The Edinburgh College of Domestic Science

(Atholl Crescent).

Subject: High Class. Demonstrations ~~Kitchen Economics~~

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Demonstration I

Hot & Cold Sweets.

Pauding Soufflé aux Pêches 2/6 Baba au Rhum 1/9.
Poires à la Condé 2/3 Charlotte de Groseilles Vertes 3/.

Baba au Rhum.

4 oz flour
2½ oz butter
2 eggs
½ gill milk
½ teasp caster sugar
½ oz yeast
1 oz currants
To Decorate: Spikes of Almonds

Syrup. 4 oz loaf sugar
½ pt water
½ gill rum
Juice of ½ lemon.

Grease mould & dust with rice flour.
Sift sealed flour into a warm basin
Cream yeast & sugar & pour warmed milk

over it. ~~Pour~~ Strain into flour & cover with flour. Cover with a bread cloth & put in a hot press to sponge ½ hr. Beat the eggs. Beat in the eggs & butter alternately with the hand for 5 min. till the mixture leaves the sides of the basin. Add the cleaned currants. (Variety - sultanas & cherries) Turn into prepared tin & set in a warm place till mixture has risen to the top, about ½ hr. Place in a hot oven & bake till a light brown colour, firm to the touch & hollow when tapped. Put water & loaf sugar in a well lined pan & allow sugar to dissolve allow to boil 5 min. Turn out Baba & brown off in oven. Add rum & lemon juice to reduced syrup, & boil up. pour over yeast cake & decorate with spikes of almonds. May be served cold with cream & tinned fruit

Pouding Soufflé Aux Pêches

1 oz butter
1 oz flour
½ gill peach purée
1 " " juice
1 oz sugar
3 egg yolks
4 " whites

Sauce: 1 gill peach juice
½ teasp arrowroot
1 teasp sugar
Juice of ½ lemon
2 peaches cut in slices
1 tablesp sherry.

Grease a plain ~~too~~ mould & tie round it a double band of grease paper place a round of greased paper in the bottom & have another round for the top.

Melt the butter add the flour & cook for a second or two. Add purée & fruit juice all at once. Cook till mixture is thick & leaves pan. Cool slightly, add sugar & stir in the yolks one at a time. Stiffly beat whites. Stir one spoonful into mixture. Add remainder of whites

& fold in - turn into prepared soufflé tin
Place greased paper on top & steam
gently for $\frac{3}{4}$ - 1 hr till well risen
& firm on top. Remove the paper See
that it is loose

Put peach syrup into a pan with the
sugar & heat it. Break down the
arrowroot with lemon juice & add to
the syrup & boil for a minute or two.
Add colouring Have peaches heating in
sherry. Pour sauce round & place slices
of peach at either end.

Poires à la Condé

Wine jelly
Pistachio nuts
½ pt milk
1 oz carolina rice
½ gill milk
sugar & vanilla essence
¼ oz powdered gelatine
¼ gill water

Dishing:
4 or 5 pears
Stalks of angelica
½ pt pear syrup
1 teasp arrowroot
Carmine to colour
1 or 2 pears cut up
¾ gill cream
Spikes proved almonds
Chopped jelly

Have jelly melted & cold. Rinse mould with very hot & then cold water. Line mould & decorate with pistachio. Reline.

Cook rice in ½ pt milk till soft & has absorbed all the milk add ½ gill milk ½ whisk cream & add rice mixture to it add sugar & vanilla. Dissolve gelatine & add to cream mixture. When beginning

to thicken pour into lined mould

Drain pears on a hair sieve & trim to make neat. Wipe with muslin & place on a wire tray. Put almost-all pear juice into a pan & break down arrow-root with remainder. Add to the heated juice & boil till clear. Colour with carmine. Strain through muslin if necessary & when cooler coat pears

Turn out mould. Fill up centre with cut up pear & make level. Place on, the coated pears. Pipe on whipped cream. Decorate with angelica & pistachio. Place chopped jelly round

Charlotte de Groseilles Vertes

10 or 11 sponge fingers
½ pt cream
1 gill milk
½ gill gooseberry purée
Sugar & lemon juice
½ oz gelatine
¾ gill cold water
To Decorate: ½ gill cream
Chopped jelly
Crystallised gooseberries

Have a plain tin, trim fingers & line tin with them. ½ whip the cream. Stir in milk & gooseberry purée. Add sugar & lemon juice and green colouring. Dissolve the gelatine & stir into mixture. When slightly cooled pour into prepared mould & allow to set. Unmould, tidy up. Flavour cream & whip. Pipe over mould. Arrange chopped jelly round. Pipe down between the biscuits. Decorate with crystallised gooseberries. & serve cold.

