans, and add a little of the savoury cream, and bake in a moderate oven for fifteen minutes. Pile up on the top of each patty very small croûtons fried of the palest gold colour. Strew fine parsley over the croûtons very slightly.

### Mushroom Creams.

*Crème de Champignon.*

Take one pound of mushrooms ; peel them and soak them in lemon for a few hours, then mince them well. Make some panada ; melt two tablespoonfuls of the mushroom purée. Pound this mixture in the mortar with a dessert-spoonful of lemon juice and a very small piece of shalot. Work in the yolks of three eggs and the whites of two well whipped and a gill of cream ; salt and pepper to taste. Pass through a sieve, then butter several small dariole moulds, half fill them with the

mixture. Tie buttered paper round each, which should stand two inches above the moulds, and place them in a saucepan of water and steam them for an hour.

### Vegetable Marrow Stuffed.

*Moëlle Végétale farcie.*

Cut a good-sized vegetable marrow in half lengthways; take out the seeds and fill with a mixture of very finely minced cold mutton or chicken, veal or lobster. Dredge a little flour over it. Season with pepper, salt, a little finely chopped onion, and bind together with yolk of egg. Tie the two halves together with some fine packthread, and stew it till tender in good flavoured stock. When done, take it out of the stock, which must be thickened with the yolks of two eggs. Pour this sauce over the vegetable marrow, having previously removed the string, and serve.



## *CHAUDFROIDS, OR COLD ENTRÉES.*

### **Lobster Cutlets in Aspic.**

*Côtelettes de Homard en aspic.*

Make the cutlets as in the recipe for preceding lobster cutlets, p. 1. Have some good aspic jelly, and when nearly cold mask each cutlet with it. Let them get cold ; dish them in a circle, and serve in the centre a macédoine of vegetables in mayonnaise sauce.

### **Salmon Cutlets.**

*Côtelettes de Saumon.*

Take half a pound of boiled salmon, and cut it up into small pieces to the size of very small dice. Take one and a half ounce of butter, and put it with the salmon in the mortar. Pound them well together, then pass this mixture through a sieve ; scrape it carefully off the sieve and make it into a pat. Now place in a stewpan one ounce of flour and half an ounce of butter. Mix well together, then add one gill of milk, and put it on the fire and stir the mixture till it boils and thickens, after which add one table-spoonful of cream, and stir till it boils again. A little salt and pepper and a few grains of cayenne should now be added, after which pour out on to a plate, and let this mixture stand till it



is cold. When it is *quite* cold, fill some moulds in the shape of shells, and poach them. When done, turn them out to get cold. Cut some cucumber, peeling it partly, to look as if carved in stripes, in pieces an inch long. Stand these all round a dish, and mount a shell of salmon on each. Make small quenelles of lobster, which place on the top of the escallops. Fill centre with salad and mayonnaise sauce, and arrange aspic and hard-boiled eggs around as garnish.

### Salmon Rolls.

Cassolettes de Saumon.

Take a quarter of a pound of pastry, roll it very thinly, and line six tin dariole moulds with it. Fill these with raw barley and bake. When done remove the barley and let the pastry cases get cold. Cut a quarter of kippered salmon into six thin slice; on each slice spread a little Chutney and some French mustard. Then roll up the slices of kippered salmon, each in greased paper, and bake for ten minutes; remove the papers and let the fish get cold. Place a roll of salmon into each pastry case; melt half a pint of aspic jelly and pour sufficient over the fish in each case to cover it and let it get cold; lay little strips of cucumber and broken aspic on the top.

### Mutton Cutlets Truffled.

Côtelettes de Mouton truffées.

Take the best end of a neck of mutton; bone it and mince the meat very finely; take a quarter of



a bottle of truffles, cut them into thin but large pieces. Then put one ounce of butter in a stewpan and put it on the fire. When it is melted stir in one ounce of flour, and mix it to a smooth paste; add one gill of stock and stir all together until it boils and thickens. Move the saucepan to side of fire and stir in half a gill of cream; then take a lemon and strain in a teaspoonful of it, season with pepper and salt, then put in the minced mutton and truffles, and stir till all are well mixed together. Turn the contents of stewpan on to a plate, and lay it to get cool. When the mixture is cold we form it into cutlets, then glaze them and mount them en couronne and serve with a macédoine of vegetables in the centre in mayonnaise sauce, with a border of whipped aspic all round, and garnished with alternately a piece of endive and watercress.

### Mutton Cutlets à la Pompadour

*Côtelettes de Mouton à la Pompadour.*

Take some mutton cutlets, sauté or braise them in stock with vegetables in it very carefully. Take some tomato sauce and an equal part of aspic jelly; mix well together, and when nearly cold mask the cutlets with it, and if necessary let them stand on ice till cold. Lay the cutlets all one way; cut truffles into patterns of stars and kites, and ornament them with it. Serve in the centre a macédoine of vegetables with mayonnaise sauce, and garnish with finely cut aspic and tomatoes round.



