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**NOBLE BOKE
" "
OFF F COOK R Y**

FFOR A PRYNCE HOUSSOLDE

OR ENY OTHER ESTATELY HOUSSOLDE



REPRINTED VERBATIM FROM A RARE MS.

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EDITED

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her begynnythe a noble boke off cookry
ffor a prynce houffolde or eny
other estately houffolde.



B



The ffeste off kynge henry the iijth to
the herawldes and ffrenche men
when they had justed in
Smytheffelde.

The first course

Burmente
with ven-
yson
viand ryalle
gros char poudred
signet rost

potage

cawpon de haut grece
fessand and leshe lesshe
jassper stones of dyuers
coloures
a custad

The second course

Bruet fairsyn, gilly, potage pegion A leshe of braun
 pigge, cony, rost with feint Georges armes
 kyd rosted longe fritturs flampayne
 chekyn ffarced

The ijrd course

creme of almondes	potage	rabetes
larkes stewed		plouers
venyson		Teelis
pertuche		pomerings
quailes		A leshe of braun with
Egret		garters

The crownacon off kyng henry the ffyfte

The firste course

	enyson in brothe	ffried creves
	Blank de ferre	Tartes
Pyk, lampry poudred	potage	braun counterfet for leshe withe the ribe ther in a gret swan for suttellte sittinge upon a grene stok displaid with a skriptur in his bille
Gurnard		
Trout		
Roche		

∴. *Regardez Roy*
la droyt voy
 and vi signetes grow-
 inge out of the sam stok
 under hir ech on with
 a skripture
 for the ffirste
Tbeney la ley
 for the second
Gardez la fey
 for the third

Hors de court
 for the ffourthe
Soit bannez tort
 ffor the ffyfte
Eyez pete
 ffor the sexte
des communalte
 Then xxiiij swannys
 euychon of them a byll in
 the mouthe,
 ∴. *noble bonour and joy*

The second course

Vyand Ryalle
 gilly with swannys of
 braun ther in for the
 king and ffor other Es-
 tates
 conqur freche
 halybut
 Bace
 molet
 samon
 fooles

egre, eles, and lamprous
 rost
 place ffried
 lampry bak
 fflampayne
 leshe lombard
 Antelopes for suttellte with
 a scriptur
 ∴. *un sauvez plus*
maynteyn dieux

The iij course

Creme frez
 dates in compost
 carpes

perche
 sturgion welkes
 tenche in braiffell

fflounders	dowcettes
porpas rost	Egillis of gold displayde
lampry roste	for futtlete withe a
cloves de edewede	scriptur in their billes
menewes fried	
paynpuff	·/. <i>deſt jour notable</i> <i>eſt honorable</i>

The stallinge of clifford Bischope off Londone

The first cours

 furmente with
porpas
viand cypers
milvet poudred
lampry poudred
pik boiled
halibut boiled
famon
porpas
a lesche beaucreme
a brod custad with a castell

ther in with a stuff in
the castelle of a gille and
the demon in the mydes
brynging a doctur
to futtllete in a pulpit
in clothinge of grene
tabard and hood withe
a rolle on his hed wretyn
thereon

in deo salutare meo

The ffest off Nevell Archebisshop of
 York and Chaunceler of Englond
 att his stallacon in York

The first course

	braun with mus-	heron roste
	tard	carpet in venison
	ffurmente with	pik in ereblad
	venyson	leshe caute rialle
hert poudred		ffritur boyse
ffessand in brayn		venyson bak
Swan rost		cuftad planted
Ganetz		chewetts riall with a fut-
Gullez		tellte
capon de haut grece		

The second course

Gilly parti riall	wodcok
viand rasens	plouer
venison in brakes	Goodwitts
pecock in trapille	red shankes
cony roste	yarowe helpes
roo reversed	knottes
lardes de venison	Oxene
pertuches	Creme in purpull

leshe cipirs
ffritur napkyne
tarte in molde

chatowe dyuers riall with
a futtle

The third course

Bland desere	dotterelles roſt
dates in comfet	martynets roſt
neutes vert	Gret birds
Bittur roſtid	larkes roſt
Curlew roſtid	ſparowes
feffand roſtid	ſfreche ſturgion
Railes roſt	leſhe blaunche
Egret roſt	ffritur cuſpe
Rabettes	quinces bak
quailes	roſefis florifid
poums vert	chamlettes withe a fut-
Göt whelpes roſt	teltte

prime courfis le princ ſfest

reme buyle
ung potage
puyſſon potage
pik, lampry
ung puyſſon freche
ung viand de paſte
potage
Samon. pik

gurnard. foles
Eles roſte.
ung viand de paſt
ung potage. trout
perche flounders
ſhrympes. crabs
loppifers lesches
Ung Viand de paſt

Le second ffeste

G enison in furmenty	cony. ung subtilite
potage viand	Bruet de Almayne
Brusez. chef de	stew lombard
singler	venifon roſt
groſs chare	Egret roſt
ſignet roſt. pik	pegions roſt
viand in paſt	pertuche roſt
cuſtad lombard	colombes
Ung ſubtilite	rabettes roſt
gilly blandeferre	qualis roſt
porcell roſted	larkes roſt
heron, pouchans endorez	perche gilli
Breme. tartes	longe ffriturs
braun brifez	Ung ſubtelite

le tercius fest

G enison in furmente	ung ſubtilite
potage viand	ung potage
brufez	nomine gille
ung lez	ung potage
chef de paris	blandefere
groſs char	porcelle roſtez
ſignett roſt	pullez endorez
pik. cuſtada	breme. tartes

braun brusez	perche rostez
cony rostez	colombes rostez
ung subtilite	rabetes rostez
ung potage	qualis rostez
brewet de alemayn	Lark rostez
stewe lombard	Pertuche rostez
venison rostez	Long fritur
pegions rostez	Ung subtilite

Le primer fest



enison in furmente	ffartels
Viand brusez	Graunt custard
Grosse chare	blanche braun
Chif de singlez	friturs
Capon de haut grece	ung subtilite
Signett rostez	dates in compost
Herond rostez	violetes
Fessand rostez	Brewez rost
Granns tartes	pigions rost endort
Ung subtilite	quailes
Braun in egre douce	plovers
Blanche serre	graund oseaux
porcell rostdid	pull endourez
curlews rost	rabettes
conys rost	larke. braun brusez
Biturs rost	freturs. de metes in past
Venison rost	Ung in subtilite

Le secund feste

D enison en furmente	Ung viand de past
viand brusez	Ung subtilite
grosse char	peres in ceripe
chif de singler	bruwez
Signet	Curlewes
capon de haut grece	pertuches
fessand rostez	rabettes
pik in brasfy	larkes
custad	ung viand de past
Ung subtilite	Doucet
gille viand riall	Toost lombard
porcelle rost. crayn	ffritur
cony rost. kittur	anguil rostez
Venison rost. tenche	Ung subtilite
tartes. Blanche braun	

Le tercius fest

B or en venerated	Dragon
blaumage po-	Custad
tage	
Borhed armed	Venison in firmente
Gret bef and moton	mammene potage
Swan and capon	Gret tartes
	Pigge. vele

Braune fried	breuelle
cony. fessand	pestellis in cresses
boreis hed gilt	swan. conye
creme buyle	leshe custad
peres in ceripe	gilly lambe
peti puellis	Venyson. heron
rabettes	Venison bak
pertuches	cold bake mete
wockes	friturs. peres in ceripe
snytes	Curlewes. rabbitts
plouers	quales
quailes	gret birdes
larkes	lefthe. paynpuf
longe friturs	cold bak mete
pertuches gilt	antelopes
chekyn roſt	friturs
ung potage	

The first course

Ryſe to potage	pik
bacon hering	leshe
grene fishe	bak eles
ſalt ele	

The ſecond course

✓. potage	fried roches
brill	roſt eles
tenche	leshe
carpe	breme bacon.
welks	

Servys in the monthe of Janyuar.

B raun and mustard nomble to po- tage peftelles of pork and fwane mortyns to potage	pige. pelle lambe. cony. and bitur. and then for a foket doucet of friturs of ap- pilles
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A dener for houſolds in the ſam monethe

furmente to potage with venyfon beef. moton ſwan and pigge	mortins to potage vele. lambe cony. and wild fowle birdes and fritures.
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Servis in the monthe of fevrielle.

B raun and mustard gruelle beef peftelles of pork Swane lambe heron	Wegions ptuche quailes tansay fritures Wayfurs and ypocras
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The first course

first braun and mustard	wodcok
nombles to potage	lefshe
beef. moton	bake metes
pestelles of pork in ceripe	then a fewet
capon and lesche	tanfey
mortyns to potage	small birds
lambe	bak quynces
cony	peres and appilles with
bittur	blanche pouder

Her endethe the fest ryalle and the
servys to a kyng or a prince



Her begynneth the kalender of the
book off cookry.





Kalender of the book off cookry

Potage for somer fesson	cawdelle ferry
Buknade	cawdelle ferryis
charmarchand	soupes chett
jussele fengle	murre
comyne	Bailes
chekins in fauce	Jusselle enforced
chekins in musy	let lorre
chekins in kertyn	caudelle rynying
smale joutes	potage of Inde
charlet forced	turnsele
alander de moton	garnard
alander de beef	bruet de Almayne
lange de beef	for Xmesse
musy for soper	bruet fairfyen
yonge possen	for Xmesse
young pesson rialle	ceripe for stokfishe fried
creme buyle	leshe frees
mon amye	goos in perre
	goos in hochepot

c

mallardes in fewe	breteyne in fleshe tyme
ffische potage in egre	sturgion for sopers
douce	cold lesche viand
tenche in filik	cold bruet for rabbetts
charlet contrefet of fishe	crystal gilly
to make a salt lampry	a gilly of fleshe
freche in a nyght	creme of Almonds
Eeles in forre	haggis of Almayne
Eeles in braisselle	quystes
congur in peell	votese
a gilly of fleshe	rostand
quynces bak	samatard
viand de cipres for	longe ffretures
XLmesse	payn perdieu
viand de bourton	pestelles of pork endort
viand ryall for XLmesse	hattes
lesche lombard	another hattes in Lent
eles in bruet	sauce madam
pik in braisselle	sauce camelyn for qwhails
mortins of ffishe	chaudron for swan
bland forre	freshe lampry bak
hennes farced	soupes in galentyn
to mak ij capons of one	wellid peper for rost vele
to contrefet a kid	tartes of flesche
egge rost in lent	to bak porpas or turbot
to mak a somer fewe	pyes of flesche
to mak a few without fyere	custad lombard
braun riall in Lent	custad opyne
breteyn in Lent	chewetes of beef

bak chekkins	kid roſt
chewettes rialle	venyſon roſt
chewettes on fische dais	the ſid of hie grece
dariolites	chekins endort
prymrolle in paſthe	ffelets of pork
to make apoſthot	capon or goſe roſte
breny	Apetito
pies of paris	Goos or capon faſſed
loſengs fried in lent	pige farced
haire blad opyn	breſtis of moton in faſuce
leſche frees	capon ſtewed
bak mete on ffische days	trout boiled
to ſlay a ſwan and roſt hym	crabs or lopſter
feſſand roſt	breme in faſuce
pertuſe roſt	breme in braſſe
quaile roſt	Sole in braſſe
heron roſt	Sturgion boiled
crayn roſt	haddok in cevy
bittur roſt	codling or haddok
Egret roſt	bace molet or breme
curlew roſt	congur turbot or halibut
brewe roſt	gurnard or rochet boiled
cony roſt	place or flounders boiled
rabettes roſt	welks boiled
ſarcell roſt	perche boiled
plouer roſt	freche makrell
ſnyt roſt	ſoupes in doce
Wodcok roſt	hoot mylk of almondes
	cold mylk of almondes

sauce galentyn	gruelle enforced
sauce guingere	chaudron for samon
vert sauce	codd or keling
sauce aliper—for roſt beff	leſch penon
garbage	ffelets in galentyn
musculs in ſhelles	nombles of porpas
muſculles in brothe	chaudron of pigges fet
pik in braſy	bruet of lombardy
cony or malard in cevy	Bruet of Spayne
pik in galentyne	Bruet roſe
pik in ſoupes	ſtewed malardes
tenche in cevy	ſtewed lombard
loſſenge on fische daies	ſtewed coloupes
cawdelle of almondes	bruet buſbayn
oile ſoupes	bruet of kiddes
chard warden	blanche bruet
to mak ryſe	ſauce fairſſnet
to mak wort	kid ſtewed
canebyns	pertuche ſtewed
another canebyns with bacon	alowſid beef
To mak buttred wort	pik in ſauce
Cabage wort	turbot in ſauce roſt
haire or goos in wortes	ſamon roſt in ſauce
pik and eles in ballok brothe	breme in conſet
furmente with porpas	braun rialle
to mak jufſelle	blanche braun
ledlardes of iij coloures.	laid mylk
	peres in compoſt
	furmente

amydon	Potage of oyftirs
conys in grave	sauce synes
chekins in kirtyn	compost
viand de cipre	blank mang of ffshe
mortens of flesche	mortis of ffshe
blanch mang of flesche	pese de almondes
chaudron	acoles
nombles	gruelle de pork
another nombles	cony in cevy
charlet	haire in cevy
charlet colouret	haire in albroturs
jusselle	haire in perdolons
Bruet de almondes	hennes in bruet
blank desire	chekins in bruet
buknard	chekins in brothe
roffe	chekins in cawdell
ledlardes	to boile fessand
blanched mortins	or pertuche
stewed pegions	Roo in fewe
soupes dorrey	Hennes in grave
gruell dalmond	hennes in gaucell
joutes dalmond	lampry in bruet
cawdelle dalmond	lampry in galentyn
Z S V	tenche in grave
Ryse	chaudron de boise
Cawdell ferry	capon in cassolant
Rape	mamony
Mylk rostdid	lange de bef
Potage of welks	rape of ffshe

a figge	Lampry beak
pomes moiled	Appillinoſe
pigge harced	Charlet
fraunt hemelle	Cratonnes
Bours	haddok in cevy
pomes	Tenche in gilly
Hastelets on fishe daies	

Her endethe the kalender of the Book
of cookry



Her begynnyth the making of all thes
kind as ye shall find here aftur
in the bok more playnly the
dighting of ^{s.s} xiiij and
iji dysfhes.