Demonstration II

Luncheon.

Creme de volaille 1/3
Paupiettes de sole à la Hungarian 2/6
Rognons de mouton à l'Epicurienne 2/9.
Petites Corbeilles à la Lavenne. 1/4

Creme de Volaille

½ oz butter	½ gill milk
½ oz flour	½ gill cream
1 pt chicken stock	1 yolk egg.

<u>Garnish</u> dice of cooked chicken

melt butter, add the flour & mix well together. Add stock, bring to the boil stirring all the time. Cook for 3 or 4 minutes at boiling point. Remove & allow to cool. Cut small dice of chicken from breast preferably, & add to soup. Beat up yolk & add

cream & milk & mix. Strain into soup. stirring all the time. Heat over a low light. Garnish should float when ready. Dish in a cold soup tureen.

Paupiettes de sole à la Hungarian

1 filleted sole — Farce — 2 oz whiting
Pepper salt & lemon juice — ½-1 oz panard.
Decoration. Rings cucumber — pepper & salt
Stars truffle — Beaten egg.
To Serve. Mousseline Sauce.

Wipe sole & lay with skin side up. Add whiting to panard & mix with a little beaten egg. Pound. Add salt & pepper & rub through a wire sieve. Season fillets with pepper, salt & lemon juice. Spread farce on the fish. Roll up to tail end & place on a greased yorkshire tin. Put a spoonful of sherry & a spoonful of water in

the yorkshire tin. Cover with greased paper & bake. Cut thin slices of truffle & cut out stars. place in a small ~~pan~~ basin with a little sherry, cover with paper & place in a pan of hot water to heat. Cut rings of cucumber & place in a pan of boiling water with a pinch of baking soda. Make mousseline Sauce. Drain fish on hot muslin dish. Place rings of cucumber on each fillet & stars of truffle on top. Pour sauce round & serve.

Petites Corbeilles à la Lavenne

1 slab genoese made from 4 eggs etc
6 green grapes 6 ~~black~~ black grapes
3 or 4 apricots. Some apricot jam heated & sieved
Chopped browned almonds
½ gill whipped cream
Small strips angelica.

Cut out 4 ovals & 4 rings from the genoese Scoop out a little from oval & spread with

jam. Place on ring. Spread jam all round case. Roll in chopped browned almonds & press on nuts. Stew fruit in a little syrup and about 2 minutes before ready add the grapes. Strain from syrup & allow to become cold. Cut into small pieces & pack neatly into cases having stoned & skinned grapes. Half whip the cream & decorate. decorate with a few nuts. & put on handles of angelica. Dish on an entree dish

Rognons de mouton à l'Epicurienne

4 chops kidneys
baked tomatoes
baked mushrooms
Fried potato chips
to garnish. Sprigs of water cress

Tartare Sauce
½ yolk egg.
1 gill salad oil
pepper salt, cayenne, mustard,
1 teasp vinegar
1 teasp bechamel sauce
1 dessertsp chopped gherkins
½ teasp chopped chervil
½ dessertsp " parsley
lemon juice

Prepare mushroom & tomato. Place on greased baking trays or yorkshire tins. Cover with greased paper & place in oven ten minutes before required. Prepare potato chips & soak in water for 30 min. change water. Prepare kidneys. & dry. Prepare tartare sauce. Put yolk of egg & seasoning in basin & make mayonnaise. Add chopped gherkins etc just before required. Dry potato chips & place in fat. fry till sizzling stops. Remove. heat up fat & re-fry. Brush kidneys with melted butter. Grease bars of grid iron & heat. Grill ~~out~~ side of kidneys first. Turn ~~back~~ several times till ready 7-10 min. Place in dish with chips in centre & tartare sauce in centre of each kidney, & mushroom & tomato round Garnish with water cress

Classes of Salads (1) Green stuff + hard boiled eggs
(2) Containing cooked vegetables
(3) Lobster etc
(4) Russian, decided + piquant flavour

Demonstration III

Salads.

Salad à la Russe 2/.
Salad Victoria 6 each.

Savouries

Biscuits a la Duchesse 3 each.
Russian Rosettes 2 each.
Canapé's of Chicken's Livers 3 each.

