

Cut some fillets of cooked turbot into moderate sized round or oblong pieces, carefully taking off the skin and extracting all bones. Place these pieces of fish into a bowl, with a dressing made of oil, tarragon vinegar, salt and pepper. As soon as the fish is well flavored with this seasoning, arrange the pieces round a dish like a crown. Place a circle of chopped hard boiled eggs, tiny pickled cucumbers, anchovies, tarragon leaves, beetroot, and capers round the dish, and then arrange a wall of aspic jelly round the edge of the dish. Fill up the center of the crown of fish with good mayonnaise sauce.

85. **Turbot (Fillet of, with Dutch Sauce)**—Ingredients—2 fillets of turbot, $\frac{1}{4}$ lb. of butter, 1 egg, a little flour, $\frac{1}{2}$ pt. of milk, a little vinegar, some horse-radish, pepper, and salt.

Place the fillets of turbot cut up in nice-sized pieces in a baking-dish, sprinkle some pepper and salt over them and about two ounces of butter, and bake for half an hour in a hot oven, cover them with a piece of buttered paper if the oven is too fierce; when cooked send to table with a sauce made as follows: Place the milk in a stewpan with a little pepper and salt, a little scraped horse-radish, and a wine-glassful of vinegar, boil them well together, knead two ounces of butter in flour, stir it in the boiling milk, and well mix it in, then add one egg, and just bring to the boil, stirring all the time, add more seasoning if required, and serve very hot.

86. **Turbot au Gratin (a nice Dish for Luncheon)**—Ingredients—cold cooked turbot, anchovy sauce, a little stock, cayenne pepper, 2 oz. of butter, a little flour, and some bread crumbs.

Place a piece of butter, about two ounces in a stewpan and melt it on the fire, add a little flour, then a little anchovy sauce, and a little cayenne pepper, stir these well together and then drop in the sauce any cold turbot you may have left from dinner the evening before, place some of the turbot out of the sauce in large patty-pans, and cover it with bread crumbs and bake it in a hot oven; if the top does not get brown enough heat a salamander, and finish off that way. Serve the patty-pans up on a napkin or paper.

87. **Smelts (to Fry)**—Ingredients—Smelts, egg, bread crumbs, lard.

They should not be washed more than is necessary to clean them. Dry them in a cloth, then lightly flour them, but shake it off. Dip them into plenty of egg, then into bread crumbs,