**Cutlets Chaudfroid à la Russe.***Côtelettes Chaudfroid à la Russe.*

Take the best end of a neck of mutton, cut it into cutlets, leaving a bone to each. They must not be very much trimmed ; braise them for an hour in the oven, then take them out and press them till cold, trim the cutlets neatly, and then dip them in glaze till they look smooth ; when cold mask them with nearly cold aspic. Now take some aspic jelly, chop it up and place it on an entrée-dish ; arrange the cutlets on the aspic all standing the same way ; fill in the centre with a macédoine of mixed vegetables into which some mayonnaise sauce has been well stirred ; cut some beetroot into neat shapes and mix in last. A border of aspic cut like croutons should be placed round as garnish alternately with slices of cucumber ; small frills of paper should be put on the ends of the cutlets.

**Lamb Cutlets in Aspic.***Côtelettes d'Agneau à l'Anglaise.*

Take the best end of a neck of lamb, cut it and trim it into small neat cutlets ; season with pepper and salt, place them in a sauté-pan and lightly fry them, put them to press between two plates, and when cold mask them over thickly with white sauce, into which stir two table-spoonfuls of aspic and one table-spoonful of mint sauce ; garnish each one with truffle cut in the shape of small kites. Dish up in the form of a crown with chopped aspic round and balls of truffle dotted in



and out. Pour in the centre cucumber cut very thin, with mayonnaise sauce.

### **Lamb Cutlets en Belle-Vue.**

*Côtelettes d'Agneau en Belle-Vue.*

Take as many cutlets as there are well-shaped bones from two necks of lamb, and lard them with tongue or ham ; lard level with the cutlet.

Braise the cutlets with carrots, turnips, onions, celery, and fine herbs, on a layer of bacon, in a pint of stock for about an hour and a half, covering close all the time. Let them absorb the stock till nearly cold, then press each cutlet between two plates ; trim neatly, then set them in aspic in a large shallow dish so that each cutlet has a thin mask of jelly on both sides. A cutlet cutter dipped into hot water must then be used to stamp each cutlet out of the aspic. Dish in a circle, fill the centre with a macédoine of vegetable soaked in mayonnaise sauce, and garnish with broken aspic jelly.

### **Sweetbreads au Montpellier.**

*Ris de Veau au Montpellier.*

Cook some sweetbreads ; cut them into shapes of cutlets ; have some aspic jelly, dip each cutlet into the aspic before it is quite set. Arrange the cutlets round on aspic chopped and heaped up on the dish ; fill the centre with asparagus heads and serve mayonnaise around it ; garnish with croutons of aspic, red and white alternately.



### Chaufroid of Chicken.

*Chaufroid de Volaille.*

Put half a pint of white sauce into a stewpan to boil and stir well with a wooden spoon till the sauce is reduced to one gill, add one gill of cream and stir again till it just boils, then pass the contents through the sieve; next stir into it two table-spoonfuls of aspic jelly.

Now take a cold roast chicken, and cut it up the same way as for carving, taking care that the pieces are all one size; remove the skin and neatly trim each piece. Take these pieces of chicken and dip them in the sauce, covering them well over. Place these pieces on a drainer, and let them remain till the sauce is set over each piece. Chop some aspic very fine, lay it in a circle round the dish, and arrange the pieces of chicken on it. The centre should be filled in with mixed vegetables, all mixed together with two table-spoonfuls of mayonnaise sauce.

### Pork Cutlets à l'Américaine.

*Côtelettes de Porc à l'Américaine.*

Cut some pork cutlets and mix equal portions of tomato sauce, aspic jelly, and Robert sauce. When nearly set mask the cutlets with it; arrange en couronne and fill centre with very small tomatoes heaped up in a pyramid, and garnish round with croutons of aspic and capers mingled in with it.



**Chicken Salad à la Carlton.**

*Salade de Volaille à la Carlton.*

Cut a cold fowl into neat fillets, and mask them with a mixture made with one table-spoonful of finely minced capers, two ounces of cooked ham, three hard-boiled eggs rubbed through a sieve, a little minced tarragon and chives, and two sardines and one anchovy rubbed through a sieve, all stirred in mayonnaise sauce and aspic: about a table-spoonful of each. When this has set, line a border mould with aspic jelly. Ornament the chicken fillets with little strips of beetroot and cucumber arranged like trellis-work. Place the prepared fillet round the mould on a layer of aspic; add a little more aspic till the border mould is full. Fill the centre with a salad composed of cucumber cut into dice, peas, French beans, which have been cooked till tender. Pour over it some thick mayonnaise sauce, and set the mould on ice. Dip the mould in warm water and turn out. Garnish with whisked aspic and sprigs of chervil or watercress.

**Ballotines of Chicken with Aspic.**

*Ballotines de Volaille en Aspic.*

Bone a chicken; add some little strips of tongue and truffles to some pâté de foie gras; stuff the chicken with it, and shape it into long rolls two and a half inches in diameter. Put the chicken in a pudding-cloth, tying it at each end. Boil this in some Mirepoix sauce, and when done let it cool; then drain and untie it, and cut it across in six pieces. Then tie up each ballotine in cloths again



separately till cold, when they can be untied, trimmed, and glazed.

Make a round rice socle and cover it with ravigote sauce ; stand five of the ballotines on end on this, and place the sixth on the top in the centre ; place a star cut out in red aspic jelly on the top of it, and decorate each of the others on the top with a truffle. Garnish all the spaces between with red chopped aspic, and place aspic croutons all round the base.