To make potage for somer seffone

TAK felettes of pork or of befe well betten in a mortair rawe and in betteinge alay the fleshe with egges then tak up the fleshe in a faire vesselle and putt ther to pouder of cloves pouder of pepper and salt and coloure it with saffron and mele it well and mak ther of small pilotes and cast them into a pan with watir boiling on the fier and when it is well boiled put them in a faire vesselle then tak almonde mylk mad with brothe of freshe beef and put it in a faire pott putt ther to hole cloves mace pynes rayfins of corans gengile mynced then set the pot on the fiere and sturr it welle and put the pilotes in the pot and let them haue one boyle or twaine and colour with cawdelle hewe and salt it and serve it.

To mak Buknad

To mak buknad tak vele smale and vele par-boiled then gader up the flesh and streyn the broth

through a stren and put it in to the pot and sett it on the fyer and put ther to onyons mynced pouder of pepper powder of cloves and canelle and in the boiling put in the fleshe then tak raw yolkes in a bolle and cast ther to the het brothe and mele it well to gedere and in the setting downe put in the egg and stirr it to geder in the setting down and geve it a litill color of saffron and salt it and serue it.

for to mak charmarchaunt

Tak restes of motton choped and put them in a faire pot and set them on the fier with clene water and boile it welle then take parsley and saige and bete it in a mortair with bred and draw it up to the brothe and put it in the pot with the flesh and let it sethe to gedure and salt it and serve it furthe.

To mak juselle sengle

To mak juselle sengle tak freshe brothe of fleshe and set it on the fiere in a pan and put there to saige leuys brok in two or in thre and parsley and colour the brothe then tak egge and grated bred and mele them to gedur. and when the pot boilithe put the comand to the brothe and salt it and stirr it till it

crudd and when it crudithe gadur it to gedur with a scemer and alay it with a litille ale or cold brothe and serve it furthe.

To mak comyne

To mak comyne set almond mylk on the fyer then tak amydon and stepe it and drawe it and put ther to pouder of comyne and boile it and stirr it well put ther to sugur or hony and colour it with saffron and salt it and let it be rynyinge, and ye will have it standing tak raw yolks of eggs well betene and put it in the pot at the setting downe then leshe it in dyshes and cast on a drige mad with hard yolks of eggs sugur mynced ginger clowes maces and serue it.

Chekyns in sauce

To dight chekyns in sauce tak chekine chapped for comons for a lord tak hole chekins and boile them with swet brothe of bef with a quantite of wyne and when they be ny enough tak out the chekins and bette the yolks of xl eggs in a mortair with faige and parsley and alay with good wyne and draw it throughe a stren put ther to poudre of clowes an unce of sugur an unce of canelles a litille veniger and colour it with saffron and salt then couche the chekins in dishes and put the ceryp in dyshes upon the mete and serue it.

To mak chekyns in musy

To dight chekins in musy, tak smale chikins boiled in swet brothe of wyne then chop hem and put ther to parfly and saige and put ther to poudre of pepper and granys and colour yt with saffron then tak wiht of egges and ale and draw throughe a stren and put ther to and stir it welle to gedur and put ther to an unce of guinger and when it begininethe to boile set it from the fyere and serue it.

Chekyns in kirtin

To dight chekins in kirtyn tak iij pound of almondes made with good pik mylk with swet brothe and put it in a pot and put ther to clowes mace sugur and pynes hole and let it boile to gedur till it be honging and put ther to an unce of ginger and vini-gar and put it in the pot then tak chekins chalvyd/ for a lord tak hole chekins and sethe them a litille then pull of the skyne and fry them in swete grece and put them in large dishes and pour on the ceripe and do ther on sugur and pouder of ginger and serue.

smalle joutes

To mak smale joutes tak dyners and sethe them in clene water and hewe them smalle and bet them in a

mortair but put out the water and tak of the stalkes then put them in a pot to swete brothe and alay the pot withe bred and sett the pot on the fyer and let it boille and salt it and serue it.

Charlet forced

To mak charlet forced tak cowe mylk and yolks of eggs draw throughe a stren and bet it to gedur then tak freshe pork smalle hewene and cast all to gedure in a pan and colour it with saffrone and let it boile till it be on a crud then take it up and lay it on a clothe upon a bord and presse out the whey then tak the mylk of almondes or cow creme and sett it on the fyere put ther to suger and colour it depe with saffrone then leshe out the crud and couche it in dishes and pour out the ceripe and cast on suger and canelle and serve it.

Alander de moton

To mak alander de moton tak y legge of moton and sethe it till it be tender by it selue and when it is sodene bray the fleshe in a mortair and alay it with the fam brothe and put ther to pouder of clowes pouder of canelle colour it with saffron boile it and serue it.

Alander de beef

To mak alander de bef, tak the clodde of beef and make lesks of a span longe then tak parsley and hewe it smalle with shepes tallowe and mak pouder of pepper and canelle meled to gedure and cast ther to salt and couche one lesche with rawe yolks of egg and rolle up the leske and prik them close and put them on a broche and rost them and serue them in a good ceripe.

Longe de bef

To mak longe de bef, tak ox tunges and scrape them and wesche them then lesk them thyn then tak dates small mynced and yolks cromyd onyons mynced smalle raiffins of corran parsly, ysope, tyme sandrey a quantite of saige and a quantite of pouder marchand pouder of pepper and salt then stuff your lesks and rolle them to gedure and boile them in swet brothe till it be boiled in then mak a cerip with wyne and of the same stuf and boile it up and colour it with saffron and put ther to a quantite of venyger and salt it and serue it.

To mak musy for soper

To mak musy for soper tak smalle chekins chopped and boile them in good brothe of beef and wyne and

cast ther to clowes maces pynes parfly ysope and saige
and put ther to pepper or granes de paris and draw
a strain of yolks of eggs throughe a strener and put
ther to an unce of ginger and put all to gedur in a
pot with the chekins and let them boile to gedure and
at the first boile sett them from the fyere and serue it.

Yonge pessene

To mak yonge pessene tak pessen and par boille
hem in water then gadar hem up and set the tone half
upon the fyere with good brothe of beef and bray the
remniant in a mortair withe parfley ysope and bred
and draw it throughe a strener into a pot with the
other pessen and boile it and salt it and serue it.

To mak yonge pessen ryalle

To mak yonge pessen ryall tak yonge pessen and
parboile them then bray the half in a mortair with
parsley mynt and bred and in the brayinge alay it
with almond mylk and put the cony in the pot with
the remnyant of the pessene and boil them all to
gedur and put ther to sugur or hony and colour yt
with saffron and the pot be of iiij galons put ther to
xij yolks of egge rawe and in the settinge downe stirre
it welle and salt it and let the pessen be rynyng and
serue it with a litille sugur caste ther on.

To mak creme buyle

To mak creme buile tak cow creme and yolks of eggs drawe and well bet that it be stonding and put ther to sugur and colour it with saffron and salt it then lefk it in dyshes and plant ther in floures of borage and serue it.

mon amy

To mak mon amy, tak and boile cows creme and when it is bold set it asid and let it kele then tak cow cruddes and pres out the whey, then bray them in a mortair and cast them in the potte to the creme and boile all to gedure put ther to sugur hony and may buttar colour it up with saffron and in the fettyng doun put in yolks of egg, well bett and do away the streyne and let the potage be stonding then lefk it in dyshes and plant ther in floures of violettes and serue it.

Cawdelle ferry

To mak cawdelle ferry, tak clene yolks of egge welle betene and in the betyng do away the scome then put them in a pot with swet wyne and stirr hem

well all to gedure and alay it with bred of payn mayne
stept in swete wyne and boile it and put fugure ther
to and colour it with saffron and salt it and at the first
boile set it from the fyere then dres it in lesks iiij or
iiij in a dyshe and cast on sugur and serue it.

To mak cawdelle fferrens

To mak cawdelle fferrens, tak hennys parboiled and
conys and chop them and put them in a pot with
swet brothe of beef and set it to the fyere and put
ther to cloves mace pynes and raiffins of corrans put
ther to a litille wyne and colour it with saffron, and
it be to xmesse tak the yolks of xl eggs well bet and
do away the streyne then tak canelle and sanders
mellide with som licour and draw it through a cloth
and put it into the pot and tak half a pound of pouder
of guinger and put it to the egg at the setting doune
and stirre it to gedture and mak thy pot rynyinge and
somdele honging and serue it.

For to mak soupes chet

To mak soupes chet tak almond mylk mad with
good brothe and sett it on the fyere to boile put ther
to cloves maces pynes raiffins of corrans guinger
mynced and plente of sugur.

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Lesk lombard

Boile gadur of the skome and set it to the fyere agayne put ther to pouder of pepper canelle and grated bred and stirre it well to gedur colour it withe faffron and sanders and in the settinge doun do ther to a litill venygar mellid with pouder of guinger and stirr it and let it be stif then gadur it up in a clothe and splat it some dele abrod and couer it with the same clothe till it be colde and lay ij or iij lesks in a dyshe and straw ther on pouder of guinger mellid with sugur and serue it.

To mak eles in Bruet

To mak eles in bruet tak eles culpond and boile them with mynced onyons parsley and saige and draw it with whit bred and wyne put ther to pouder of pepper canelle and salt and serue it.

Pyk in Braisselle

To mak pik in braisselle chope the pik when he is slit out and let the gebenes hong eche by othere then cast ther on salt and rost it on a gredirn and mak a cerip of the graue of the pik with sugur clowes maces pynes and alay it with chips of bred draw with wine

pouder guingyure canelle and colour it with saffron put ther to venygar then lay the fishe in a chargiour and pour on the ceripe and serue it and in the same manner ye may mak tenches in celik.

To mak mortins of ffische

To mak mortins of syfhe tak codlinge haddok whiting or thornbak and fethe it and pik out the bones and pull of the skyne then bet the fishe in a mortair with the lever of the same fysche and temper it up with almond mylk or cow creme and put it in a clene pot and let it boile and put ther to sugur and hony and alay thy potage with fleur of rife draw with milk through a strein and stirr it well and mak it stondinge then drefe v or vi lesks in a dyshe and cast on pouder guingyur mellid with sugur and serue it.

To mak bland forre

To mak bland forre tak the mylk of almondes blanched mad with capon brothe then tak the braun of a capon and bet it in a mortair and mele the fishe and the mylk to gedur in the mortair with the pestelle and thik it with flour of rife and boile it put ther to sugur or hony and mak it stondinge then lesk it in dyshes and diaper it with turnsole and serue it.

Hennys enforced

To mak hennes enforced tak hennes or yonge pullets and blow them at the brest then tak stuffur that is mad with pork boiled and grond and alay it with herd yolks of egge put ther to pounded guinger raiffins of corrans and salt it and fors the hennes between the skyne and the body and rost him and endore them yallowe or grene and serue it.

To mak two capons of one

To mak two capons of one tak a capon and scald hym clene and keme of the skyn by the bak then fley off the skyn but kepe it hole then grind figges and freshe pork with pouder of guinger and canelle and fers the skyne and sowe it faste and rost it sokingly and serue it.

The capon body

Also tak the body of the capon and put it on a broche by his fellowe and rost hym and stanche it with grece and when it is rost endore it with yolks of eggs and serue it.

For to counterfet a kidde

To counterfet a kidde take a kid and fley of the skyn and fille it full of swet mete as ye did the capon skyn and trusse hym on a broche in the maner of a kidde then rost hym and endore hym with yolk of egge and serue it.