Salad à la Russe

½ pt aspic
1 gill cooked vegetables
(carrot, green peas, french beans)
1 truffle
1 oz prawns
To Garnish Green salad
Chopped aspic

Filling
1 oz cooked ham
2 anchovies
2 olives
2 gherkins
6 capers
Cooked vegetables
1 tablesp mayonnaise

Scald & dry border mould. Put an

ice & put a little aspic in bottom & allow to set, decorate, and pour over a layer of aspic. Prepare prawns & Wash anchovy, uncoil & scrape off skin & cut in small pieces. Turn the olives & cut in small pieces. Remove skin & fat from ham & cut in small dices Fill up mould with layers of salad & aspic. When set, turn out.
Add vegetables to mayonnaise & fill up centre with mixture. Decorate with small lettuce leaves & the heads of the prawns with eyes removed, & water cress.

Canapés of Chicken's Livers

6 small pastry cases
2 Chicken's livers
Thin slices of bacon
Fried parsley
A little glaze

To decorate / oz mustard butter — 1 ½ oz butter
½ teasp French mustard
1 teasp. chutney
1 " English mustard
A few drops of vinegar.

Have pastry cases made from plain short crust. Re-heat. Wash liver & remove gall bladder. & dry. Cut in pieces & fry in melted butter. Prepare bacon & cut in pieces. Wrap a piece of liver in bacon. Thread on a greased skewer & bake in a moderately hot oven till liver cooked & bacon crisp. Make mustard butter. Prepare & fry parsley. Place a little in each pastry case & a little of the mustard butter. Glaze bacon rolls & place in cases. Put a little mustard butter on each side - Decorate with fried parsley & serve hot.

Russian Rosettes

Foundation mixture

6 savoury biscuits
1 hard boiled egg
1 oz butter
1-2 tablesp cream
Cayenne & salt
Colouring (Carmine

For chutie 1 or 2 sardines
The chopped white of egg
Chopped truffle
Dishing Slices of tomato
Chervil
Watercress if liked.

Have biscuits made & cold. Choose small firm tomatoes. Scald & skin & slice down. Place a slice on each biscuit. Pound yolk & butter, add seasoning & cream. Colour a pale pink & put in a forcing bag, & pipe on to tomatoes. Skin & bone sardine & cut up. Drop vinegar over sardines & place a little in centre of each savoury. On top place a little finely chopped white of egg & chopped truffle etc. Dish & serve cold garnished with chervil & watercress

Salad Victoria

1 lettuce
Watercress
Small cress
1 apple
Decorate
Crimped cucumber
Orange rind
Small pieces of orange

1 banana
1 orange
2 slices of pineapple

Dressing 1 egg
½ teasp dry mustard
½ " salt
½ " sugar
1 tablesp milk
2 " white vinegar
1 " cream

To make dressing. Mix salt mustard & sugar into a basin & mix add with vinegar egg & cream. Stir well. Stand in a pan of hot water & cook till it thickens

Prepare lettuce cress etc. Cut banana in slices. Peel apple, core & cut in dice. Skin orange & scald. Remove pith

& cut in small pieces. Shred pineapple & cut in dice. Arrange cucumber round the outside of the salad dish & put a piece of mint on each. Tear lettuce in small pieces & place in dressing, keeping a little for decoration & some for a bed. Do the same with the watercress & cress. Stir in fruit & toss in dressing with wooden spoons. Make a bed of undressed lettuce & pile the salad high on it. Decorate with lettuce & watercress & orange & cucumber.

Biscuits à la Duchesse

6 savoury biscuits
2 oz cooked chicken
½ tablesp white sauce
½ oz butter
Cayenne & salt
¼ gill cream.

Decoration
Chopped truffle
Cucumber.

See p.C. book.

Demonstration IV

A Dinner

Grapefruit 2 each
Blanchailles 1/9
Caneton Roti 8/3
Crème Waffles aux Fraises 7/9.

Caneton Roti

1 duckling — To serve Gravy, Apple Sauce
melted butter — To Garnish Watercress
Green Peas.

Prepare bird, clean etc. Cut off claw from first joint. Scald legs & remove skin. Truss by removing wing by first joint. Spread skin over back. Twist legs in & underneath. Thread needle put through wing, leg, body, leg, wing. Turn bird over & cross. Bring string over legs & tie

Brush bird over with melted butter which is just beginning to set. Place on roasting tin breast down. Put in a fairly hot oven 1½ - 1¾ hrs. Baste every 15 min. When half cooked turn over. Stop basting 15 min before ready. When ready lift on to a hot dish, make gravy with stock from giblets & sediment.