### Aspic of Fillets of Chicken.

*Filets de Volaille en Aspic.*

Take the mould and pour in a little aspic jelly to the depth of a quarter of an inch. When this is set, cut some shapes of hard-boiled eggs, truffles, gherkins, and beetroot ; arrange these in patterns round the mould ; pour in some nearly liquid aspic jelly gently, and put it on the ice to freeze. Arrange fillets of chicken previously cooked, skinned, and cut in a good shape, neatly all round. Pour in as much more of the aspic as will set the chicken, then put round and over the chicken some mayonnaise, and over this more cold aspic. Fill up the mould with liquid aspic and put it to freeze. Turn out and serve with whisked aspic and endive as a garnish round it.

### Chicken à la Princesse.

*Poulet à la Princesse.*

Braise a chicken. Cut the fillets of the breast into as many cutlets as is required for the dish.



Make some white sauce, add a gill of cream and a table-spoonful of aspic. Mask the cutlets on one side with the white sauce, let them get cold, and then mask them on the other side. Chop up some aspic and place it at the bottom of an entrée dish ; when set, put the cutlets all one way on the dish, and then cover them with aspic. When cold, cut them out with a knife dipped into boiling water, and dish them on a circle on a foundation of aspic. Serve with Russian salad in the centre and croutons of aspic round.

### Cold Glazed Fillets of Partridge.

*Chaufroid de Perdreaux.*

Roast the partridges, and fillet them. Pound the remainder of the meat on the bones in a mortar with six truffles and a quarter of a pound of mushrooms ; simmer the bones in half a pint of Marsala. Season with the truffle trimmings, three shalots, and a bayleaf. Let it remain on the fire till it is reduced to a third of the quantity. Rub through sieve, add two table-spoonfuls of clear good stock to it, stir half this sauce into the panada, mix it thoroughly in a saucepan till it boils, pass through tammy and leave till cold. Place the fillets round the dish en couronne with a slice of truffle cut the same shape between each. Fill the centre with the purée, cover the whole with the remainder of the sauce and garnish with cut aspic jelly.

### Aspic à la Financière.

Take some scallops of foie gras, dip them in Espagnole chaudfroid sauce, and let them cool.

Also take some cockscombs, truffles, and button



mushrooms ; dip all into the chaudfroid sauce and let them cool.

Set a plain mould on the ice ; put in a thin layer of aspic jelly. When it is set, decorate with a pattern of truffles and hard-boiled white of egg.

Garnish the mould with some of the foie gras scallops, mushrooms, and cockscombs ; always place the cockscombs point downwards. Fill the mould up gradually with aspic jelly and the rest of the foie gras, etc. Set it in ice, then turn the aspic out. With chopped aspic and truffle, garnish all round.

### Chaudfroid of Woodcocks

*Chaudfroid de Bécasses.*

Truss three woodcocks, wrap and roast them in buttered paper. When cold, cut them up and dip each piece in some chaudfroid sauce in which the trail of the woodcock has been mixed.

When cold, dish the pieces in a decorated border of aspic jelly, filling in chopped aspic in the centre.

### Chaudfroid of Larks.

*Chaudfroid de Mauviettes.*

Bone a dozen larks, stuff each one with a small piece of pâté de foie gras with some finely chopped truffles, and roll the larks round the forcemeat to a round shape.

Butter a dozen dariole moulds and place a lark in each mould, breast downwards. Put the moulds in a sauté-pan with a little water, and cook the larks in the oven. When cold, turn them out, wipe them, and dip each into some chaudfroid sauce made of Espagnole sauce, and put them on a dish



to cool. Arrange these in tiers against a pile of chopped aspic. With chopped aspic between the larks and croutons of jelly garnish around.

Quails may be cooked, dipping them into a white chaudfroid sauce, and ornamenting each quail with truffles and pistachio nut cut into shapes.

### Larks in Aspic.

*Des Mauviettes en aspic.*

Bone and stuff a dozen larks with *pâté de foie gras forcemeat*; bake them in the oven and dip them into glaze.

Have a dozen small *dariole* moulds; put a little aspic at the bottom to the thickness of a quarter of an inch, and when just set put in a lark. Place on ice a few moments, then fill up with liquid aspic and put on ice. Turn out, and on the top of each strew pistachio kernels chopped very fine, and insert two legs and feet of the lark, to stand up as in a pigeon pie. Or a round fancy mould may be used hollow in the centre. In the top ornaments put a little aspic jelly, and when nearly cold, put in alternately chopped yolk of egg and chopped pistachio kernels. Add a little cool liquefied aspic, and when nearly set, place larks all the way round, and fill up with aspic. Turn out when cold and garnish with chopped aspic sprinkled with pistachio kernels minced fine.

### Galantine of Quails.

*Galantine de Cailles.*

Bone half a dozen quails. Take the livers, chop them finely with a minced sweetbread, two or three



ounces of grated ham, a little chopped parsley, a minced shalot, pepper and salt. Bind this forcemeat together with the yolk of an egg.