To rost eggs in lent

To rost eggs in lent tak and blowe out the mete at the end of the egg and washe the shelles with warme water then tak thik mylk of almonds and set it to the fyere till it be at the boiling then put it in a canvas and let the water run out and kep all that hangethe in the clothe and gadur it to gedure in a dyshe put it to whyt fugure and colour the tone half with saffron and put ther in a litill newe berme and pouderd guinger and canelle and put som of the whit in the eggshell and in the mydl put in of the yellow to be the yolk and fill it up with whyt then set it in the fyere to rost and to xl eggs tak a lb of almond and a quarter gyngyure and canelle.

For to mak a somer fewe

To mak a somer fewe tak almond mylk and temper it with freche brothe then tak yonge pork and fethe

it and hewe it and grind it and temper it with the mylk and sett it on the fyere then tak flour of rye almond mylk saffron pouder guinger and cannelle and draw them through a strener and put it in the pot and stirr it for clodding to gedur then sett it on the fyere and cast ther to sugur and put in dyshes as many lesks as ye wille and strew it on a dishe and serue it.

For to mak a sewe without fyere

To mak a sewe without fyere tak iij $\frac{1}{2}$ of almonds and lay them in water one nyght then blanche them and grind them in a mortair and draw them up to the same mylk through a strener then put it in a clene bolle and part it in iii vesselles and put in one vessell sugur and quybipes and clowes maces and pouder of canelle and let one part be whyt another part yallowe with saffron and mak the third part grene withe the juce of mynte and parsley and lay a lesk of ech on in a dishe and let your mylk be temperd with whyte wyne and serue it.

To mak braun ryall in Lent

To make braun ryall in Lent tak sownds of stok fishe dry and do them in water iij daies and chaunge

the watter euerie daie tak theme up and lay them upon a bord and scrape them clene with the bak of your knyf and weshe them and sethe them in water then tak them up and sethe them in freshe fishe brothe and put to eles for to amend the brose then tak blanched almondes grond and draw them with the sam brothe bete and ye wille ye may mak ther of almaner of braun as ye did of fleshe also tak eggs, and breke a hole in the gret ende and put out the mete and washe them and dry them and set them in salt upryght and luk it be fessoned then put in som of the whit braun and som of the same braun cold and colour it with saffron and put it in pepyns as gret as an egge and fill them up/ and when they be cold pull of the shelle and set them in salt and pricke it with clowes iiiij or viij aboue and fill up the crown with blanche pouder and serue it furthe insted of eggs/ and in the sam manner do with pouder of guinger and chaunge the colour and cutt it in gret peeces and serue it furthe as ye do braun.

Breteyn in Lent

To mak Breteyne in Lent tak braun that is mad in lent put ther to poudur of pepper pouder of clowes and cannelle a good dele of sanders then tak blanched almondes diced in a parte of wyne and a part of vinygar and put it to gedur in a pot and when it is

boiled put it into another vesselle and when it is cold
leshe it and serue it as ye did braun ryalle.

To mak Breteyn in fleshe tyme

To mak Breteyn in fleshe tym tak calves feet skald them and sethe them in wyne and a part of swet brothe till they be tender then tak them upe and lay them upon a bord and pik out the bones and chope them all to gedure and tempere them up with the sam brothe and put them into the pot and dice the synuks then tak blanched almonde pouder of pepper and pouder of clowes a gret dele and meld alitill pouder of cannelle and fanders and saffron and set them on the fyere and when it comethe put ther to yolks of eggs diced smalle pouder of guinger venygar and salt and put it in a small vessell and when it is cold leshe it and serue it.

To mak sturgion for sopers

To mak sturgion for sopers tak calves feet the hert and the lung soden tender then hewe them and temper them up with the same brothe and ye may grond them and strawe on foilis of parsly poudre of pepper guinger clowes and salt and boile it and lay it on a clene bord and kepe it well to gedure that it run not

abrod and when it is cold cutt it in iij lesks then put
venygar in a bolle and mynte onyons parsly and pouder
of guinger and lay the leskes ther in and serue iij or
iiij in a dyshe and som of the sauce poured on.

Cold leſbe viand

To mak cold lesche vyand, tak quynces boiled paire
them and pik out the core and cutt them in small
pesses and put them in an erthen pot put ther to
whyt grec and alay them up with hony claryfied and
with raw yolks of egges and a littil almondre mylk and
dates pouder of saffron and lesche it furthe.

To mak cold Bruet for Rabettes

To mak cold bruet for rabettes tak and grind
raiffines or dates and drawe them up with offay put
ther in creme of almonds and pouder of cannelle a
good quantite drawn with swet wyne and with pouder
lombard pouder of guinger venygar and sugur then
sett it on the fyere and when it is at boilinge tak it
doun and put it in a bole then tak a rabet and boile
it in good brothe then tak hym up and unlace hym
by the bak from the bones on bothe sides and lay
them in the sewe and when ye serue them furthe chop
them in peces and raise the wings and leggs of
chekkins and kerue them hole and chop the bodis and

put them in the fewe and serue them furthe in the manner of fewe ryalle or egre douce

Cryſtalle gilly

To mak cristalle gilly tak whyt wyne that will hold hir colour and boil the fishe ther in and let it stand and serve it furthe.

A gilly of fleshe

To mak a gilly of fleshe take conys and fley them and ſkald pegions chop them and fley of the ſkyne ſkald chekins and chope kiddes and put all to gedur and boile it in red wyne then tak it upe and lay it in a clene clothe dry the peces of the kid pigions and conys and couche them in diſhe and chope chekkins and put ther to then ſet the chekkins in a cold place where it may ſtand ſtille then ſet the brothe to the fyere agayne and luk it be well ſtrened that no fat abid ther on then tak ſkalded caluys feet and lay them in the fame brothe till they be tender and luk the brothe be clene ſcomed ſeffen it up with salt and serue it.

Creme of Almonds

To mak creme of almonds tak blanched almondes and grind them up and temper them up akurd thik

mylk with faire water drawe it into the pot and sett it on the fyere and stirre it welle when it begynneth to rise/ and ye have to myche put ther to a dishefulle of venygar. if ther be alittile putt ther in the lesse hille the pot and let it stand awhile then tak a clene cloth and hold it abrod betweene iij men strait cast the creme there in and rube it undirneth the clothe with a ladille toward and foward with the egge of the ladille to draw out the watter then gadur it to gedur unto the myddle of the clothe then bind the corners to gedur and hong it upon a pyne and let the water run out then put it in a bolle and temper it up withe wyne and bruse it with a saucer as soft as ye wille and serue it.

To make haggis of Almayne

To mak an haggis of Almayne tak and draw eggs through a strener and parboile parcely in fat brothe then hew it and hew yolks of eggs to gedure put ther to pouder of guinger sugur and salt. and put mary in a strene and let it honge in the pot boilling and parboille it and tak it upe and let it kele then cutt it smalle and tak egg drawnen throughe a strener and put them into a pan and let the pan be moist of grece let the batter ryn abrod into a foile then couche ther in iij hard yolks of eggs and mary and parsly and turn the iij fides to gedur that they close to gedur aboue

that they lie square then tak of the same bater and whit of egge that it hold stanche and close it and serue yt.

To mak quystis

To mak quystis tak a pece of beef or of moton and wyne and water and boile it and scem it clene then stop the quistes within with whole peppur and cast them in a pot and cover it and let it stewe welle put ther to poudur of guinger watire and salt and cast ther to and put them in faire disches one or ij in a dische for a maner of potage and when they be serued furthe tak alitill brothe and put in the disches among the quystis and serue it.

To mak votose

To mak votose tak gobettes of mary and dates cutt gret sugur and poudur of guinger saffron and salt and mak afoile as ye did be for and do it out of the pot and mak another then tak the for said stuf and couche ther in almost as brod as the foile and wet the bredes of the foille aboue and closse it and bak it effely and when it is bak cutt it in peces eury pece ij enche square.

To mak rostand

To mak rostand tak and mak a stiffe bater of egg and pured floure sugur a goodelle and alitill yeft of new ale and set it by the fier or els in a pot with boillinge watur that it may take alitile heet when it riseth swinge it to gedur and let it fall agayne and let the ovene be heet and clene swept and put the floure in an ovone to bak that it ryse as frenche bred then tak it out and cut away the crufte about the brod of a noble and mak a hole and raise it all about under the crufte and longe and ouer thwart as thyk as thou may with a knyf and so doun to the botom hole the crust all about set on the crust aboue and set them in the ovene till they be somdele dried and serue it furthe.

To mak samartard

To mak samartard tak wetted cruddes er they bee pressed and put them in a clothe and grinde them well to pured flour and temper hem with eggs and cowe creme and mak ther of a good batere that it be rynynge then tak whit grece in a pan and let it be hete and tak out the batter with a saucer and let it ryn into the grece and draw your hand backward that it may ryn abrod then fry it welle and whit and somwhat craking and serue it furthe in dishes with sugur ther on.

long ffritturs

To mak longe fritturs tak som of the same batter and let none other ther in for it will be the more stiffe then lay it on a clene bord that is no brodder than the hond and tak the bone of a ribe of a beste and wet it in grece that the batter cleve not ther on then strik of the bater with a bone in to the pan that it may fall in smalle peces euye fritur a hand full longe serue them hot and strawe ther on sugur and ye may grind thes in the sam manner and ye will tak pork sodden tender and grind therin and mak pilottes as gret as an egge that is called fritture lombard and serue it.

To mak payn pardieu

To mak payn pardieu tak paynmayne or freshe bred and paire away the cruste cutt them in schyues and fry them alitill in clarified butter then tak yolks of eggs drawe through a strene as hot as ye may and lay the bred ther in and turn it therin that they be coueryd in batter and serue it and straw on sugur enowghe.

To mak pestelles of pork endored

To mak pestelles of pork, endored tak and broche pestellis of pork and put of the skyn and rost it then

tak poudur and baist it and yolk of egge draw throughe a strener and when they be rosted dry it at the greuyng up and endor hem with yolks of eggs and serue them furthe.

To mak hattes in flesche tyme

To mak hattes in flesche tyme mak a paiste of pured flour, knodene with yolks of eggs and mak a stuf of vele or pork sodene tender and ground with yolks of eggs put ther to mary diced and dates mynced smalle and raiffins of corrans with suger saffron and salt and pouder mellid to gedur in paiste and wound foilles of the brod of a saucere as thyn as ye may dryf them and dryf them that the bredes may cuver to the middes of the foile then turn them to gedur that the bredes of the inor sid met all about and lesse the bred and turn upward without in the manner of an hatte and close welle the eggs that they hold full ther in and luk the stuf haue a good batter made with yolks of eggs and flour of whet the open sid that is downward luk ther in that the stuf be clossed and so set it in hot grece upright and when the battur is fried lay them doun and serve them.

To mak hattes in lent

To mak hattes in lent mak a paist of pured flour knoddene with mylk of almondes then tak saffron eles

base or molet and the leuer of the fishe sodden and grond put them to alitille fritture pouder of saffron and salt and mak the bater of pured floure and almond mylk and do it as ye did be for.

To mak sauce madame

To mak sauce madame tak the tharmes of a gose and slit them and shave them clene then tak the gosfern the wings the skyn and the soule of the gose and put them all in a pot with mynced onyons mynced wardens and grapes rostid then rost hir and smyt hir in peces and lay here in a chargiour and put the farser in a pot put ther to wyn and fesson it up with pouder and salt and venygar and thou wilt thou may tak yolks of egges sodene herd and cromyd smalle and put ther to and let it be salt and pour it on the peces and serue it.

To mak sauce camelyn for quaylle

To mak sauce camelyne for quaile, tak whyt bred and drawe it in the sauce in the manner of guinger sauce with venyger put ther to pouder of guinger canelle and pouder-lombard a goodelle and ye may draw alitille mustard ther with and fesson it up with mustard that it be douce salt it and colour it with saffron and serue it.

To mak chandron for swan

To mak chandron for swannes, tak the hert of a swan and the goffern and the tharmes and slit them and shave them and sethe them, do ther to the feet and wings mak them smalle and put them in a pot and boile it then drawe a liour of bred and red wine and alay it up then fesson it with pouder of pepper guinger and salt and let it haue a good colour of blod then tak out the smale bones of the feet and let the skyn be hole and lay a foot in a dishe and a wing there on and serue it.

