

Recipes from Heidelberg Cod. Pal. Germ. 551

I owe thanks to my friend Libby Cripps for pointing me to the as yet untranslated fifteenth-century culinary recipe collection that is bound with similar works on fabric dyes and on medicine in the Heidelberg Cod Pal Germ 551. It is composed of two different recipe collections in different hands that duplicate many of their recipes.

SECTION ONE (Recipe collection H2a)

Hereafter you shall find how to cook and to prepare foreign dishes

1 If you would prepare a good *triesenet* (spice mixture)

Take two pounds of sugar, pound it, and searce it through a sieve. Afterwards, take four *lot* of ginger, four *lot* of cinnamon, three *lot* (each?) of mace and nutmeg, one and a half *lot* of cloves and half a *lot* of galingale and pound each separately. Searce the ginger, the cloves and the galingale through a sieve together. You must not searce (? on account of oiliness or fibrousness?) the cinnamon and mace. If you would have it stronger (?), make it as it seems good to you.

2 Make a good sauce with roast meat thus

Take the trysenet (spice mixture from recipe 1) and *raynfal* or other Italian wine or another good wine. Make it yellow (with saffron) and boil it in a small pan and pour it over the roast and (also?) serve it in a small bowl alongside it.

3 Take sage leaves and gingermint (*deymenthen* = *mentha x gracilis*) together or each one separately, as you like to eat it. Dry them *and sinien* (? without stems?) and pound them and searce them through a sieve. Put that in a wooden container, it stays good for two years. When you wish to eat it, add as much pounded sugar to it in a (sauce) bowl and pour good wine with it. This is eaten cold with roasted meat, and it is good for the liver and the chest.

4 Make good gingerbread thus

Take a maß of honey. With that belongs four lot of cut ginger, two lot of pounded ginger, one and a half lot of cloves, one and a half lot of nutmeg, half a lot of pepper, two lot of cinnamon, and four lot of coriander for those who like it in there. This is healthy for the head. And with this belongs rye flour as is proper.

5 A sauce of gingerbread (*leczelten*).

Take a good gingerbread (*letzelten*) and cut it into thin slices as (you would) a *pfeffer brot* (different type of gingerbread). And boil it with wine and pass it through a cloth like a pepper sauce. And take with it cinnamon bark and ginger, as much as you wish, and boil it in a pan. Pour it into the sauce bowl, put sugar with it, and serve it.

6 Of a sauce.

If you would make a sauce of chives (*aschlach* – may also mean shallots), pound them with salt and mix that with wine or with vinegar and press out the sauce from it. This is good with beef roast.

7 Sauce of grapes

Take grapes and salt (?*salsa*) and garlic bulbs and parsley and pound that together. Press out the juice and serve it.

8 Another sauce.

If you would make a good May sauce, take parsley and pepperwort (*pfeffer kraut*, probably *lepidium latifolium*, may also be *satureia hortensis*) and sage and muskwort (*bisempletter*, prob. *Adoxa moschatellina*) as much as you wish and chop them all together. Catch the dew in the morning in a cloth and lay the herbs in that. Lay it in the sun so the dew goes away and then let it dry as soft as a syrup (?). Store it in a bladder, and when you wish throughout the year, moisten it with wine or vinegar as another sauce.

9 A good sauce made of electuary (*latwergen*). Take electuary of tart cherries, or service tree berries (spyling), of sloes, plums, or grapes (*weinper*) electuaries of any kind you wish. Add half or a third as much sugar to it. That is the best and healthiest sauce that may be, with roast (*gepraten* / *geprenten*?) and *kuler vast* (?)

10 electuary of quinces, hard pears, or hard apples (*regelpirn ad hardopfl*)

Place quinces in a pot and set wooden pieces before it (in its opening) so none fall out. Reverse the pot and place it on one that is equal in width and full of boiling water so that the same steam softens the quinces. Then take them (while they are) warm, put them on a tight sieve and pass them through so that the skin and the seeds stay out. Then take that mass and work it, and to each pound of the mass you shall add half a *seidel* of honey or half a pound of sugar, if you will. Stir it all together and let it stand for five or six days to dissolve and soften. And when you wish to boil it, put it into a metal cauldron (*kessel*) on a trivet over coals and stir it with a broad wooden implement (*scheyt*) so that it does not burn. And when it has cooked thick enough, add half a lot of pepper to it. And thus (while it is still) warm in the cauldron, add to each *lb* (pound) of mass a *quintin* of nutmeg, a *quintin* of cloves, a *quinty* of cinnamon and a lot or a *quintl* of ginger, depending on whether you like it red (*roth* / *rasch*? spicy). Season it with that and make little patties (*kuchen*) of it. But if you do not add any spices to it, it is good for the sauce (*bruh*). And that which is made with sugar as is described above is always good for that (*die* ... lacuna?). And (both) when there are no spices in it and when it is spiced, it is always good and healthy to take after food. Because it digests well, the kind made with sugar digests even better (when taken) after food, and (taken) before food, it constipates.

11 To make electuary of tart cherries

Take a quarter or a *kolb* (*korb*, a basket?) of tart cherries and let them *abplaten* (take off the stems?) in a wooden vat (*schaff*) and mash (*most*) and crush them in a bowl. Afterwards put that in a large colander (*durchschlag*) or a tight sieve and pass it through so that the stones and the coarse skins stay out. Then take that same liquid and boil it in a cauldron on a trivet. Stir it with a broad flat

spoon (*schaufel*) and do not stop stirring so that it does not burn. And when it has boiled (thick) enough, add two or three *maß* of honey to it, depending on how the tart cherries are (i.e. how they taste), and boil it again. Then add one or two lot of pepper to it, depending on whether you like it spicy, and this stays good for two or three years. When it is all boiled and thick and you wish to eat of it, soften it in wine and stir it with a spoon. Put it in a small bowl and strew cinnamon or *tryset* (spice mix) on it, it is good that way.