Divide the forcemeat equally, and spread half of it upon the birds, which should be open, skin downwards. Lay upon each a slice of cold tongue, a spoonful of chopped truffle, and then the rest of the forcemeat. Roll each bird in a piece of old napkin. Lay the birds side by side, and put with them the bones and trimmings, a little pepper and salt, an onion stuck with cloves, and a piece of knuckle of veal or a calf's foot. Cover with nicely flavoured stock, and let the quails simmer gently for three-quarters of an hour. Take the saucepan from fire, and let the birds remain in the liquor till nearly cold. Drain them, take off napkins, and brush them over with glaze. Boil the sauce quickly to a jelly, and strain and clear it with white of eggs. Boil a pound of rice in a quart of water slightly salted, until quite tender. Drain out all liquid and beat well till smooth, and press it into a plain round mould. When it is cold and stiff, turn it out and brush it over with butter, and set the quails in an upright position on it. Garnish with the jelly cut into dice around it.

### Mould of Pheasant à la Russe.

*Pain de Faisan à la Russe.*

Thinly line a plain oval mould with aspic jelly. When set, mask it all round with a brown sauce made thus: Take half a pint of aspic jelly, two table-spoonfuls of brown sauce flavoured with a little game gravy, half an ounce of glaze, a table-spoonful of Marsala wine, and a saltspoonful of



sugar. Place this in a saucepan and boil it till it is reduced, carefully skimming the whole time; then pass through a sieve and use.

Next fill up the mould with a purée of pheasant made of six ounces of pounded cooked pheasant mixed with two good table-spoonfuls of brown sauce, a little game gravy, half a pint of aspic jelly, and half a pint of sherry or Marsala. Pass all this through a sieve, and when cool pour it slowly and gently into the mould. When sufficiently cold or iced, turn it out on to a silver dish. Fill the centre with a macédoine of vegetables in mayonnaise sauce; sprinkle over the vegetables the white of a hard-boiled egg, which has been run through the sieve, and on the top of that sprinkle a little chopped truffle.



*SAUCES.***Brown Sauce.**

Take six mushrooms washed and peeled, one carrot, one shalot, and one small onion. Cut up into a stewpan and fry them in two ounces of butter till it becomes a good brown ; then stir in one and a half ounce of flour, and lastly pour in one pint of brown stock. Let it boil ten minutes, and skim it ; season with pepper and salt ; strain, and pour over the dish for which it is intended.

**Béarnaise Sauce.**

*Sauce Béarnaise.*

Chop up four shalots and put them in a stewpan with half a gill of vinegar and half a gill of tarragon vinegar, and boil till reduced to a table-spoonful ; then add some white sauce, mixing it well. Add three yolks of egg, one at a time, whisking each one well in before adding another, and on no account let it boil. When the eggs are in, remove the stewpan from the fire and whisk two ounces of butter in small pieces, taking care that each piece is dissolved before adding the rest, as if the butter is added too quickly the sauce will oil. Strain it, and it is ready for use.



**Béchamel or White Sauce.**

Put two ounces of butter and an ounce and a half of flour into a stewpan ; when well mixed, add one pint of white stock, and stir till it boils ; then add six mushrooms washed and peeled. Let the sauce boil up again, and simmer for twenty minutes with the lid half on, to throw up the butter, which skim off as it rises. Strain the same through a tammy into another stewpan. Stir in now half a pint of cream and the strained juice of half a lemon, and let it boil well from three to five minutes. Pour it into a basin, and stir while it cools.

It may be made for ordinary use with merely cutting up one small carrot, one stick of celery, one shalot, and putting them in a stewpan with a bayleaf and some peppercorns. Let them all simmer for a few minutes, but not to brown them. Mix two ounces of butter and one and a half ounce of flour together. Add the vegetables, whisk in a pint of milk, and let it boil for ten minutes. Then strain, reheat it, and add one gill of cream.

**Bordelaise Sauce.**

Reduce a quarter of a pint of Sauterne to half the quantity with one pinch of mignonette pepper, and one table-spoonful of shalots previously blanched and chopped ; add half a pint of Espagnole sauce. Reduce for six minutes, and put in one table-spoonful of chopped parsley. Skim and strain.



**Black Butter.***Beurre Noir.*

Warm some butter in a frying-pan until a dark brown colour. Pour it into a basin, and leave till cold. Cook a little vinegar in the same frying-pan, reduce and add to the cold brown butter ; warm in a saucepan. Season with salt and pepper, and serve.

**Châteaubriand Sauce.**

Melt a little glaze in a little white wine, stir in some Spanish sauce, and thicken it with maître d'hôtel sauce.

**Chaufroid Sauce (White).**

Put together a quarter of a pint of béchamel sauce, a gill of cream, half a pint of aspic jelly, and boil till reduced a quarter part, keeping it well skimmed ; run through sieve and use. Brown chaufroid sauce is made with Espagnole sauce instead of the béchamel.

**Cucumber Sauce.***Sauce aux Concombres.*

Take two young cucumbers ; slice them rather thickly, and fry them in a little butter till they are lightly browned. Dredge them with pepper, salt, and simmer them till tender in as much white sauce as will cover them.



### Dutch Sauce.

Sauce Hollandaise.

Make half a pint of melted butter and put it with the yolks of four or five eggs into a stewpan. Stand it in a saucepan of hot water, and whisk it well over the fire till it thickens. It must *not boil*, as it will curdle and be spoilt. Season to taste with salt and cayenne, and at the last stir in two table-spoonfuls of lemon juice.