Serve with apple Sauce & if liked green Peas. Garnish with water cress

Creme Waffles aux Fraises

1 round Genoese pastry	1½ oz ratafias
8 wafer biscuits	Lemon juice
Royal icing	1 oz sugar
Apricot marmalade	¾ lb strawberries
½ pt cream	1 tablesp sherry or brandy

To Decorate 1 gill cream, few strawberries Angelica

make a case of the round of genoese
& the biscuits & royal icing. Spread apricot
jam round genoese. Make biscuits stand
round sticking by means of royal icing
Put a star at top of each jam. Decorate
with small pieces of pistachio

Crush ratafia biscuits add to strawberries
add sherry or brandy, teasp lemon juice
& sugar Leave to soak for 1 hr. Strain
off liquid. Whip cream till standing
in points. Add strawberries fill up case.
Flavour cream for piping & whip
Pipe over top, decorate with pieces of straw-
berries & angelica

If whitebait is not obtainable, fillets of sole or whiting may be cut to represent them & made into a mock dish

Grapefruit

Grapefruit	1 cherry for each
Sugar	Maraschino or other liquer

Wash grapefruit, & polish skin. Cut across in 2. Remove pips. Remove centre core. Loosen round. Sweeten to taste. Prepare cherries by soaking in Liquer. Place one on each grapefruit & serve very cold in glasses.

Blanchailles

½ pt whitebait	To fry in Deep fat
1 gill flour	To Garnish Sections of lemon
pepper & salt	Rolls of brown bread & butter

Wash carefully in a colander turn on to a cloth & dry carefully. Toss in seasoned flour. Cut lemon in section & prepare rolls

of bread & butter; dip one end in finely chopped parsley & the other end in Cayenne pepper. Fry the fish twice in the same way as chips having the fat for 2nd frying very hot. Dish on a folded napkin & serve with lemon & rolls of bread.

Demonstration V

Garden Party Dishes.

Sandwiches	Cheese Savoury
Small Cakes	Savoury Fingers
Meringues	Cider Cup.
Fruit Salad	Iced Coffee.

Iced Cheese Savoury.

½ gill aspic	1 oz grated Parmesan
1 gill cream	pepper, cayenne &
½ oz grated cheddar	salt

To Garnish: Whipped cream & small cress

Half whip the cream, add cheese & seasoning mix. Add cold liquid aspic. Stir till thickening. Fill up moulds or paper cases. Set on ice for 1 hr. Pipe savoury cream on top. Decorate with small cress or chervil & serve very

cold.

Savoury Fingers

8 cheese biscuits.

Anchovy mixture: 8 anchovies
1 hard boiled white of egg.
1 teasp. anchovy essence
1 oz butter
Pepper, salt, cayenne
A few drops of carmine

Cheese mixture: 1 oz grated cheese
1 hard boiled yolk of egg
1-2 tablesp white sauce
Pepper, salt, cayenne

To Decorate: Chopped capers.

Prepare anchovies, pound with butter finely chopped white. Add other ingredients & pound well. Pass through a hair sieve. Mix ingredients of cheese mixture

well & pass through a hair sieve
Pipe anchovy mixture down one side of the biscuits & cheese mixture down the other. Put a line of capers down the centre. Dish on a flat ashet with d plain dish paper.

Meringues (Strawberries & Cream).

See high class book for meringue recipe
Filling: Beat cream as for piping sweeten. Add prepare strawberries. Fill up cases & pipe cream on top.

Iced Coffee.

8 oz coffee	¼ pt milk
1 pt boiling water	½ gill cream.

Place coffee in a pan & heat. Pour over it the boiling water &

leave to infuse. Strain through muslin into a jug & add the heated milk. Add 1 oz sugar to sweeten. Place on ice. When chilled, serve with whipped cream on top.

Fruit Salad.

Stewed apricots	Orange
Apple	Grapes
Banana	Cherries
Strawberries	Almonds & Pistachios

Syrup: ½ pt. water, 4 oz loaf sugar
maraschino, Colouring if liked
To Serve: Wafers or sponge fingers

Small cakes.

Domino Cakes: Genoese 1" + 2". Glaze with white glacé icing. Pipe on chocolate glacé icing to represent dominoes

Mushroom Cakes: Genoese, Almond Paste. Chocolate Butter Icing, White of egg.