To mak a freshe lamprey bake

To bak a freche lampry tak and put a quyk lampry in a pot put ther to a porcyon of red wyne then stop the pot close that he lep not out and when he is dyinge tak him out and put hym in skaldinge water then tak hym in your handes with alyn clothe and a handfull of hay in the tother hand and strik hym so that the skyn go away and saue him hole then weshe hym and cut hym out whart a straw brod from the naville so that the stringe be lowse, then flitt hym a litill at the throt and tak out the string and kep the blode in a vesselle and it be a female thrust in your hand from the naville upwards so that the spawn com out ther as ye tak out

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the stringe and ye will boile it salt it a littill in the same place within that ye may cum and lowse the bone with a prik from the fische and brek it a littill from the hed and slit hym a litill from the taille then put the prik betwene the bone and the fische and drawe the bone from the taille as esly as ye may that it cum out all hole from the taile then wind the bone about thy finger and drawe it out softly for breking and so ye shall tak it out hole then chope the lampry ou^twhart the bak eury pece iij fingers brode and let them hold to gedure and toile them welle in the blod, and ye will mak your galentyn of crust of whit bred cutt it in schyves and toiste it on a gredirne that it be somdelle broun and tak a quart of good red wyne for the bakinge of the lampry and put the bred ther in and drawe it and mak it not chagraunt and ye will ye may grind a fewe of raiffins and mak it up ther with and let the fyft part be venygar put ther to pouder of cannelle a gretdele, pouder galingalle pouder lombard pouder of guinger sugur saffron and salt and let it be be tweene braun and yallowe and mak thy colour of fanders then mak a large coffyn of pured floure and put thy lampry ther in and put in the galentyn that it stand as highe as the lampery and let it haue a good lide and wet the bredes round about and lay it in the coffyn and close it round about to the pen for ye must haue a pen betweene the lidd and the coffyne to blow the pen that the lid may rise welle and luk the ovene be hoot and set it in to it.

To mak souppes in galentyne

To mak souppes in galentyne. When your lampry is away tak out your galentyn in a vesselle put ther to wyne and meld it to gedur tille it be smothe and put ther to sugur and it be ned tak mace poudre and meld them togedur so that it be somewhat thyn and put it in an erthen pot and set it on the fyere tille it be at the boilling and stirre it welle then tak whyt bred cutt in thyne schyves as browse and tost them a litille and cast them in the wyne and put of the same galentyn into the coffyn so that it may wet the bottome and couch ther to some of the bred and put in mor galentyn and the remynant of the bred and the remynant of the galentyn and serue it.

To mak wellid peper for roſt vele

To mak wellid peper for roſt vele tak and cutt bred in schyves and toſt it upon a gridirne that it be ſomdele broun and ye may grat it and temper it with wyne or ale and drawe it throughe a ſtrener that it be ſomdele thiſk put ther to pouder and ſaffron and boile it and serue it hot but let it haue a taift of venygar.

To mak tartes of fflesche

To mak tartes of fleshe tak pork and pik out the bones and grind it smale then boile figges in the freche brothe of flesche of wyne or of ale hewe it and grind it with egge then paire tender ches and grind ther with and let the most part stand by flesche then tak pynes and raissins and fry them a litille in grece and put it to the other with hole clowes maces poudur of pepper and cannele a goodele of guinger saffron suger or hony clarified then salt it and toile them welle to gedur while the grece is hot, and mak gret coffynes with lowe liddes and ye may strawe ther to clowes maces and mynced dates whedur ye wille mold them with the stuf or strawe them aboue, and lay on the liddes wild werks and endor them with mylk of almondes and saffron and endore them as ye bak them and serue them furthe.

For to mak Tartolettes

To mak tartalettes, mak smalle coffins in the same manner as ye did the tother and mak your stuf of boyld figges ground and good powdure and spices and put ther to other fische or fleshe and sesson it up in the same manner and fille the coffins ther with and ye may fry them or bak them whedure ye wille and serue them.

Porpas sturgeon or turbot

To bak porpas sturgeon or turbot tak poudred porpas and parboile it welle and stripe of the skyn and tak pouder of pepper and canelle. and it be ned meld it well with the fische then close it up in the foile or paiste and bak it, and ye may tak venyson in the sam manner.

Flesh pies of capon or of fessand

To mak pyes of flesche of capon or of fessand tak good beef pork vele and venison hew it smalle do ther to pork of peper clowes maces guinger and mynced dates and raissins of corans mete it with malmsey or vergius and cast in saffron and salt and luk it be welle fessoned then couch it in a large coffyne and couch in the capon or fessand hole and if ye wille smyt them in peces and colour them with saffron and put in it other wild foule if ye wille and plant ther in hard yolks of egges and strawe on clowes maces dates mynced raissins of corrans quybibes then close them up and bak them and serue them.

To mak custad lombard

To mak custad lombard mak a large coffyn then tak dates from the stones tak gobettes of mary and

smalle birdes and parboile them in salt brothe and couche ther in then tak clowes mace and raisins of corans and pynes fryed and strawe ther on and sett them in the oven to bak and luk ye haue a eoup of cowes creme yolks of eggs good pouderes saffron fanderes and salt then fill the coffins ther with, and on fishe daies boille wardens or other peres paire them and hole them at the crown then fill them full of blaunche poudur and torn them in blaunche poudur and skoche them all about that the pouder may abid ther in then set the stalks upryght and ye may mak your eoup of creme of almondes and shak up your custad as ye did of flesche and when they be bak gilt the stalkes of the peres and serue them.

To mak custad opyne

To mak custad opyne, tak and chope vele in smale peces and put it into a pot and let it boile then tak parsly faige ysope sandrey and hew theme and cast ther to the flesche, when it boilithe tak pouder of peppur clowes maces saffron and salt and boile them with a gooddele of wyne and when the flesche is boilid tak it up and brek eggs in a strener into the brothe that it be stif and make coffins and close in thy flesche iij or iiiij in a coffyne then tak pynes and dates cut and cast ther to pouder of guinger and salt it and set the coffyns in an oven till they be stif and fille them up and serue them.

Chewettes of beef.

To mak chewettes of beef tak beef and cutt it smalle and do ther to pouder of guinger clowes and other good poudurs grapes vergius saffron and salt and toile them welle to gedure put chekins chopped in coffins and yolks of eggs brok smale and bak them and serue them.

Bak chekyns

To bak chekyns tak chekins clene skaldid and truse them as short as ye may colour them with saffron and salt them then couche them in coffins and take salt lard of pork and dice it smale and melleit with vergious saffron and good poudurs and couche them in coffins and close them and bak them and serue them.

Chewettes ryalles

To mak chewettes rialle cutt mary in small peces and couche it in smale coffins with smale birdes parboiled or rabettes and dates put ther to sugur salt vergious and saffron and luk it stond welle by mary put ther to pouder of guinger and other good pouders then close them bak them and serue them

To mak chewettes on fishe daisies

To mak chewettes on fishe dais tak molet freshe samon or bace rawe clef them frome the bone and chope them in peces and couche them in coffins put eles ther to and othere metes as ye did be for and mak a ceripe of thik almond mylk all faue the juce of eggs then set the coffins in the ovon and fille them fulle of good ceripe and ye may fry the fishe and serue it furthe.

To mak daryolites

To mak darioolites tak mynced fishe and almond mylk mad with wyne and mynced bred sanders saffron raiffins of corans hony and pouder and mele all to gedur so that it be thik and put it in the coffyn and bak it in the manner of flawnes and serue it.

To mak prymerolle

To mak prymerolle in pasthe tak blanched almondes and flour of prymrose grind it and temper it with swet wyne and good brothe drawinge into the thik mylk put it into a pot with sugur salt and saffron that it haue colour lik prymerolle and boile it that it be

ftondinge and alay it with flour of rye and serue it as a standinge potage and strawe ther on flour of prym-
erolle aboue and ye may diaper it with rape rialle in
dressinge of some other fewe.

A posthot

To mak a posthot, put cow mylk in a pan and set it on the fyre and when it is at boiling do ther in other wyne or ale and no salt then tak it from the fyre and kele it and assone as the curddes gaddure take up the curddes with a saucer or a ladille and serue it and straw ther on pouder of ginger and ye may tak the sam curdde and lay it on the clothe and presse out the wyne and drawe it through a strener with swet wyne put ther to pouder of guinger and sugur and mele it to gedure and serue it as a stonding fewe for sopers and straw ther on anise in comfettes.

To mak Breney

To mak Breney, put wyne in a pot and clarified hony saunders canelle peper clowes maces pynes dates mynced raiffins of corans put ther to vinegar and sett it on the fyre. and let it boile then fethe fegges in wyne grind them and draw them through a strener and cast ther to and let them boile to gedur then tak

flour saffron sugur and faire water and mak ther of faire cakes and let them be thyne then cut them bigge laffengis wife and fry them in oile a stonding fewe for sopers and strawe ther on annes in comfets and serue it.

To mak pies of paris

To mak pyes of pairis tak and smyt fair buttes of pork and buttes of vele and put it to gedure in a pot with freshe brothe and put ther to a quantite of wyne and boile it tille it be enoughe then put it in to a treene vesselle and put ther to raw yolks of eggs pouder of guinger sugur salt and mynced dates and raiffins of corans and mak a good thyn paiste and mak coffyns and put it ther in and bak it welle and serue it.

To mak loffenges fried in lent

To mak loffenges fried in lent make a paiste of pured flour knodden with faire water sugur saffron and salt then mak a thyn foile in loffengis the bred of your hond or lese and fry them in oile and serue them iij or iiij in a dysshe.

for to mak bayrblad opyn

To mak hairblad opyne tak Buttes of pork and smyt them to peces boille them in faire water till they

be enough do it on a bord and put away the skyne and the bones and hewe it small and put it in a fair bolle then tak parfly ysope and saige and hewe it smale and put it in a bolle do ther to fat of the brothe and boile them and put ther to the fleshe mynced dates clowes mace raiffins of corans saffron salt pouder of guinger yolks of eggs and draw them through a strener and labour it to gedure welle and mak round coffins and hardyn them in an oven then tak them up and fill them with a dysfhe with the stuf and set them in the ovene all opyne and let them bak and serue them.

To mak lesche freez

To mak lesche freey tak and cutt tenches in fshevers and put it in hot skaldinge watur and when it rynnyth and yeldithe to gedure ye may do away the watir clene and put it to clarified butter hot a gret dele and hony clarified and toile them to gedur with yolks of eggs then tak brod coffyns with lowe lidds as thyn as ye may dryf them and fill them with the stuf and bak them and serue them.

To mak Bakmetes on fyshe days

To mak bak metes on fyshe days tak lamprons and strip them with a cloth till they be clene and boile

them in watur salt and venegar and labur hem welle in pouder and salt and lay them in coffins then tak a thyk mylk of almonds and draw it up with faire watir or with the brothe of fishe put ther to pouder sugur and foilis of parsley venegar and salt and set them in the ovene and fill them up ther with and serue them.

*To slay a swan and almainner of foule
and to dight them.*

To sley a swan and allmaner of fowle and to dight them, tak a swan and cutt him in the roof of the mouthe toward the brayne of the hed and lett hym bled to dethe then kep the blod to colour the chau-dron and knyt the nek and let him dye then skald hym drawe hym rost him and serue hym with chaudron.

A fessand roste

A fessand let him blod in the mouth to the dethe then pull him dry and cut of the hed and the nek and the leggs from the body par boile hym and lard him then put the kneys in the vent and rost hym and raife his leggs and his wings as it were a henne and no sauce but salt.

A pertuche roſt

A pertuche tak a fedir and put it in to his hed and let hym dye and pulle hym dry and drawe hym and roſt hym as ye wold raise the legges and wingys of an henne and mynce hym sauce hym with wyne pouder of guinger and salt and warme it on the fyere and ferue it.

Quayle roſt

A quayle tak and sley hym and roſt hym as a pertuche and raise his legges and his wyngs as a hene and no sauce but salt and ferue it.

A crayne roſt

A crayne let him bled as a swann and draw hym at the vent then fold up his leggs and cut off his wings by the joint next to the body then wind the nek about the broche and put the bill in the brest against the wings and leggs as he gothe, and ye sauce hym tak and anynte hym and sauce hym with pouder of guinger mustard venygar and salt and ferue it, also ye may sauce it with sauce pelito.

Heron roſt

A heron let hym bled in the mouthe as a crayne
ſkald hym and draw hym at the vent and cut away
the bone of the nek and let the hed be on ſtille with
the ſkyne of the nek and folde the nek about the
broche and put the hed in at the gollet as a crayne and
brek away the bone from the kne to the foot and let
the ſkyn be hole and cut the wings at the joint next
the body then put hym on a broche and bynde the
leggs to the ſpit with the ſkyn of the leggs and roſt
hym and raife his leggs and his wings as a crayne and
ſauce him with vinegar muſtard poudered guinger and
ſalt and ferue it.

Bittur Roſt

A Bittur take and ſley him in the mouthe as a
heron drawe him as a henne and fold up his leggs as
a crayne and lett the wings be on then tak a waye
the bone of the nek as ye did a heron and put the hed
into the gullet or in to the ſhulder then raife hym and
raife his leggs and his wyngs as a herone and no ſauce
but falt.

An Egret roſt

An Egret tak and brek his nek and cutt of the roof
of his mouthe and scald him and draw him as a henne
then cutt of his wings by the body and fold up his
legs as a bittur and roſt hym and raiſe his leggs and
his wings as a heron and no fauce but falt.

Curlew roſt

A Curlew tak and fley him in the mouthe as a
fessand pull hym dry cutt of his wings and draw hym
as a henne and fold up his feet like an egret and let
his hed and his nek be one and tak away the nether
lipe and the throt holle and put his bille in his
ſhuldurs and roſt hym and raiſe his leggs and his
wings as a henne and no fauce but falt.