### Sauce à la d'Uxelles.

Take two table-spoonfuls of chopped mushrooms, one table-spoonful of chopped parsley, the same quantity of chopped shalots, a head of garlic, a little scraped bacon, a bayleaf, a bouquet garni, a pinch of mixed spice, salt and pepper. Warm up in fresh butter, moisten with white wine, reduce it, and pass it through a sieve. Stir into it a little white thickening, and serve with either chicken or game entrées.

### Eschalot Sauce.

Put six shalots in a stewpan with one small bayleaf, one small sprig of thyme, one sprig of parsley, one gill of white stock. Reduce to a glaze, then add one pint of meat gravy. Simmer for ten minutes and strain for use.

### Sauce à la Financière.

Boil three or four table-spoonfuls of minced raw ham, some truffle trimmings, mushrooms, a bouquet



of mixed herbs, and three whole black peppercorns in equal quantities of stock and white wine. Reduce to half the original quantity, clear off all grease, and pass through a tammy. Stir some stock into a little brown thickening in a separate saucepan. Reduce, add the previously made sauce, and serve.

### Ham Sauce.

Cut up a pound of boiled ham into dice. Pound in a mortar, moisten with stock, add a table-spoonful of Soubise sauce, and the same quantity of Espagnole sauce, and pass through a tammy and stir in one pint of stock ; stir in a tumblerful of light wine and a lump of fresh butter when it is ready to serve.

### Italian Sauce.

*Sauce à l'Italienne.*

Simmer a lump of butter as big as two eggs in a saucepan with two table-spoonfuls of chopped parsley, one table-spoonful of chopped shalots, and the same quantity of minced mushrooms. Add half a bottle of white wine. Reduce the sauce and moisten with a tumblerful of velouté sauce and half a tumblerful of stock. Boil over a quick fire, skim off all grease, and as soon as the sauce is thick enough, take it off the fire and keep it warm in a bain-marie.

### Marinade of Wine or Vinegar.

Melt a lump of butter in a saucepan. Add some thin slices of onion and carrot, a laurel leaf,



a head of garlic, parsley, and pepper ; moisten with stock, and a third of the quantity of vinegar or wine. Boil, pass through a tammy, and keep until required.

### **Madeira Sauce.**

Take half a pint of brown stock, a table-spoonful of flour, two ounces of butter, a pinch of cayenne, a little salt and pepper to taste, and a glass of Madeira, and cook it till it thickens and is done.

### **Mayonnaise Sauce.**

Put in a basin the yolk of one egg, one pinch of salt, and a small pinch of mignonette pepper. Stir with a wooden spoon, and pour in drop by drop about three ounces of best olive oil, carefully mixing the whole time. Every now and then add a teaspoonful of vinegar, till all the oil is used.

### **Green Mayonnaise Sauce.**

Prepare as for the usual mayonnaise, and chop up two table-spoonfuls of chervil, tarragon, and cress, and add to the mayonnaise sauce.

### **Mushroom Sauce.**

*Sauce aux Champignons.*

Trim and wash the mushrooms. Make a white sauce, add the juice of a lemon, put in pepper and salt, and cook the mushrooms in it. If brown mushroom sauce is desired, add a table-spoonful of mushroom ketchup or glaze to the white sauce.



### Périgueux Sauce.

Cut three-quarters of a pound of raw ham into dice, put them in a stewpan with one ounce of butter, one shalot, one sliced onion, one pinch of mignonette pepper. Fry till the onion is of a light brown colour, and pour in half a pint of Marsala. Reduce it one half, and add half a pint of Espagnole sauce, half a pint of white stock, and a table-spoonful of chopped truffles previously cooked in Marsala. Simmer for twenty minutes, skim, and strain it into another stewpan, and reduce it till it coats the spoon, and serve hot.

### Sauce Piquante.

Wash and cut up one shalot, half a carrot, three mushrooms, and fry them till brown in one ounce of butter, then stir in half an ounce of flour and half a pint of brown stock. Then add a sprig of thyme, a bayleaf, and one table-spoonful of Harvey sauce, and let it simmer for twenty minutes ; then add a trifle of salt, cayenne, and two table-spoonfuls of vinegar, and strain through a tammy.

### Poivrade Sauce.

Shred and wash the following vegetables : one head of celery, two carrots, two onions, one shalot, one clove of garlic, one turnip, two leeks, three tomatoes ; then put them in a stewpan with a quarter of a pound of lean ham and two ounces of butter. Fry them, but not very brown. Add half a pint of vinegar, and let it boil till quite reduced ; then stir in three ounces of flour and three pints of



stock. Add a bouquet garni, six cloves, and twenty-four peppercorns, with a trifle of pepper and salt. Stir well and simmer gently one hour. Pass through a sieve, and it is ready for use.

### Portuguese Sauce.

*Sauce Portugaise.*

Simmer two and a half ounces of fresh butter in a saucepan with one yolk of egg, a little lemon juice, salt, and black pepper to taste ; stir till the sauce is quite hot, take it off the fire, and stir until it thickens. This sauce must be made just before serving.

