

**SAVOURIES  
À LA MODE**

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Savouries à la Mode by Mrs. de Salis

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**MRS. DE SALIS**

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SAVOURIES À LA MODE

VTT  
De Ville

SAVOURIES À LA MODE ↓

BY

MRS DE SALIS ↓

FOURTEENTH EDITION

“Anchovies and Such”—SHAKESPEARE

LONDON  
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AND NEW YORK : 25 EAST 16<sup>th</sup> STREET

1894 ↘

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## PREFACE.

SAVOURY DISHES at the present time being so fashionable, and novelties in them so much inquired for, I have been persuaded by my friends to publish a small book on the subject. Many of the recipes are new, a few original, and I trust all will be found welcome. I have endeavoured to give all the recipes in as practical a manner as possible, so that any plain cook could manage them, at all events after one or two trials, and with a few hints from her mistress. And as I am glad to know that in these days of Schools of Cookery many mistresses have become their own *chefs*, bad cooking in an establishment should be a thing of the past.

HARRIET A. DE SALIS.





## SAVOURIES À LA MODE.

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### X Anchovy Canapés.

Les Canapés aux Anchois.

Cut some slices of crumb of bread a quarter of an inch thick, cut these in pieces two-and-a-half inches long, one-and-a-half inch wide, and fry them in clarified butter till of a nice golden colour ; when cold, spread these slices with anchovy butter. Steep some anchovies in cold water, drain, open, and trim them. Place four fillets of anchovies on each piece of bread, leaving three small spaces between the fillets ; fill the first space with chopped hard-boiled white of egg, fill the middle space with chopped parsley, and the third with chopped hard-boiled yolk of egg rubbed through the sieve.

### Anchovy Creams.

Crèmes d'Anchois.

Take some of Cunningham and Fourier's *pâte d'anchois*, mix it with some thick cream into which half a pint of aspic jelly has been mixed, add some carmine till the mixture becomes a pretty salmon colour, wet some little *dariole* moulds into which

lobster coral has been sprinkled ; put in the anchovy mixture and let stand on ice for a couple of hours ; turn out and garnish with chopped aspic and chervil leaves.

### Anchovy and Olive Straws.

*Pailles aux Olives et Anchois.*

Take twelve French olives, stone them and mince them finely, rub them through a sieve and let them dry ; take six anchovies, scrape and bone them, pound them in a mortar and pass them through the sieve, then mix them with the olives. Take two ounces of butter and the anchovy mixture and rub well into two ounces of Vienna flour, thoroughly mix, add the yolk of an egg and make all into a stiff paste. Roll the paste out the same as for cheese straws, and cut them into lengths the same way, and bake in a hot oven for ten minutes, the heat rising to 246°.

### Anchovy Straws.

*Pailles d'Anchois.*

Take two ounces of flour and mix with it a little salt and a *cayenne*-spoonful of coralline pepper. Then take two ounces of anchovies that have been washed, boned, pounded, and passed through a sieve. Rub the anchovy paste and two ounces of butter well into the flour, then mix all these ingredients together with the yolk of an egg to a smooth paste. Roll the paste out into a strip  $\frac{1}{2}$  of an inch in thickness and 5 inches wide. Cut this paste, with a sharp knife dipped in flour, into strips  $\frac{1}{2}$  of an inch wide, so that the straws will be 5 inches long and  $\frac{1}{2}$  of an inch in thickness.

Put these on to a baking sheet and put them into a *hot* oven for ten minutes, the heat rising to 246°. Dish them up cross-bar fashion, and send them to table *hot*. Cod's roe can be used instead of anchovies, making cod's-roe straws.

### Stuffed Anchovies.

Anchois Farcis.

Split open six anchovies, wash them in Chablis or some white wine, then bone them.

Mix some chopped fish, bread-crumbs, and yolks of eggs together; stuff the anchovies with these, dip them into batter and fry. Garnish with fried parsley.

### Canapés à la Crème.

Cut little rounds of bread, fry them a pale colour, curl some washed and boned anchovies and place on them, and pour over either Devonshire or whipped cream.

### Anchovies à la Melhonaise.

Make some toast, cut it into neat square pieces, butter it liberally, and spread it very thickly with the following mixture:—

Stir in a gallipot (placed in a saucepan of hot water over the fire) the beaten yolk of one egg, one ounce of butter, two teaspoonfuls of anchovy paste (Cunningham and Fourier's *pâte aux anchois* is best), a teaspoonful of mushroom ketchup, six olives finely pounded, and a gill of cream, until it becomes the thickness of rich custard. It must not be allowed to boil. Whip a gill of cream to a froth,