Brew roſt

A Brewe fley him in the mouthe as a curlewe ſkald
hym and drawe hym as an henne then brek his leggs
at the kne and tak away the bone from the kne to the
foot as a heron cut of the nek by the bodye then roſt
hym and raiſe his winges and his legges as a heron
and no fauce but falt.

Cony roſt

A conye tak and drawe hym and parboile hym roſt
hym and lard hym then raise his leggs and hys winges
and fauce hym with venegar and pouder of guinger
and ferue it.

Rabettes roſt

To roſt rabettes tak and flay them drawe them and
roſt them and let their heddes be on firſt parboile
them as a cony or ye roſt them and ferue them.

Sarcelle roſt

To roſt a farcelle brek his nek and pulle hym dry
and drawe hym as a chekyn cutt of his feet his wings
and his nek and roſt him and raise his leggs and his
wings as a heron and no fauce but falt, and ſerve it.

Plouer roſte

To roſt a plouer tak and brek his ſkull and drawe
hym as a chekyne and cutt of his legges and his wings
by the body and roſt hym and raise his legges and his
wings as a henne and no fauce but falt and ferue it.

Snyt roſt

To roſt a snytte tak and ſlay hym as a plouer and pull him dry and let his nek be hole faue the wings and let the hed be on and put the hed in the ſhulder and fold up his legges as ye did a crayne and cut of his winges then roſt hym and raise his winges and his legges and ſhulders as a plouer and no ſaucē but ſalt.

Wodcok roſt

To roſt a wodcok tak and ſley him as a ſnyet and pulle hym dry or brek his bak but kep his ſkull hole and drawe hym as a ſnyt and put his bille through bothe hys ſides then roſt hym and raise his legges and his winges as a hen and no ſaucē but ſalt.

Kyd roſt

To roſt a kyd tak and ſlit of the ſkyn at the throt and ſeche for the vanys on bothe ſides the gorge and cut them and ſlit them and put there in bothe the forelegs and the hinder legges bothe ſides eliche and prik them and parboile hem and roſt them and lard them and ferue them with ſaucē guinger.

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Venyson roſt

To roſt venison tak feletes of venyſon bound and cutt away the ſkyne and parboile it and let it be throughē ſtiff then lard it with ſalt and put it on a ſmale broche and roſt it and if it be ned leche it abrod in leſkes and lay them in a dyshe and ſtrow on pouder of guinger and ſalt, and ye may do with buttes of venyſon in the ſame manner.

The ſid of highe grece

The ſid of high grece tak and wesche it and do away the feletes put them on a broche and ſtoche them out whart and croſe wyſe in the manner of leſenges of the fleſhe ſid roſt them then tak red wyne pouder of pepper and ſalt and boille it till it be enoughe and ſet a plater under to kep that fallithe and baift it ther with againſt the fyere then tak it of and ſmyt it as ye liſt and ſerue it.

Chekyns endort

To mak chekyns endort tak chekyns and ſkald them and tak out the breſt bone and faue the ſkyn hole then roſt them till they be enoughe and endore them with yolkes of eggs and when the endoringe is ſtiff let them roſt no more alſo ye may roſt kidde and endore them in the ſame manner.

Feletes of pork

To dight felettes of pork tak and rost felettes of pork and endor them with the same bater ye did the chekins and rost them and serue them.

Capon or goos roste

To rost capon or gose tak and drawe his leuer and his guttes at the vent and his grece at the gorge and tak the leef of grece parfly ysope rosmarye and ij lengs of saige and put to the grece and hew it smale and hew yolks of eggs cromed raiffins of corans good poudurs saffron and salt melled to gedure and fers the capon there withe and broche hym and let hym be stanche at the vent and at the gorge that the stuffur go not out and rost hym long with a soking fyere and kep the grece that fallithe to baift hym and kepe hym moist till ye serue hym and sauce hym with wyne and guingere as capons be.

Apetito

To mak apetito tak the garbage of yonge gees heddes nekes wings feet gessern hert and the lever and boille them welle then lay them on a bord and cut the wings the feet and the gesserns the hert the leuer and the lungs and fry them in fair grece then tak pouder of pepper salt and yolks of eggs draw through a

strener and put them into the frying pan when it is hardenyd turn it and fry it not to myche but that it may hold ethe to gedure and serue it.

To fasse capon or goose

To fasse goos or capon tak parsly faige and isope suet and parboile it in freche brothe then tak it up and put ther to herd yolks of eggs hewene then tak grapes mynced onyons and pouder of ginger canelle peppur and salt and fers the goos or capon with it and rost them and serue them.

A pigge roſt

To mak a pigge harsed tak freche pork sodene tender and do away the skyne and the bones then hew the fleshe and half a dossen figges there with and grind them with yolks of eggs and put ther to raiffins poudur suger saffron and salt fat pork and grated bred and cows creme and fars the pige and sow it and roſt it and serue it with sauce guinger.

Breſt of moton in ſauce

To mak Breſtis of moton in ſauce tak breſtes of moton roſt them and chope them then chauf vergious on the fiere put ther to pouder venyger and salt and caſt on thy moton and serue it.

A stewed capon

To stew a capon tak parsly saige ysope rosmary and
brek them between your handes and stop the capon
ther with and colour it with saffron and couch it in an
erthen pot and lay splentes under nethe and about the
sides of the pot and straw erbes about the capon and
put ther to a quart of wyn and non other licour then
couer the pot close that no brothe passe out then set it
on a charcole fyere and stew it softly and when it is
enoughe set it on a wispe of strawe that it touche not
the ground for brekinge then tak out the capon with
a prik and luk yf it be enoughe or els stewe it better
and mak a ceripe of good wyne mynced dates and
canelle and draw it with the same wyne put ther to
raiffins of corands sugur saffron and salt and guinger
and wyn then lay the capon in a dyshe and put the
fat of the few to the ceripe and poure it on the capon
and serue it.

Trout boiled

To boill a trout tak and nawpe hym in the hed
and mak a sauce of faire water and salt and parsly and
when it begynnythe to boile strene it then drawe hym
at the belly and ye will haue hym rond cutt hym in
the backe in ij or iij places and drawe hym iij stoches
by the hed then sethe hym and serue hym furthe with

vert sauce cold and foilis of parfly, or els sethe the pouche as ye do of a pik and mynce it with the grave and do that to pouder of guinger and serue it.

Crabe or lopster

To dight crabe or lopster tak crabe or lopster and stop hym at the vent with one of the litille clees and sethe hym in clene water or els stop hym in the same manner and cast hym in an ovene and let hym bak and serue it with venygar.

Breme in Sauce

To dight a breme in sauce tak and stale hym and drawe hym at the belly and prik hym at the chyne and broylle him on a gredyrne till he be enoughe then tak wyne boiled and cast it to pouder of guinger and vergius then lay the breme in a dysshe and poure on the ceripe and serue it.

To mak a breme in Braffe

To dight a breme in braffe ye shall dight hym in the same manner then tak pouder of canelle and draw theme throughe a strener with red wyn put ther to hole clowes maces pynes and sanders then set it on the fyere and when yt is boilling put ther to pouder of

guinger venygar or vergius and let it be chargaut of pouders and lay the breme on a dysshe and pour on the brase and serue it.

A tenche in braffe

To dight a tenche in braffe splat hym by the bak through the hed let the belly be hole do away the draught and stoche hym a litille outwhart on the fische sid and lay them on a gredirn till they be enoughe then lay it in a dishe the fische sid upward and tak the same brase ye tok to the breme and pour ther on and serue it.

To make a sole in brafe

To mak a sole in braffe tak and fley foiles and draw hym and rost hym and lay hym in a dyshe and mak the same bras ye did to the breme saue clowes and maces and serue it.

To boylle sturgion

To boile sturgion tak and cutt of the fynnys from the taile to the hed and chyne hym as a samon and cutt his sides in faire peces and mak a sauce of water and salt and when it boileth scome it cleane and cast in the peces and let them boile and serve them.

Haddok in covy

To dight haddok in covy drawe haddok at the belly and he be large cut of the hed and rost the body on a gredirne till he be enoughe then stewe bred in the brothe of samon or other good fishe draw liere with the brothe hew parsly put it to red wyn hole clowes maces pouder of pepper and a gooddele of canelle then tak the lever and the pouche of an haddok and hew it and put it in a posset and raiffins of corans saffron sanders and salt and boile it and fesson it with pouder and virgus put away the skyn of the haddok and lay it in a chargiour and put the covy aboue and serve it.

To dight codlinge or haddock

To dight codlinge hak or haddok draw them at the belly and cut them outwhart in rond peces and the haddok be large cut of the hed and mak a large taile and mak the fauce of water and salt and when it boilethe scome it clene and cast in the fische and the lever and parsly and let it ly in the fauce till ye serue it hot and the leuer there with.

Bace molet or Breme

To dight bace molet or breme drawe them at the belly and skale them clene and wesche them and mak

ye sauce of water and salt and when it boilithe scom it
clene and scoche them outwhat the fides and cast them
in at the boiling put ther to parfly and saige and serue
it. the bace and the molet with guinger.

Congur. turbot or halibut

To dight concur. turbot or halibut scald your
concur but be ware of brekyng then clef the concur
hed and cutt the concur a litille befor the naville and
lowse the got and tak it out at the throt and the leuer
and the gutte and cut it in rond peces and let it be
clene shaven that the skyne be not away.

Turbot

and draw the turbot by the gille out of the hed and
the body out whart

Halibut

and chyne a halibut and sethe hym with water and salt
and when it boilithe then skeme it and when the concur
is enoughe tak it up with a strene and lay it in a vesselle
and when the turbot and halibut is enoughe pour out
the brothe and put water ther to and tak up the fische
and lay it in water and salt and serue it ij or iij peces

of conqur in a dishe and straw ther on parfly and serue it furthe with venygar and the turbot and halibut serue it with pouder and venygar.

Gurnard or rochet

To boile gurnard or rochet draw a gurnard at the belly and tak out the sound and the reffet and slit the pok shave it clene and let it hang by then wesche it and mak the sauce of water and salt and when it boilithe skom it clene and put in the fishe and when it is sodden tak it up with a scomer and serue it with sauce guinger.

Place and flounders

To boile place or flounders tak a place and draw hym under the vyn and draw a flounder and stoche hym outwhart across on the whit side wesche hym and boile hem with water and salt cast ther to parsley and sethe them and serue them with the brothe.

To boille welks

To boile welks put them in a pot with water so they may flot then set them on the fyre and let them stond longe or they sethe then tak them out of the water

and tak out the fyshe with a prik and put away the hulles then wesche them well with watire and salt ij or iiij tymes then lay them in clene water till ye serue them with grene parfly.

Perche boiled

To boylle a perche draw hym at the gills and let the belly be hole and mak a stiffe sauce of water and salt and ale and when it boilithe cast in the perche and let it sethe and scrape of the skyne and lay it in a disshe and let the hed and the taile be on straw on parsley and serue it with venyger.

Freche makrelle

To dight a freche makerelle tak and draw a makerelle at the gil and let the belly be hole and wesche hym and mak the sauce of water and salt and when it boilithe cast in mynt and parfly and put in the fyshe and serue it furthe with forell sauce.

Soupes in dose

To mak soupes in doce grinde blanched almondes and serup them up with water into a faire mylke and

draw it into a pot through a strener put ther to sugur saffron and salt set it on the fyere and stirr it welle when it boilith do it to a litill wyn and tak it from the fyere and stirr it well for qualinge then cutt whit bred in shyues and toist it on a gredirne that it be browne then put them in wyne and lay them on the gredirne agayne and lay the toistes iij or iiij in a disshe and put on the mylk and serue it.

To mak hoot mylk of almondes.

To mak hot mylk of almonds tak blanched almonds and grind them and draw them with faire water and sugur or Hony clarified then salt it and boile it and serue it furthe hoot and toisted bred ther in.

cold mylk of almondes

To mak cold mylk of almondes put fair water in a pot with sugur or hony clarified so that it be douce then salt it and set it on the fyere and when it is at boilling scum it and let it boile awhile then tak it from the fyere and let it kele then blanche youre almondes and grind them and temper them with the same water in to a good thik mylk and put it to wyne that it may haue a good flavour ther of and serue it then cut bred and toist it and baist it and toist it again that it be hard and serue them in one disshe and the mylk in an other disshe.

Sauce galentyne

To mak sauce galentyne tak crust of brown bred and stepe them in venygar put ther to pouder of canelle and let it step till it be broun then streyn it ij or iij tymes cast it to pouder and salt and let it be stonding and serve it.

Sauce guinger

To mak sauce guinger tak whit bred and step it in venygar and streyn it ij or iij tymes then tak pouder of guinger and salt and let it not be thyne and serue it.

vert sauce

To mak vert sauce tak parflye mynte forell cyves and sauce alone then tak bred and step it in venygar do ther to peper and salt and grind them and temper them upe and serue it.

To mak sauce aliper for rost bef

To mak sauce aliper for rostd bef tak broun bred and stepe it in venygar and toiste it and streyne it and stampe garlik and put ther to pouder of pepper and salt and boile it a litill and serue it.

