



Make Your Own
VICTORIAN CHRISTMAS

HOW TO MAKE BREAD SAUCE

INGREDIENTS:

Bread Sauce:

2 shallots, peeled, chopped
500ml/1 pint milk
170g/6oz fresh breadcrumbs
cayenne pepper, to taste
ground mace, to taste
salt, to taste
30g/1oz butter
splash double cream (optional)

RECIPE:

Step 1: Simmer shallots, breadcrumbs and milk in a saucepan.

Add the shallots and milk to a saucepan, simmer gently for 5-10 minutes, or until the shallots have softened.

Step 2: Strain the mixture

Strain the milk mixture through an unbleached muslin cloth or fine sieve into a clean pan (discard the shallots).

Set the milk and breadcrumb mixture aside to soak for one hour, or until the sauce has thickened.

Step 3: Add cream before serving

When the bread sauce has thickened, fluff the mixture with a fork, then beat in the ground mace, cayenne pepper and salt, to taste.

Add the butter and bring the bread sauce mixture to the boil.

Just before serving, add a splash of double cream, if desired, and stir well to combine, this will enrich the sauce.

Serve the bread sauce with the turkey at the dinner table.