### Ravigote Sauce.

Take equal quantities of white wine and stock and reduce it. Season with chopped tarragon, chervil, and chives, some lemon juice, and salt and pepper to taste ; stir the sauce till quite thick over a quick fire, but do not let it boil.

### Sauce Robert.

Dissolve a piece of butter the size of a walnut in a saucepan, and fry in it two moderate-sized onions finely chopped. When they are lightly coloured pour over them a wineglassful of vinegar, and simmer for four minutes. Stir into it a table-spoonful of flour, half a pint of stock, a quarter of a teaspoonful of Liebig's extract, a quarter of a teaspoonful of pepper, and the same of salt. Stir the



sauce over the fire for twenty minutes ; add a table-spoonful of mustard, a teaspoonful of mushroom ketchup, a teaspoonful of Worcester sauce, and a teaspoonful of anchovy essence. A spoonful of port should be added at last.

### Spanish Sauce.

Sauce Espagnole.

Cut up some slices of ham, a little veal, and some trimmings and giblets of fowl. Place a lump of butter, well mixed with fine flour, in a saucepan ; stir over a quick fire, till a good brown colour, moisten with stock, a tumblerful of white wine, and the juice of a lemon. Simmer by the side of the fire for several hours ; pass through a tammy, clear off all grease, and thicken with a little meat glaze.

### Soubise Sauce.

Peel some onions ; blanch them, drain, and put them in a stewpan with some pale stock to cover them ; simmer gently till the onions are done ; then reduce with the same quantity of white sauce as there is onion, add a little pepper and salt, pass through a tammy and serve.

### Suprême Sauce.

Put a quarter of a pound of fresh butter into a stewpan. When melted, add twelve white peppercorns, a few parsley stalks, then stir in two ounces of fine flour. Cook it over the fire, stirring all the



time, for ten minutes, then add one pint and a half of white stock ; stir again till it has well boiled ; add the juice of half a lemon and a little salt, and any trimmings of mushrooms which may be handy ; then add half a pint of cream. Pass through a tammy and serve.

### Tartare Sauce.

Take two eggs, and put the yolks in one basin and the whites into another, as they are not wanted.

Stir the yolks just to break them, add a salt-spoonful of salt, half a saltspoonful of pepper, and a table-spoonful of French vinegar. Pour in, drop by drop, a gill of salad oil. When all is well mixed. stir in a teaspoonful of ready-made mustard or tarragon vinegar.

Take a small bunch of parsley, and put it into a small saucepan of boiling water, with a little salt and soda, for two seconds. Dry it thoroughly by squeezing it in a cloth, then chop it on a board finely—there should be about a teaspoonful. Take a few capers or gherkins, chop them up finely—there should be a table-spoonful. Put all these ingredients into the sauce and mix them well.

### Velouté Sauce.

Prepare the same as Spanish sauce, but the ingredients must not brown. Add a little flour, moisten it with stock, season with pepper and salt and a bouquet of mixed herbs. When cooked, pass through a sieve, and keep it in a covered jar until required,



### Villeroi Sauce.

Warm some fresh butter, stir in a little flour and white stock ; add an onion stuck with cloves, some chopped ham, mushroom trimmings, and a bouquet of mixed herbs.

Boil for twenty-five minutes, pass through a sieve. Thicken with yolks of egg and cream, and serve.

### Russian Salad.

*Salade à la Russe.*

Wash and trim twelve anchovies, and cut them small. Cut some carrots and turnips with a small vegetable scoop into small shapes, and blanch and cook them in water with a little salt.

Boil asparagus heads, peas, and French beans ; drain them, and when cold put all into a basin with mayonnaise sauce. Caviar and olives may be added.

### Montpellier Butter.

*Beurre Montpellier.*

Take half a pound of mixed chervil, tarragon, chives, and cress, pick them and wash them in boiling water for a few seconds ; drain them and press the water out ; then put this mixture in a mortar with three hard-boiled yolks of eggs, three well-washed anchovies, one ounce of gherkins, one ounce of capers, a pea of garlic, a little salt and pepper ; pound all together and pass through a hair sieve. Put it into the mortar again with one pound of butter, one table-spoonful of oil, and a dessert-spoonful of tarragon vinegar ; add a little green colouring. Pound all together, and make into a pat.



### Forcemeats.

Forcemeats are made of equal parts of panada and stock with sufficient meat, poultry, or game (whichever is required), and pounded in a mortar and passed through a sieve, seasoned with salt, pepper, and spice according to taste, and a little of the sauce which is to be served with the dish ; then add a little cream, and poach it in water.