Garbage

To mak a garbage tak the heed the garbage the leuer the gessern the wings and the feet and wesche them and clene them and put them in a pot and cast ther to brothe of beef poudere of pepper cloves maces parsly saige mynced then stet bred in the sam brothe and cast it to pouder of guingere venygar saffron and salt and serue it.

Muscules in shelles

To mak a muscullis in shelles tak and pik muskles and pik them and wesche them and cast them in a pot put ther to mynced onyons wyn and venygar and when they do open serue them furthe

Musculles in brothe

To mak musculles in brothe tak muscles and sethe them and pik out the mete and when they be soden in the brothe put them in to the pot and set it on the fyer then streyn bred with the same brothe and cast ther to mynced onyons salt wyne and pouder of guinger and pepper and let it boile put ther to the muscles with poudur and saffron and serue it.

Pik in Brasfy

To mak a pik in Brasye tak and rost a pik then tak almondes and bray them in a mortair and temper them with wyne and streyne them then tak mynced onyons clowes and poudur and sugur canelle pepper guinger venygar salt and let it boile and serue it.

Cony or malard in covy

To mak cony or malard in cevy tak cony henne or malard and rost them till they be almost enoughe or els chope them and fry them in freche grece and fry onyons mynced and put them in a pot and cast ther to freche brothe and half wyne clowes maces pouder of guinger and pepper and draw it with venygar and when it is boiled cast ther to thy licour and pouder of guingere and venygar and sesson it and serue it.

Pik in galentyne

To mak a pik in galentyne sethe a pik in good sauce then couche hym in a vesselle and when it is cold tak bred and stepe it in wyne and venygar and cast ther to canelle and draw it in a pot and cast ther to pouder of pepper salt and onyons fried in oile and cast ther to sanders and let it boille a litille and cast ther to upon the pik and serue it.

A pik in soupes

To mak a pik in soupes tak a pik and boile hym with rosmery tym and parsley then mak a sherpē sauce of wyne water and ale and tak the resset and chope it smalle and sethe it with wyne and watur and put ther to clowes maces raiffins of corans guinger senymon dates mynced and sugur then cutt whit bred and lay it in a platter and the pyk aboue and cast on the resset with the fattest of the brothe that the pik was foden in and serue it.

Tenche in cevy

To mak a tenche in cevy tak and cutt tenches in smalle peces thene fry them and draw a liour of raiffins of corans with wyne and water and do ther to other raiffins hole pouder of guinger clowes canelle and pepper and put your tenche ther in and sethe it with water and salt and serue it.

Leffingis on fische dais

To mak lessenges on fische dais tak almondes and grind them and mak a thik mylk with faire water

and alay it upe with lossinges and cast ther to sugur saffron and salt and mese it furthe and florifshed with colliander comfet and serue it.

Cawdell of Almondes

To mak a cawdelle of almondes tak blanched almondes and draw them up with wyne put ther to saffron and salt and serue it.

Oyle soupes

To mak oyle soupes tak and boyle mylk and yolks of eggs and draw them through a strener and cast it into the mylk and heet it but lett it not boile and stir it till it be somdele thik then cast ther to sugur and salt and cutte whit bred in sopes and cast the sopes ther in and serue it in the manner of potage.

Charwarden

To mak chard wardene tak wardens and bak them in an oven then tak them out and paire them and grind them in a mortair and streyne them smothe throwghe a streyner then put them in an erthene pot and put ther to sugur till they be douced as ye think

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best and put ther to pouder of notmeggs guinger and granes and let the pouder be farcede put ther to powder of fanders tille it be coloured and stirr it with a pot stik and set yt on a soft fyere and let it boile till yt be stiffe as leche lombard and ye put amydon or rise it is bettere and when it is cold lay it fair abrod in the coffyn and let it stond ij dais and ye liste strawe senymom upon it and a day aftur the bred is out of the ovene then set it ther in and it shalle en be hard and then ye shall mak chardquynce.

Ryſe

To mak ryſe pik them clene and then wefshe them in two or thre waters and let the water be warm and sethe them in clene water till they begyn to boile and at the first boile put out the water and sethe them with brothe of fleshe or with the brothe of freche fleshe or of freche fishe and put ther to sugur saffron and salt and serue it.

•Wortis

To mak wortes tak coles and stripe them from the stalks then tak betees avens borage violettes mallowes parſly betayne prymrose pacyens the whyt of lekes and croupes of nettilles and parboile them upon a bord and pres out the water and mynce them smalle put ther to

otemelle and tak the brothe of turbot concur famon or other fishe and put them in a pot with the for said erbes and when the pot is at boillinge cast in the erbes and the wort and boile them up and salt them and ye tak brothe tak eles and boile them and tak them upe and strip the fishe from the bones and grind it up with the fam brothe and put them all to the wort and sethe them up. Also ye may sethe muskelles with as mych water as they may swym in and boile them tille they be opyne then streyne the brothe and tak some erbes as ye did befor and put it to the muskall brothe and set them on the fyere and boile them and when they be boiled put to the erbes and the brothe and put to the drawen muskalls and salt them, and ye may tak pessen drawe through a streyne and mak them up with the wort and faire water and put ther to oile that hath bene skald and in the boiling alay it up with pessene ye shall put none otemele ther in, also parboile the whit of lekes and pres out the water and chop them smalle and canebyns with faire water and set it to the fyere to boile it and put yt to the whit of leekes but do none otemele ther in and salt it and serue it.

To mak canebyns

To mak canebyns tak whit benes and lay them to stepe in rynynge water ij dais and ij nights and change

the water eury day then tak them up and let them are
and put them in an ovene to hardyne and shelle them
at the mylne and put away the hulles and clef the
benes in ij or iij or iiij at the most and fry them and
ye may kep them as longe as ye will.

Another canebyns

To mak another canebyns take canebynnes and
wefshe them and sttep them a litille and mak them up
with mylk of almondes put ther to sugur and salt, and
out of lent mak it up with mylk and clarified hony
then falt it and serue it.

Canebyns with bacon

To mak canebyns with bacon tak and put swete
brothe in a pot then wesche canebyns clene and put to
none other licour but boile them up and let them be
salt and serue them then tak ribbes of bacon boled and
do away the skyn and lay them in another dishe and
serue them as ye do furmente and venysen.

To mak buttered worts

To mak buttered wortes tak good erbes and pik
them and wesche them and shred them and boile

them in watur put ther to clarified buttur a good quantite and when they be boiled salt them and let none otemele cum ther in then cutt whit bred thyn in dyshes and pour on the wort.

To mak cabbage wortis

To mak cabages wortis tak whit cabbage and shred them smale and mak them up, also tak whit cabages and cut them from the stalks and wesche them and parboile them and presse out the water and hew them smale in fleshe tym put fat brothe of beef in a pot of capon brothe or the brothe of other good flesche and when it is boiled put in thy cabages and maribones all to brokene and boile them up do ther to saffron or salt and alay it up with grond bred and luk it be chargant of canebyns and serue it.

To mak haire or goose poudred in wortis

To mak hayre or goose poudred in wort put good brothe of fleshe in a pot and maribones and set it on the fyere and chope the haire in peces, and put ther to and draw the brothe throughe a streyn with the blod then tak coles the whit of leekes other erbes and otemele and shred them smale to gedur and it be an

old hayre let hir boile welle or ye put in your wortis
and it be a younge hayre put in the hare and the wort
to gedure and els tak a goos of a nyght and a day
murdring and chope hir in the wort in the sam
manner and serue it.

*Pik and eles in ballok brothe
that muste our dame haue, or
els shē will be wrothe.*

To mak eles and pikes in ballok brothe tak and
splat a pik and splat hym and skale hym and culpon
eles smale and put them in a pot do ther to grene
onyons and quybibes and mynce them and fesson them
up with a liore of bred and put it to clowes maces
pouder of canelle and saffron and put ther to a
quantite of stok fische lik unto the eles and let the pik
boile esely and serue the hole pik for a lord and
quarto of a pik for comons and culpans and let them
be fessonned and put the brothe with the sauce upon
the pyk and serve it.

To mak furmente with porpas in lent

To make furmente with porpas in lent tak clene
whet and bet it in a mortoire and vane it clene and

sethe it till it be on enbreston then tak blanched almondes and grind them in a mortoire and drawe ther of swet mylk with the brothe and boile it till it be tendur and colour it with saffron and leshe thy porpas and when it is sodene lay it in dishes and serue it furthe in dysshes.

To mak jusselle

To mak jusselle tak the swet brothe of a capon or of other good fleshe and set it on the fyere in a large vesselle colour it with faffron put ther to saige cut gret and salt it then tak eggs and drawe them through a strener and temper grated bread and eggs and stirre it to gedure till they be ronn and let the erbes be well mellid to gedur and when yt begynnythe to boille tak out the pot stik and turn the curd about with a scomer and let not the fyere be to hafty when it is throughe knyt tak it from the fyere and couyr it and serue it.

To mak ledlardes of iij coloures

To mak ledlardes of iij colloures tak clene cows mylk and put it in thre pots and brek to euy pot a quantite of eggs and colour on withe saffron another with sanders and the third made grene with erbes and

to euy part tak a litill lard of salt bacon well sodene and dice it smalle and put it into the pott put ther to salt and boile them to gedur all thre at once and sturr them welle for breking then tak them doun and cast them in a cloth ech on aboue other and fold up the clothe to gedure and presse out the brothe then tak them out and mak leskes of them and lay iiij or iiiij leskes in a dishe and serue it

Gruelle enforced

To mak grawelle enforced tak mary bones and freche brothe and mak grawelle and draw them throughe a strener then tak pork sodene tender and pick out the bones and the senewes and pille of the skyn and hew it and grind it smale in a mortair aud temper it with the same gruelle that is drawnen and mak it smothe and let it stond myche by freche pork and salt it and serue it.

Chaudron for samon

To mak chaudron for samone tak the draught of samon and mak it clene and put it in a pot and all the blod of the samon ther with and boile it till it be enoughe then tak it up and grind the spawn and draw a liour of bred and of whit wyne and put ther to

poudere of pepper and canelle and boile it and sturr it and fesson it up with pouder of guinger venygar saffron and salt and ye may serve it furthe in sted of potage or els a sauce for samon.

Codling or kelyng

To dight codlinge or keling tak a kelinge and cut them smale and put them in brothe of freche samon and boile them put ther to almond mylk and drawe bred and colour them with saffron and sanders do ther to sugur and pouder of pepper and serue it and other fyshe among as turbot pike samon chopped and fesson them with venygur and salt it and serue it.

lesſhe penon

To mak lesshe penon take almond mylk and temper it with whit wyne and water then cut parfyl and onyons and put ther to saffron and hole pepper hole clowes or chopped and boile it and salt it and serue it.

Felettes in galentyne

To mak felettes in galentyne tak of the best of ribbes of pork and fley of the skyn and put the fleshe

upon a broche and rost it till it be almost enoughe
then tak it of and chope it in peces and put it in a
pot with onyons butter and faire grece hole clowes
maces quybibes and put it to gedur with a crust of
bred and try it through a strener with whit wyne put
ther to pouder of peper and put it in the pot and
when it boilithe let it not be chargant and fesson it
up with poudre of guingere and salt it and serue it.

To mak nombles of porpas or other fische

To mak nombles of porpas or of other good fishe
and ye may cut som of the fishe smalle and put it
in the pot and draw a liour with cruste with the same
blod and some of the brofe and red wyne and put all
to gedur in a pot and put thereto pouder of peper
clowes and canelle and set it on the fyere and fesson
it up with pouder guingere venygere and salt, and ye
may mak nombles of congure codlinge or other good
fishe in the same manner and serue it.

Chaudron of piggs feet

To mak chaudron of piggs feet take swines feet
clene skalded and boile the [word illegible] and the eres
in freche brothe then take them up and cutt them
small and put them in a pot and the brothe and draw

liour of whit bred and wyne and put them to gedur
and mak foilis of past and cut iij small pilotes and
frye them and fesson them up with pouder of pepper
and salt and colour it to saffron and put the pilottes
hote in disshes and put the fewe above and serue it.

Bruet of Lombardy

To mak Bruet of lombardye tak hennes conys or
other fleshe soden tender and try it and put it in a pot
do ther to mylk bred and yolks of eggs sodden hew
and grind them and drawe them upe with juic of
parsly put ther to grece or claryfied butter or the fat
of pork and fesson it and salt and put ther to venygar
and mak it lik blod with alkaned and serue it.

Bruet of Spayne

To mak bruet of Spayne take venyfon and mak
long lefshes then fry them in buttur and wefshe them
in wyn then tak sugur almond mylk cloves maces
quybipes and boile them to gedur and fesson them
with poudure and venyger and serue it.

Bruet rosse

To mak bruet rose tak the fleshe of a Roo par-
boile it and try it and put it in a pot then tak the

same brothe and other good brothe and draw it throughe a stren and put it in to the pot with onyons and erbes hole clowes maces and qubibes and set yt to the fyere and yf yt haue ned alay it with crustis of bred with a litille of the sam brothe and blod and colour it with saffron and salt it and cast ther to poudre of pepper and canelle and ferue it.

