



# **THE COOK'S DECAMERON: A STUDY IN TASTE**

**MRS. W. G. WATERS**

Global Grey ebooks

# **THE COOK'S DECAMERON**

## **A STUDY IN TASTE**

CONTAINING OVER TWO HUNDRED RECIPES FOR ITALIAN  
DISHES

**BY**  
**MRS. W. G. WATERS**

"SHOW ME A PLEASURE LIKE DINNER, WHICH COMES EVERY DAY AND  
LASTS AN HOUR."— TALLEYRAND CIRCA 1801

The Cook's Decameron: A Study in Taste by Mrs. W. G. Waters.

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Omelettes And Other Egg Dishes

Sweets And Cakes

New Century Sauce

































































































































































































**No. 69. Salmone alla Santa Fiorentina (Salmon)****Ingredients: Salmon, eggs, mayonnaise, parsley, flour.**

Marinate a piece of boiled salmon for an hour; take out the bone and cut the fish into fillets, wipe them, roll them in flour and dip them in eggs beaten up or in mayonnaise sauce, and fry them a good colour. Arrange in a circle on the dish, garnish with fried parsley, and serve with Dutch or mayonnaise sauce. Any fillets of fish may be cooked in this manner.

**No. 70. Salmone alla Francesca (Salmon)**

Ingredients: Salmon, butter, onions, parsley, salt, pepper, nutmeg, stock, Chablis, Espagnole sauce (No.1) mushrooms, anchovy butter, lemon.

Put a firm piece of salmon in a stewpan with one and a half ounces of butter, an onion cut up, a teaspoonful of chopped parsley (blanched), salt, pepper, very little nutmeg, a cup of stock, and a glass of Chablis. Cook for half an hour over a hot fire, turn the salmon occasionally, and if it gets dry, add a cup of Espagnole sauce. Let it boil until sufficiently cooked, and then put it on a dish. Into the sauce put four mushrooms cooked in white sauce, half a teaspoonful of anchovy butter and a little lemon juice. Pour the sauce over the salmon and serve.

**No. 71. Fillets of Salmon in Papilotte****Ingredients: Salmon, oil, lemon juice, salt, pepper, nutmeg, herbs.**

Cut a piece of salmon into fillets, marinate them in oil, lemon juice, salt, pepper, nutmeg, and herbs for two hours. Wipe and put them into paper souffle cases with a little oil, butter, and herbs. Cook them on a gridiron, and serve with a sauce piquante made in the following manner: Half a pint of rich Espagnole sauce (No. 1) and a dessert-spoonful of New Century<sup>4</sup> sauce, warmed up in a bain-marie.

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<sup>4</sup> Can be obtained at Messrs Lazenby's, Wigmoree Street, W.



































































































