### Aspic Jelly.

Take a calf's foot and chop it into eight pieces, and put them into cold water and wash them well. After that put them into a stewpan with sufficient water to cover them, and let boil ; as soon as the water boils, take the pieces of calf's foot out and wash them again in cold water. Then put them back into the stewpan with a pound of knuckle of veal, which must be cut into small pieces. Pour three-quarters of a pint of water on these and bring it to the boil ; skim it carefully. Now add a little salt, fifteen peppercorns, half a clove of garlic, one shalot, one sprig of thyme, and a sprig of parsley, one onion, and half a head of celery, one carrot, and a turnip—of course all these must be peeled and washed—add also two sprigs of tarragon, one chervil, and a bayleaf. Let all boil gently for five hours, then strain off liquor through a sieve into a basin. When it becomes perfectly cold, skim off all fat with a spoon. Take a clean cloth, wring it out with hot water, and rub it lightly over the jelly stock, and then take a dry cloth to dry it. Peel a lemon very thinly and put it into the stewpan ; squeeze the juice out through a strainer, and whip



the whites of two eggs to a slight froth. Put these and the egg-shells into the stewpan with the stock, one glass of sherry, and a dessert-spoonful of Chili vinegar. Whisk this all together till it boils. Then take a spoon and skim it carefully, and let the stewpan stand by the side of the fire for half an hour to form a crust. Then take a clean jelly-bag ; make it hot and strain the stock through it. If not clear the first time, strain it a second time.

### Mayonnaise Jelly.

Put one quart of melted white meat jelly in a sauté-pan with one table-spoonful of oil, one of vinegar, one pinch of mignonette pepper. Whip briskly for ten minutes, and put the mayonnaise on ice ; whip it well till it sets ; then melt the jelly and repeat the whipping on the ice till it sets again ; strain through a tammy cloth, and then it will be ready for use.

### Panada.

Panada is made from crumb of bread, or rolls, with as much boiling stock poured over it as it will absorb. When moist, beat it with a fork ; add whatever seasoning is required, put the bread into a saucepan with an ounce of butter, and stir it over a gentle fire till it is dry and smooth and leaves the saucepan with the spoon. When cool it is ready for use.

### Croustades of Potatoes.

Boil potatoes ; rub them through sieve ; mix with a little butter and milk. Mould them in a



border mould : turn out and brush over with white of egg. If required a brown colour, they must be brushed over with the yolk and put in the oven a few minutes.

### **Ragoût Financière.**

Take a slice of ham, the bones and trimmings from game or poultry (about two pounds altogether), and stew these with half a pint of water. After bringing the liquor to the boil, simmer very gently for half an hour. Put now into the stewpan an onion stuck with two cloves, a bunch of parsley, a sprig of thyme, a bayleaf, a carrot cut in pieces, two or three sticks of celery, a little pepper and salt, and three pints of boiling water. Bring to the boil, and then let it simmer very gently without the lid for two hours. Then strain, add a few drops of lemon juice and a teaspoonful of mushroom ketchup, and it will be ready to use.

### **Socles.**

Wash one pound of rice ; put it in a stewpan with half a gallon of water and a little salt ; boil on a very slow fire. When the rice is done, pound it in a mortar, and mould it to the required shape.

For hot dishes, the socle should be egged over and put in the oven to colour it.

For cold dishes, spread the rice over with Montpellier butter.