Stewed lombard

To mak stewed lombard tak pork and rost it and chop it into a pot with wyne suger and hole clowes onyons guingere saffron and sanders then fry almondes and temper them up with wyne pouder gyngyure canelle and galingale and ferue it.

Another stewed lombard

To mak another stewed lombard take almondes and grind them and drawe them up with swet brothe of vele or of pork then tak the fleshe and pair it clene from the skyn hew it grind it and mele it with mynced dates raissins of corrans and good poudure and mak it in pilottes as gret as plomes and set the mylk on the fyere and stir it well when it boilithe cast in thy pilots and let them stewe upon the fyere and put ther to pouder and salt and ferue it.

Stewed colopes

To mak stewed colopes tak colopes of venyson rostid and put them in a pot and do ther to hole clowes pouder of pepper canelle and other spice and boille it up with a gret part of swet brothe and fesson it up with pouder gyngir and the venyson and serue it.

Busbayne

To mak Busbayne take mary and capons and other good fleshe and put it in a pot and chop chekins in peces and erbes hole clowes maces and pouder of pepper and fot them on the fyer and grind raw pork or vele with yolks of eggs and put ther to raiffins of corane pouder and salt and saffron and mele them to gedure and when the potte boilethe put in the peletes like an hassille nott and cast them ther in boillinge and colour it with saffron put ther to parsly and other good erbes and boile it up and put it to venyger and fesson it up with pouder and salt and serue it.

Bruet of Kiddes

To mak a bruet of kiddes tak kide or vele and boile it chop it and dry it and put it into a pot then tak

almonde mylk and drawe it with swet wyne and brothe do ther to hole clowes and flour of ryse alay it and astur the boiling fesson it up with pouder of pepper gyngyr canelle and fugure and put it to venygar and salt and serue it.

Blanche Bruet

To mak blanche Bruet tak hennes and pork half roftid then chop them in peces and put them in a pot do ther to almond mylk and alay it up with flour of ryse or with whet floure and put ther to brothe or wyne hole clowes maces and fesson it with venygar pouder and sugur that is strawed with alkened and serue it.

Sauce fairsnet

To mak sauce fairsnet tak thik almond mylk and put it in a pott with flour of rife saffron maces guingere quybipes canelle and sugur and wet the botom of the disches with swet brothe or withe wyne and put ther to hole maces and fesson it up with sugur venygar good pouder and guinger strawed with alkened and serve it.

Kid stewed

To stewe a kid tak a kid and rost yt a litille and chop it in peces raw and put it in the pot do ther to erbes onyons and swet brothe and wyne hole clowes maces and pouder and sethe them and fesson them up with guinger galingale and a litille lier of bred saffron and salt and serve it.

Pertuche stewed

To stewe a pertuche or a wod cok and draw them and weshe them clene and chope them with hole clowes and peper and couche them in an erthen pot put ther to dates mynced gret raisins of corans wyne and swet brothe salt it and cover the pot and set it on the fyer when it is enoughe fesson it with pouder of guinger and venygar and colour it with saffron and serue it.

A lowfid bef

To mak a lowfid bef tak leney beef and cut it in thyn lesks and lay them abrod then tak the fat of moton or of beef erbes or onyons chopped small put ther to pouder of pepper and salt then tak the fewet

and the erbes and lay upon the lefkes and rolle them to gedur and put them on a broche and rost them welle and endor them or els ye may put them in a pot and put ther to good brothe and wyne then tak clowes maces onyons and erbes and chope them smale and put ther to pouder of pepper and saffron then salt it and alay it up with guinger and galingalle and stewe it up and serue it.

A pyk in sauce

To dight a pik in sauce tak and dight the pouche and the fee of a pik and sethe it half in wyne and half in water cast ther to parfly and onyons mynced smale boile them well and sethe pik in good brothe and as it boilithe tak of the grece and cast yt to the pouche and fee then tak som payn mayn cutt thyn as brewes and toist it on a gredirne then mynce the pouche and the fee and alay it up with ale and cast ther to venygar then lay the pik in a chargiour and the resset with the pouche and the fee aboue and serue it furthe.

Turbot rost in sauce

To dight turbot rost in sauce tak and cutt away the fyn of the turbotte and cutt the fishe in the manner of felettes and put them on a round broche and when

it roftis springle on salt then tak vergius venyger or wyn and pouder of guinger and canelle and cast ther to in the rofting and set a vesselle under to kep that fallithe and cast it on agayne and when it is roft cast the sauce upon the fishe in dishes and serue it.

To mak samon roft in sauce

To mak samon roft in sauce tak a samon and cutt hym in round peces and roft hym on a gredirne and tak wyn and pouder of canelle and draw them throughe a stren and mynce onyans smalle and do ther to and boile them then tak vergius pouder of peper and guinger and salt and do ther to then lay the samon in a dishe and pour on the ceripe and serue it.

Breme in comfet

To dight breme in comfet tak and sethe a freche breme tille he be enoughe then grind it in a mortair and temper it with almond mylk and drawe it throwe a stren in to a pott put ther to suger pouder of pepper canelle clowes and guingere and boile it then tak it out of the pot and put it into alynclothe and pres out the thyn then tak the ribbes of a bore and couch them along through the leske and serue one or ij in a dishe.

H

To mak braun rialle

To mak braun rialle tak and boille freche braun in faire water till it be som dele tender then tak blanched almondes and grind them and draw them up with som of the sam brothe and apart of wyne as hoot as ye may then mak the mylk hot and do the braun in the strener hot and drawe it with the mylk het, put ther to grece and venyger and set it on the fyere to boile and salt it and put it in a vesselle and when it is cold take it out or chauf the vesselle with out with hoote water or againste the fyere and when ye haue it out cutt it in thyn shyves and lay iij lesks in a dishe aftur the quantite and tak pouder of guinger or pared guinger mynced with annes in comfettes and ye may draw it with som of the same with a parte of the wyne or els thou may cutt it in lesks and serue it furthe, or els ye may tak it into another colour what ye wille, and ye will haue it grene draw it with mylk of almondes and grind leke leves in a mortair and put ther to saffron and when it is ground myche or litille coloure it ther with, when ye tak it from the fyere and do as ye did the tother tym and ye may do ther to a quantite of canelle guinger or sanders and mak it broun and serue it furthe, or els ye may tak turn sole and weshe it and wringe it well in wyn that ye fesson it up with, and when it is boiled colour it up blew or

sangwene whedur ye wille and do ther with as ye did be for, or when ye tak it from the fyer and hath bene fessoned then tak freche braune sodyn tender and cutt it in thyn lesks or dice smalle and cast it into the pot and stirre it welle to gedure then put it unto another vesselle and when it is cold leshe it and serue it.

Blanche Braun

To mak blanche braun tak and mak a stif mylk of almondes and dice the braun smalle and put yt in a pot put ther to sugur and salt and boile them tyll they be enoughe and let it be douced then put it in a basyn and let it stond till yt be cold then leshe it but lett it not be thyn and lay a leshe or twain in a disshe and serue it.

Alayd mylk

To mak alayd mylk take cow mylk and sugur and put it in a pot and set it on the fyere and when it boilithe alay it up with yolks of eggs and let it be rynynge and not chargant then tak whit bred and cut it in thyn peces and lay them in a disshe and let the mylk be somewhat salt and serue it furthe.

Peres in composte

To mak peres in composte tak a good quantite of canelle and sugur and set it on the fyer to boile and draw yt throughe a stren then lesk dates thyn and put them ther to in a pot and boille wardens and pair them and put them in the ceripe put ther to fanders and boile them and alay them up with chardwins and salt it and mak yt doucet and chargaunt and put it out of the vesselle in to a treene vesselle and let it boille then pare smalle raisins and tried guinger and temper it ij dais or ij nyghtes with wyne then lay it in clarified hony cold a day and nyght then tak the raisins out of the hony and cast ther to peres in composte and serue it furthe with a cold ceripe.

Furmente

To mak furmente tak whet and pik it clene and put it in a mortair and bray it till it hull then wenowe it and weshe it and put it unto the pot and boile it till it brest then sett it down and play it up with cow mylk till yt be enoughe alay it with yolks of eggs and kep it that it byrn not, colour it with saffron do ther to sugar and salt it and serue it.

Amydon

To mak amydon take whet and step it in water x
dais and change the water eury daye then bet yt smalle
in a mortair and sethe it with water and mylk and sye
it throughe a clothe and let yt stond and fetelle and
pour out the water and lay it in a clothe and turn it
till it be drye.

Conys in graue

To mak conys in graue fley your conys and wefshe
them and sethe them then take almond mylk and alay
it with bred or whit amydon and fors it with clowes
and galingale and boile yt welle and hew your conys
and boile yt welle and hew your ceripe and put them
ther to and fesson it with wyne and sugur and serue it.

Chekyns in kyrtyn

To dight chekins in kirtyne tak cow creme and
alay it with flour or whit amydon and fors it with
galingalle guinger canelle comyn and saffron then
sethe your chekins and quarter them and fesson them
with sugur and serue it.

Viande de cipre

To mak viand de cipre, tak the braun of capon or of henne parboille it and dry it then hew it smalle in a mortair and putt ther to almond mylk and lay it up with amydon or with flour of rye colour it with saffron and boille it and chargant it with the braed braun and fesson it with suger and florishe it with almondes and ferue it.

A mortins of flesche

Tak mortyns of flesche tak hennes and freche pork and sethe them to gedour then tak them up and enbane them for the nonse and hewe the pork and grain it and cast it in again and chargejour it with myed bred and colour it with saffron and boile it and set it down alay it with yolks of eggs and staunch it with pouder and ferue it.

To mak blaunche mang of flesshe

To mak blanche mange of flesshe tak ryse and weshe it and draw it throughe a stren and temper it with almond mylk then teefe the braun of capon or

henn small and put the rife to the mylke and boile it and charge it with the tosed fleshe fesson it with sugur and florishe it with almonds and serue it.

*To mak chaudron for swan wild duck or
pigge.*

To mak chaudron for swan wild duck or pigge take and weshe the issus of a swan and skour the guttes with salt and sethe them to gedour and hewe small bothe the fleshes and the guttes and put ther to canelle or galing ale put myed bred ther to and temper it with the brothe or with the blod and fesson it to venygar and boille them in a posset and serue them furthe.

Nombles

To mak nombles tak hert middrif and kidney and hew them smalle and prise out the blod and sethe them in water and ale and colour it with brown bred or with blod and fors it with canell and galingalle and when it boilithe kole it a litille with ale and serwe it.

Another nombles

To mak another nombles tak the nombles of venyon and wesche them in water and salt and sethe

them in water and salt then tak brown bred pepper and ale and temper it with the secund brothe then hew the nombles and boile the sewe and serue it furthe.

Charlet

To mak charlet tak swet mylk and colour it with saffron then tak freche pork and boile it and hew yt smalle then swinge eggs and cast them into the mylk and boile them and stirr them lest they bren and bete it with a litill ale and set it doun and let it not be brown and serue it.

Charlet coloureth

To make charlet colouret tak almondes blanched weshe them temper them and grind them and put ther to red wyne and alay it up with flour of rye and pynes and other spice bothe good and strenge and colour it with saffron and boile it and salt it and florishe it with annes in comfettes and serue it.

Jusselle

To mak jusselle tak and swinge eggs and myed bred to gedur then tak freche brothe of bef and

colour it with saffron and boile it softly and cast in parsley and saige and serue it.

Bruet de almonds

To mak Bruet de almondes tak almond mylk and alay it with amydon or with whet flour bulted coloure it with saffron and fors it with pouder of ginger canelle and galingale then tak pertuche or chekens and sethe them and hew them in quarto and set the mylk on the fyere to boylle and florish it with pouders and serue it

Blank de firre

To mak blank de fire tak ryse and weshe it and grind it small and temper it up with almond mylk and boile it then tak the braun of capon or henne and hew it small and grind it with myed bred and fesson it with suger and florishe it with almondes and serue it.

Buknard

To mak Buknard tak almond mylk and colour it with saffron and fers it with pouder then tak lard of pork well sodene and hewe it small and put them to

the mylk and alay it with flour or with amydon and boile it well and florishe it withe pouder and colour it with sanders and serue it.

Rofe

To mak rofe, tak flour of ryse and temper it with almond mylk and mak it chaungyng then tak the braun of capon or of henne sodyn and grind it and charge it ther with and colour it with sanders and blod and fors it with clowes and maces and fesson it with sugur and serue it.

ledlardes

To mak ledlardes of one coloure tak eggs and cow mylk and swinge them to gedur then sethe it and hew it in small peces and boile it and stirre it till be ron upon a herd curde then leshe it and rost it upon a gredirn and serue it

Blanched mortrus

To mak blanched mortrus tak and sethe hennes and freche pork to gedur then bray unblanched almondes and temper them with clene brothe and alay the fleshe small ground ther to put ther to flour

of rye and do all to gedur and cast in pouder of
gingere and sugur and luk it be not thyn salt it and
serue it.

