

# Early French Cookery

Sources, History, Original Recipes and Modern Adaptations

Early French Cookery brings to your table the food prepared for wealthy French households at the end of the Middle Ages. From tender pork rissole appetizers to rich and juicy venison main dishes and delicate almond desserts, the Scullys have prepared a feast for the mind as well as the palate. Presenting over 100 recipes drawn from actual medieval manuscripts and accompanied by instructions for preparations, the authors presents us with both a survey of medieval dining behavior and practical menu suggestions for everything from simple repasts to elaborate banquets.

(continued on back flap)

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Eleanor Scully  
with Terance Scully  
illuminations David Scully

The Scully's

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Experience medieval French cuisine!

(continued from front flap)

Early culinary traditions are outlined, as are foodstuffs and the methods used to prepare them. Kitchen and dinning utensils are described, as are the cooks and diners themselves. The recipes are set out in a modern format, with quantities given in both metric and standard U.S. measurements.

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*"This book is a must have for SCA and Medieval Re-enactors who enjoy cooking medievally"* Stephanie Manley