

Cold Supper Dishes

Glazed Beef Roll

INGREDIENTS: Half-pound steak, 2ozs. breadcrumbs, ½lb. rashers of bacon, ½lb. mashed potato, one teaspoonful finely-chopped parsley, one egg, salt and pepper, a good pinch of mixed herbs.

The steak should be as lean as possible. Cut it in pieces, remove the rind from the bacon, and put both through a mincer; mix with it the breadcrumbs, potato, herbs and parsley, and add a plentiful seasoning of pepper and salt. Beat in the egg. Turn on to a floured board, and form the mixture into a roll. Cover it first with greased paper, then with a cloth, tying the ends securely. Put into a pan of boiling water, and boil for two hours.

When done remove the cloth, and set aside until cold. Take off the paper and glaze the roll.

To make the glaze:—Melt two leaves of gelatine in two tablespoonfuls of hot water, add a small teaspoonful of meat essence and one or two drops of browning. When it is cold and just beginning to thicken, brush it over the roll.

If there should be any over, leave it to set and then cut it in diamonds and use to decorate the roll.

Veal and Ham Mould

INGREDIENTS: Half pound veal cutlet free from skin and fat, ½lb. ham or lean bacon, two eggs, half teaspoonful finely-shredded lemon rind, a sprig of parsley, a seasoning of pepper and salt, ½oz. gelatine, about ½pt. stock. The stock should be made from veal bones and

trimmings. Let it get cold, then remove any fat.

Boil the eggs for fifteen minutes and leave until cold, then shell and cut them in slices. Use to line the bottom of a plain round mould, and put any slices that are over round the sides. Cut the meat into small cubes, and fill the mould with it, sprinkling the layers with pepper, salt, finely-chopped parsley and lemon rind. Dissolve the gelatine in the stock over gentle heat. Strain it, and then pour enough into the mould to quite fill it. Cover with buttered paper and bake in a very moderate oven for one and a-half hours. The oven must not be hot enough to make the stock boil or the mould will be dry. Leave until cold and set, then turn out as you would a jelly and serve with a surround of salad.

Brown

INGREDIENTS: One pig's cheek, one ear, three large trotters and two tongues, salt, pepper, cayenne, a good pinch of finely-powdered mace.

Put the cheek, ear, trotters, and tongues into a stewpan, cover them well with water, and simmer for three and a-half hours. Remove the bones, cut the meat in neat small pieces, and leave it in the liquor until cold, then take off the fat. Add to the meat a good seasoning of salt and pepper, the mace and a dash of cayenne, if liked. Boil all together slowly for eight minutes. Put into a mould, and turn out when cold and set. Make this dish the day before it is wanted.



Variation in Sponge Cakes

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thoroughly after each ingredient enters the bowl with a large rotary egg beater. Last of all whip in the hot melted butter and pour into the prepared pan. Bake and roll, using for a filling a tart jelly which has been slightly warmed and beaten to a paste.

Swiss Roll

Five eggs, one cupful of granulated sugar, one cupful of pastry flour, one tablespoonful of warm water, half teaspoonful of vanilla, almond or lemon extract, quarter teaspoonful of salt.

BEAT the whites of the eggs very stiff, adding the sugar and flavouring during the beating, then fold in the well-beaten yolks, and combine all to a creamy fluff. Sift the flour before measuring, then add the salt and sift again, fold into the egg and sugar mixture. Pour into a greased and floured pan, spreading the batter evenly, bake about ten minutes in a very hot oven. Spread thickly with marshmallow filling or icing, roll up closely, wrap in a towel for a short period, then cover with icing, or serve with whipped cream.



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