Pegions stewed

To mak pegions stewed hew pegions small and put
them in an erthen pot then tak erbes and pilled
garlike and chope them to gedur and put them in
good brothe put ther to whit grece poudur and
vergious colour it with saffron and salt it and stew it
well and serue it.

Soupes dorrey

To mak soupes dorrey tak almondes and bray
them asid wring them up and boile them with wyn
and temper them with wyne and salt then toost whit
bred and lay it in a dishe and enbane it with wyne
and pour it ouer the met and florisse it with sugur
and guingere and serue it.

Gruell dalmond

To mak gruelle dalmond tak unblanched almondes
and bray them put ther to otemele and grind it to
gedur and draw it with water then boile it and colour
it with saffron and serue it

Jouts dalmond

To mak joutes dalmond tak erbes and parboile them and grind them with unblanched almondes and set the mylk on the fyere and fethe it all to gedure cast ther to sugur and salt & serue it.

Cawdell dalmond

To mak cawdelle dalmond tak unblanched almondes and bray them and draw them with wyne put ther to pouder of guinger and sugur and boile all to gedur and colore it with saffron and salt it and serue it.

To mak Z S. V

To mak Z S. V tak thik almond mylke and boile it and in the boilinge cast in wyne or venygar and put it in a canvas and let it ren on a hepe then honge it in a clothe and lay it in cold water and serue it.

Ryse

To mak ryse pik the rye wifeshe them and grind them temper them up with almonds mylk and

draw it throughe a stren and boile it and fesson it with sugur and fors it with fried almonds and serue it.

Cawdell ferry

To mak cawdelle ferry tak unblanched almonds weshe them and grind them and temper them up with wyne and drawe it throughe a canvas into a pot and colour it with saffron and alay it up with amydon or flour of rise and se that it be thik fesson it with sugur and florishe it with maces and serue it.

Rape.

To mak rape, tak raissins of corans and other raissins and sethe them with wyne and boile them a litille then rost them on a spit and tak it of and bray it in a mortair with crustes of bred and put them in a posset put ther to raissins swet wyne venygar poudur of peppur cloves maces pynes quibbes and boile them and serue them.

To mak mylk roftid

To mak mylk roftid fwynge egges and swet mylk togedur put ther to saffron and boile it till it be thik then sethe it and sie it throughe a clothe and pres the remnyant and lesshe it cold and serue it in schyves.

Potage of welks

To mak potage of welks tak and welshe the welks in watur and salt and chop them smale upon a bord and sethe them in almond mylk and alay it with amydone colour it with saffron cast on poudur of pepper and comyn and serue it furthe.

Potage of oyftirs

To mak potage of oyftirs parboile your oyftirs and tak them up and kep the brothe then chap them smale upon a bord and bet them in a mortair then put them in ther own brothe agayne put ther to almond mylk alay it up with amydon and mynced onyons worte or in mylk sethe it and do it to good poudure and colour yt with saffron and serue it.

To mak saige fynes

To mak saige fynes tak swannys feet and sethe them in water put ther to poudur of peppur and temper it with venygar and when they be sodene tak the feet and cleef them and lay them in dishes and sauce ther on yolks of eggs and serue it.

To mak compost

To mak composte tak chekins and halve them then tak saige parlys lekes and other good erbes and chop them small then tak a pint of hony and som of the erbes and lay in the botom of the pot and som of the chekyn then tak lard of pork smale mynced and lay it on and cast ther to pouder of guingere and canelle and boille it and serue it.

Blank mang

To mak blank mang of fishe tak a pound of rye and sethe it and bray it till it brests and cast it to almond mylk then tak a tenche or a lampry and cast ther to and sethe them to gedure and serwe it.

Mortins of fishe

To mak mortins of fishe tak the wellks of the ffishe sown and the lewer and sethe them with ale peppur and bred and temper it to good brothe and sethe all to gedour and serue it.

pessen de Almondes

To mak pessen de almonds tak whit pessen and weshe them and sethe them till they hulle and when

they be done cast they in to a pot and couer it and boile it and cast ther to almond mylk flour of ryse and salt it colour it with saffron and serve it.

A colles

To mak a colles tak the braun of capon or henne and hew it small and bray it with otemele and whit bred cast ther to good pouders and saffron then tak out the bones and grind the fleshe small and cast it unto the brothe and sie it throughe a clothe and salt it boile it and serue it

Cawdelle de pork

To mak cawdelle de pork tak the braun of pork parboile it and grind it small with yolks of eggs and set it on the fyre to boile put whit grece ther to colour it with saffron and serue it furthe with pouder douce.

Conys in cevy

To mak conys in cevy smyt conys in small peces and sethe them in good brothe put ther to mynced onyons and grece and draw a liour of broun bred and blod and fesson it with venygar and cast on pouder and salt and serve it.

Haires in covy

To make haires in covy boile a haire, rost hir and lard here then fry her in grece with pepper ale and onyons mynced small and colour it with saffron then lay the hair in a platter and pour on the covy and serue it.

Hayres in fewe

To mak hayres in fewe, tak a raw haire and chop hir in small gobettes and sethe hir in hir own blod thene temper it with ale pepper and bred and boile it and serue it.

Haires in Albroturs

To mak haires in Albroturs tak and hew your hayre in small gobettes and sethe hir in good brothe with all hir blod when it is soden draw it through a stren then tak blanched almondes temper them and grind them and temper them with the same brothe and parboille onyons and cutt them small and cast ther to venygar and salt and serue it.

Haires in pardolos

To mak haires in pardolous tak an haire and parboille hir in good brothe swong eggs ther to and hew

fleshe smalle and cast it in the sewe and fethe them well then tak obleys or waiffurs and couche them in a platter and salt the sewe and put it upon the obleys and serue it.

Hennes in Bruet

To mak hennes in Bruet sethe hennes and freche pork to gedure then grind pepper bred and comyne and fesson it and temper it with the hennes brothe boile it and colour it with saffron salt it and serue it.

Chekins in brothe

To mak chekins in brothe tak and skald your chekins then tak parfly saige and other erbes and grapes and put it in the chekins and sethe them in good brothe and colour the brothe with saffron cast on pouder douce and salt it and serue it.

Chekins in cawdelle

To mak chekins in cawdelle tak your chekins and boile them in good brothe and alay the brothe with yolks of eggs then tak poudur of guingere saffron and

salt and set it on the fyere and serue it with the chekins in the disshe and the cawdell ther on.

ffeffand or pertuche

To boile fessand or pertuche tak good brothe put ther in your ffessand or pertouche and put ther to ale flour pepper canelle guinger and saffron and boile it well and salt it and serue it furthe with pouder douce.

Roo for sewe

To mak roo in sewe tak the roo and pik it and boille it then hew it in gobettes and put it in the pot cast ther to wyne parsly saige and ysope and put them in the pot do ther to pepper guinger clowes faunders and blod and serue it.

Hennes in grave

To mak hennes in grave tak hennes and rost them and hew them small and fry them then tak wyn or venygere and pepper and grind it with the hennes fleshe and liere it with yolks of egges and colour it with saffron and serue it.

To mak capon in cassolont

To mak capon in cassolont tak a capon and skald hym and opyn the skyn behynd the hed and blow the skyn with a pen and raise it all about then tak pork and hennes flesh and good pouders and mak a farsor ther of and sew the skyn and parboille it then rost the capon and lard it and mak a batter of almond mylk and amydon and colour it with saffron at the fyre and enbane it and serue it.

Capon in couns

To mak capons in couns tak a capon and sethe it and hew it then grind pepper and bred and temper it with the capon then tak the whit of egg herd fodene and hew them small and boile the capons and colour it with saffron and lay yolks of eggs in the dishe hole and serue it.

To mak hennys in gauncelle

To mak hennes in gauncelle tak and rost your hennes then tak garlik and mold it with mylk and put it in a pan then hew your henne and put ther to and mele it with yolks of eggs and colour it with saffron and boile it well and serue it.

Lamprey in Bruet

To mak a Lampry in bruet tak a lampry and skald hym and rost hym on a gredirn then grind pepper guingere clowes and saffron and sethe it well and put pepper in the lampry and serue it.

Lamprey in galentyne

To mak lamprey in galentyne tak a lamprey and let hym bleed at the navile and rost him and lay him hole in a platter and serue it with galentyn sugur canelle guinger and galingale

Tenche in graue

To mak tenche in grave, tak and splat your tenche and sethe hym and alay it with myed bred pepper and saffron and temper it with the tenches brothe then lay the tenche in a platter and poure on the grave and serue it.

Chaudwen de boyſe

To mak chawdwen de boyſe tak noot kirmelles and fry them in oile then sethe them in almond mylk put

ther to flour of ryse and other poudures and fry not kirlnelles and colour them with saffron and serue them.

mammony

To mak mamony, tak whit wyne and sugur then bray the braun of viii capons with a galon of oily and a quart of hony put ther to poudur of pepper galin-galle guingere and canelle and stirre it welle and serue it.

Lang de bef

To mak lange de bef tak an ox tonge schave it fethe it broche it and lard it with clowes then rost it and enbane it with yolks of eggs and serue it.

Rape of Fishe

To mak rape of fishe tak lutes and tenches or other fishe and fry them in oily then tak canelle and crusts of bred and bray them in a mortair and temper them with wyn clenffed through a clothe colour it with saffron cast in clowes maces quybibbes and boile it and lay the fishe in a platter and the rape aboue and serue it.

A figge

To mak a figge tak figges and boile them in wyne
then bray them in a mortair put ther to bred and
boile it with wyne cast ther to clowes maces guinger
pynes and hole raiffins and florishe it withe pongar-
nettes and serue it.

Pommes moiled

To mak pomes mold tak rise and bray them and
boile them with almond mylk then tak almondes and
shere them small and put them there to and cast in
sugur pouder of guingere canelle pepper and saffron
and serue it.

Pige harsed

To harse a pige swinge eggs and floure togedur put
ther to poudur of pepper and guingere and mell them
togedure and colour it with saffron and put it in the
pigges belly and sew it and rost it and serue it.

ffraunt hemelle

To mak fraunt hemele tak and swinge eggs and
cow creme togedure put it to grated bred pepper

guinger cloves and saffron then mynce swet fleshe and fill the bage ther with and sow it and boile it welle and rost it on a gredirn and serue it.

Bours

To mak Bours, tak and grind bef and pork to gedure with cloves canelle and pepper then boile them welle withe salt and ale and iii times tille good tid this mete will serue for both dener and sopper and serue it.

Pomes

To mak pomes tak and grind raw pork and temper them with swonge egges cast ther to good poudurs and¹ it in a balle and lay it in boillinge water to hardyn then tak it up and endore it with yolks of eggs and ye may make it grene or red with juce of erbes and serue it

Hastolettes on fishe days

To mak hastolettes on fishe dais tak figges quartered and raissins dates and almondes [word illegible] then rost them on an irne broche and endore them withe yolks of egges and serue them.

¹ quere, rolle omitted?

Lampry bak

To bak a lampry tak and skale hym and rere your coffyn of good floure then tak pouder of pepper clowes maces onyons mynced dates and red wine then roll up the lamprey and put in saffron and close thy coffyn and lett a towelle be on the lid and feed yt with wyne then set it in the oven to bak and serue it.

Appillinoſe

To mak an appillinoſe, tak appelles and sethe them and lett them kelle then fret them throughe an heryn syff on fishe dais take almonde mylk and oile olyf ther to. and on fleshe days tak freche brothe and whit grece and sugur and put them in a pot and boile it and colour it with saffron and cast on pouders and serue it.

Charlet

To mak charlet tak freche porke and sethe it and swing eggs ther with the then hewe the pork smalle and boile it in swet mylk and serue it.

Cratones

To mak cratonnes tak chekins and sethe them fley them and quarter them then grind pepper bred and comyne and boile the chekins in mylk then swinge eggs flour and hony togedure and put faire grece in a posset and cast in the bater and stirr it till it be in many and serue it as friturs.

Haddok in cevy

To mak haddok in cevy tak and sethe your haddok and rost hym then boile bred pepper saffron and alle and onyons fried in oily and boile alle togedur then lay the haddok in a plater, and pour on the cevy and serue it furthe.

Tench in gilly.

To mak tenche in gilly put red wyn in a pan then skald the tenche and splat him and cast hym into the panne and sethe hym and when he is enoughe lay hym in a plater and pill of the skyn and pik out the bones then set the licour and the skyn to the fyere and put ther to sugur to mak it doucet but ye may not put in the sugar till they two have boiled then cast in saffron

salt ginger and vergius and let it renne throughe a strene and lay your tenche in a platter and plant hyme with blanched almondes and put on the gilly and serue it.

*Her endithe a noble book of cookry
and the festis Ryalle and the making of
xiiij disshes and iiij disshes for to serue
a prince houffold or any other estates
houffold.*