Make genoese in bouché moulds Brush over with white of egg & fit on a round of almond paste. Also a round for a stalk. Pipe on lines of butter icing

Cauliflower Cakes: Small pieces of Genoese. Leaves of green marzipan Whipped Cream.

Brush over with white of egg. Fit on leaves & pipe on cream for the flower.

Sandwiches

Banana & Nut: Ripe bananas, orange rind, chopped nuts, cream, bread & butter

Ginger & Cream: Preserved ginger & whipped cream

Asparagus & Mayonnaise

Cucumber & Cheese, mustard & cream.
Sardine & Tomato.

Cider Cup.

1 qt cider	2 tablesp caster sugar
1 bottle soda water	Rind & juice of 1 lemon
½ glass brandy or	2 or 3 slices of cucumber
brandy wine	A little mixed fruit.

Put bottle of soda water on ice. Put cider lemon, sugar & brandy into a jug & set on ice. Leave all till cold. Strain into a glass jug, add soda water, cucumber & fruit.

Freezing mixture: $\frac{2}{3}$ ice (crushed small).
$\frac{1}{3}$ salt.

To pack the pail: Put in a layer of ice then a layer of salt & so on finishing with ice.

Cream Ices: 2 classes (a) Custard & cream & flavouring.

Demonstration VI

Cream Ices

Vanilla Cream Ice
Chocolate Cream Ice
Strawberry Cream Ice

Water Ices

Orange Water Ice
Pineapple Water Ice.

Vanilla Cream Ice.

½ pt' custard
1 gill cream
Vanilla flavouring.

Put custard & cream into a basin & mix. Add sugar to sweeten & vanilla flavouring. Pour into machine, put on the lid & turn handle slowly till mixture is frozen & serve as required

Strawberry Cream Ice

½ pt fruit puree
½ pt cream
Lemon juice
Sugar
Colouring.

Add fruit puree to the cream & mix. Add sugar & lemon juice, also colouring. Freeze in the same way as before.

Chocolate Cream Ice.

½ pt. custard
1 gill cream
3-4 oz sugar
2 oz chocolate
1 gill milk
Lemon juice & vanilla

Dissolve the chocolate in the milk & boil well. Set on ice to cool. Mix all ingredients. Freeze till creamy. Serve in flower pots of terra cotta almond paste.

Block of ice: use a square or round box. Fill box with coloured water put on lid & land edges Wrap in greaseproof paper & bury in bath of freezing mixture

Orange Water Ice

½ pt clarified syrup — Colouring
½ pt orange juice

Syrup: ½ lb loaf sugar 1 pt water, rind & juice of ½ lemon: Place in pan, bring to boil & boil for 10 min. Strain through muslin & use when cold.

Mix ingredients & freeze till creamy
Place in orange cases & serve on block of ice

Pineapple Water Ice.

1 gill clarified syrup — 1 gill chopped pineapple
Co syrup juice is turned in

Put syrup & pineapple into machine

Coupe Victoria

Vanilla cream ice
Pineapple water ice
Compote of fruit: strawberries raspberries peach & pineapple, maraschino.
Whipped cream

Place fruit in glasses & on one side pineapple ice and on the other vanilla. Pipe cream round the outside & decorate with pistachio & preserved pineapple

Spun sugar: Put the sugar & water into a pan & dissolve sugar, then boil till 350°F. When it comes through the boil put in a pinch of cream of tartar or a drop of acetic acid Have ready a pole greased with salad oil also 2 forks. When at right temp. throw over the pole with a fork Keeping pan in another pan of hot water

Pêches Glacées au Lait

½ pt vanilla Ice cream
Spun sugar: 1 gill water, ½ lb loaf sugar
To garnish: sprigs of maidenhair fern
Chopped pistachio

Mould ice cream & bury in ice & salt.
Make a nest of spun sugar, unmould ices &
decorate

Cherry Ice.

Baskets of vatafia biscuits & Genoese & angelica
Caramelled cherries.
Cherry cream ice

Fill up baskets with cherry cream ice
Decorate with caramelled cherries.

Peches a la Melba

4 halfs of peaches — Raspberry purée
Vanilla ice cream — Spun sugar.

Put a spoonful of ice cream into glasses + a half peach on top. Glaze with raspberry purre

Demonstration VII

Hot + Cold Sweets:

Gateau à la Louis Napoleon 2/6
Babas au Rhum 3° each.
Pouding de Noel 4/-
Creme d' Ananas au Cafe 3/-

Creme d'Ananas au Cafe

To line the mould – Wine Jelly.
Strips pineapple + gold leaf.

