

## VEAL MOUSSE:

- 1 tablespoon gelatin.
- 2 cups finely chopped cooked veal.
- 1 teaspoon prepared mustard.
- $\frac{1}{2}$  cup heavy cream.
- Cayenne.
- $\frac{1}{2}$  cup boiling water.

Soak gelatin in  $\frac{1}{4}$  cup cold water. Dissolve in boiling water. Add meat seasonings, cool and fold in stiffly beaten cream. Turn into cold, wet mold and chill. Turn out on lettuce garnished platter and serve with horse-radish sauce.

This is very effective if molded in a ring mold. The sauce may be placed in a tall stemmed compote and the compote set in the center of the ring made by the mousse.

## HORSERADISH SAUCE.

Add 5 tablespoonfuls of horseradish to  $\frac{1}{2}$  cup mayonnaise,  $\frac{1}{4}$  cup whipped cream, 1 teaspoonful mustard and season with salt and pepper.