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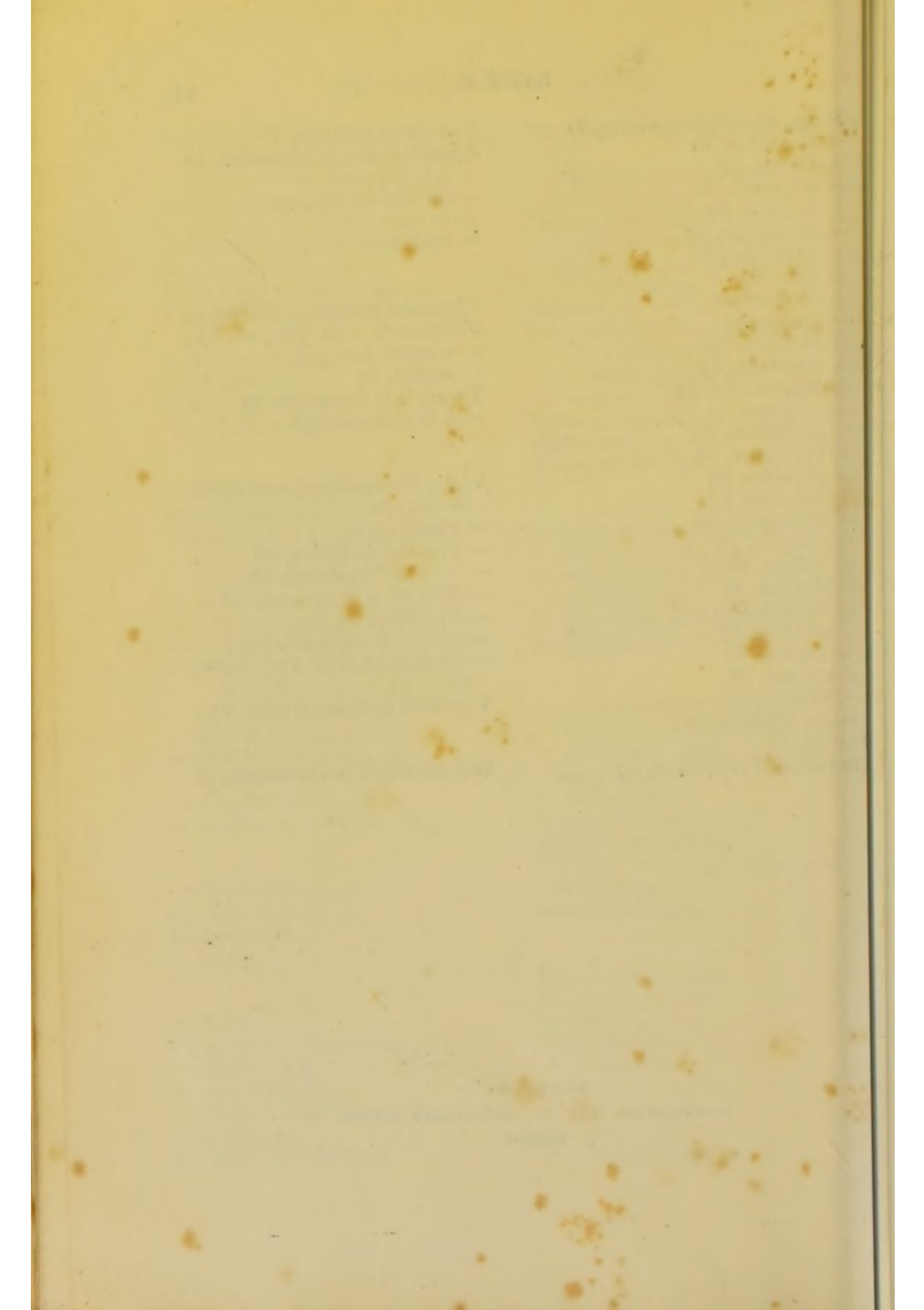
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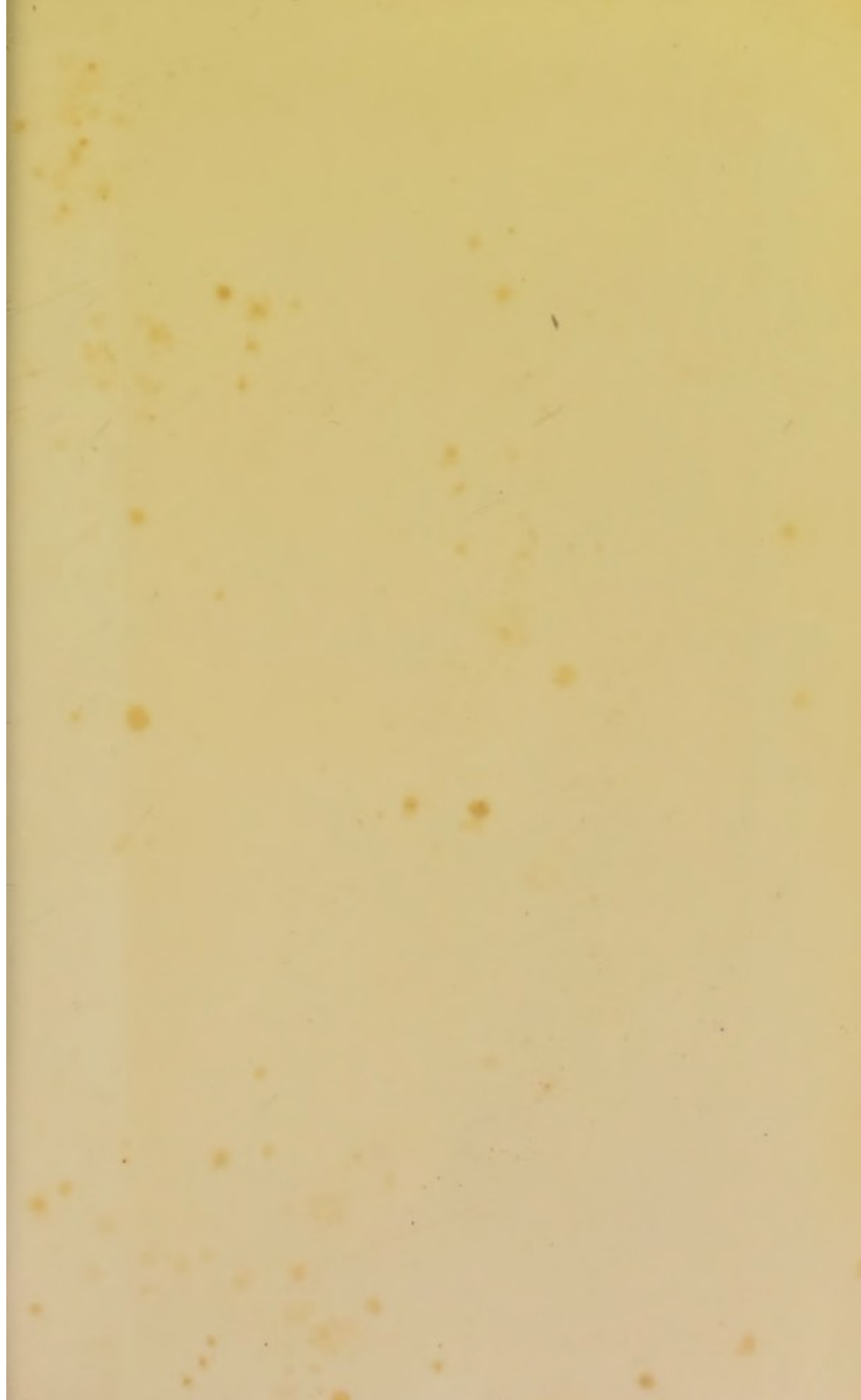
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