Filling: 1 gill finely chopped pineapple
1 gill cream
½ gill fruit juice
½ oz gelatine
½ gill cold water
Sugar, lemon, coffee essence

Centre: Triple mixture

Decoration: Whipped cream + pineapple

Tinned pineapple not so church as fresh
Sieve all fruits except pineapple.

Break up gold leaf in jelly. Cut thin strips of pineapple. Line mould with these. Chop the pineapple finely. Half whip the cream. Dissolve gelatine in the water. Add pineapple & juice, sugar & lemon juice to cream. Add sufficient strong coffee or essence to lightly colour & flavour the mixture. Add gelatine. Stir till beginning to set. Mould. When set unmould. Fill centre with trifle mixture. Decorate with whipped cream & pieces of pineapple. Put chopped jelly round.

Babas au Rhum.

See page 1.

Gateau à la Louis Napoleon

3 oz sugar
3 eggs
1 oz butter
1½ oz flour
1 oz cornflour
1 oz ½d almonds.

Centre.
Tinned or stewed fruit
Meringue
3 whites of egg
2 oz caster sugar.
To pour round
A little good fruit syrup.

Grease tin & dust out with rice flour.
Put yolks & sugar into basin & whisk over hot water till light & frothy. Whip whites very stiffly. Melt butter. Beat yolks & sugar till cool. Sieve the flour into this. Add almonds. Fold in butter. Fold in the whites. Pour into tin. Bake in steady oven for 30 mins.
Meringue: Whisk whites till very stiff. Fold in sugar
Soak fruit with sugar & maraschino or fruit

juice. Remove top from cake & fill cavity with fruit. Place fruit between cake & foundation (different kind sponge. Cover cake with a little meringue. Pipe on remainder. Decorate. Dry off meringue Serve with reduced apricot syrup + maraschino.

Pudding de noel.

See H.C Book p 110

Pithiviers Cream. (To serve with Christmas Pudding)

2 oz butter
2 oz icing sugar (or demerara).
2 oz gd almonds
1 yolk of egg.
a little rum or brandy (if liked).

Cream the butter. Add the icing sugar. Beat together. Add ground almonds Beat in the yolk of egg. Place in a

forcing bag & pipe out on to a glass dish
& serve with the pudding.

Demonstration

Dinner:

Consommé Solferino
Saumon Aux Concombres.
Ris de Veau la Villeroi
Gateau en Surprise

—

Gateau en Surprise.

Rings of Genoese Pastry
Decoration

1 oz blanched & chopped pistachios
1 oz ratafia biscuits
1 spoonful apricot marmalade
½ lb. icing sugar. (pink
Pink & green colouring.

Filling: ½ pt. strawberry pulp.
1 oz sugar
1 gill cream.

½ oz gelatine
½ gill cold water
Good ½ gill cream

Prepare glacé icing & ice rings with different colours. Spread base with marmalade & dip in pistachio. Lay on rings in alternate colours. Half ratafias dip in caramel & put round base. Rub strawberries through a hair sieve, & measure pulp. Dissolve gelatine Half whip cream & add pulp, add gelatine. Stir till setting & pour into case. Decorate with whipped cream & whole strawberries.

Ris de Veau à la Villeroi

1 throat sweetbread
1 gill thick Bechamel Sauce.
To Coat: beaten egg & dry white crumbs.
To Garnish: 6 or 8 very small tomatoes, stuffed with 2 tablesp sieved cooked cauliflower bound with yolk of egg & seasoned.

Prepare sweetbread & braize
Wrap in muslin & press between plates till quite cold. Cut in slices & spread with slightly warmed bechamel sauce
Cool. Coat & fry.

Consommé Solferino.

First stock - clarified
1 tablesp. potato balls.
1 " Carrot- "
1 " turnip "

Saumon aux Concombres.

2½ lb Middle cut of Salmon
Slices of cucumber.
Shapes of truffle
Chopped parsley.
To serve. ½ pt Hollandaise Sauce p.t.o.

Wipe salmon. Boil with turnip & carrot & seasoning
<u>note</u> no. vinegar for a cut.

Hollandaise Sauce.

3 tablesp Wine vinegar
Cold water
2 yolks.
2 oz butter
Salt & cayenne.

<u>To add</u>

1 tablesp cucumber purée
1 " fish liquor
Green colouring if necessary.

Reduce vinegar. Add water to make up to 3 tablesp. Drop in eggs one at a time & whisk. Add butter gradually in small pieces.