



*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.