12 An electuary of grapes

Pluck the grapes off the stems, put them into a cauldron on a trivet and let them boil. Stir them so they do not burn. Take them out and pass them through a colander or a tight sieve so that the seeds and skins stay out. Put the same juice back into the cauldron and stir it continuously with a broad spoon (*scheufelein*) so that it does not burn. Boil it until it is thick enough for an electuary. But if you would make it hard enough for cakes, boil it for longer, that way it turns out thick and hard. It is good for the stool and cools very much in summer. But if you wish to add spices as you do to cherry electuary, or if you would turn it into cakes as you do with the quince electuary, you should season it. But if no spices are in it when you serve it, strew cinnamon or *tryset* (spice mix) on it and stir it with wine before you strew on the spices if it is too thick. Without spices it is good for the stool and banishes thirst.

13 To make all manner of electuaries

Take peaches, tart plums, that is *maschen*, sloes, damsons, service tree berries (*spyling*) or sweet *maschen*, whichever you want, to prepare each separately. You shall pass it through a sieve and boil it with honey or sugar. If you would have it thick for the stool, add to a pound of fruit mass half a *seidel* of honey or half a *libra* of sugar and no spices, and boil it until it is thick. Thus it is good for the stool and chills strongly. The kind with sugar is best, and especially with sour *maschen*. Sloe electuary is the very best, helps with the stool and with thirst. But if you would make it (to go) with roasts, so that it stays thin, you may add honey according to how sweet or sour the fruit are. You may also season this according to what you think is best. Boil it well, it stays good the longer for it. When you wish to serve it, stir it with wine and add red sugar (or rose sugar? *Roszet*) to it if you wish, and strew *tryset* (spice mix) or cinnamon on it, depending on whether it has been seasoned previously or not. You shall act according to this.

14 A small puree of cooking pears (*regelpirn*) or hard apples (*hardopffel*)

First take the fruit and take off the peel, but then in quarters, and cut out the seeds and the cores. Pour honey in with it and boil it in a pot. Cover it closely so that the steam stays in it. And when they are well steamed, pass them through a sieve or a colander and again add more honey. Boil them well so that it turns brown, and at the end add some tart cherry electuary so that it turns black. Stir it with cloves, nutmeg, cinnamon, pepper (and) ginger depending on whether you wish it to be spicy (*rosch*). This stays good a whole year in a pot if it is well boiled. You shall not add the spices until it is fully cooked. And when you wish to eat the puree, you shall stir it with a good wine such as a *Raynfal* or another, add grated rye bread, and heat it in a pan so that it boils up and boils together. Put it in a bowl and strew on it enough cinnamon and *Triset* (spice mix) and stick almond kernels onto or into it. Thus, it is a delicious puree on meat and fish days.

15 A leafy green dish called *hohtz kraut*

Take a *Mosz* (= Maß, measure) of honey. With this belong four *lot* of ginger, two *lot* of nutmeg, two *lot* of cloves, half a *lot* of saffron, three *quinten* of salt, eight *lot* of mustard that is made and parboiled, half a pound of almonds, and half a pound of raisins, and raw, peeled hard pears (*regel ader paris piern*). And take young chard with the root. This you must scrape and wash so that the sand comes off it. Parboil the chard with the roots as you parboil other leafy greens. Then cut off the roots and press out the greens well, and lay it into a good vinegar, and also put the roots into the vinegar, and leave it lying in there for a night. Then press the vinegar out of the greens and cut it with a knife so that it stays shaggy (*zotet*). Then also cut the root into slices and pieces as you did with the pears. Lay the cut root and the pears and the almond kernels first into the yellow sauce (*prwe*) that you made. Once that turns yellow, mix it all together with the sauce and put in as much of the pressed-out chard as the honey may cover so that it still remains juicy and not be too dry. Stir that well together and put it into a glazed pot. That way you can keep it for a year or two. Also in a cask, if no other wine is added, it stays equally good. When you wish to serve it, always stir it with a spoon so that it becomes juicy. But if it does not turn juicy, add more honey so that it turns juicy again. Serve it cold in a bowl and strew cinnamon or *tryset* (spice mix) on it, thus it is well made.

16 Halved apples in four colours

Take stirred eggs (scrambled eggs) in four colours. And cut an apple into four parts. Cut out the seeds and the membrane that is around the seeds and fill into that one of each colour. Stick them (the reassembled apples) on a spit and draw them through a thin, strong batter. (and roast them, presumably). Then cut them open as though apples that are roasted and strew them well with sugar. And do not oversalt it, people drink too much with that.

17 A dish of roasted peas

Take boiled peas and pass them through a sieve. And break as much egg into it as there are peas. And boil (fry) it in butter. Stick that on a spit and roast it well, and baste it with eggs and with *kraut* (probably aromatic herbs, in this context). Serve it, and do not oversalt it.

18 Of a good spoon dish (*musz*)

If you would make a good spoon dish of *Rumanus* wine (Romanien, a Mediterranean wine), place 20 egg yolks in a pot and beat them and pour them into the hot wine and stir it until it is cooked done (*gar gesied*). Put it into a bowl and strew sugar on it. And do not oversalt it because I do not have much wine in the cellar.

19 A dish of a fried spoon dish of fish

Then take dried fish (*per visch* – prob. *Bergerfisch* i.e. stockfish) pickled in vinegar and throw them into almond milk that is mixed with rice flour and add a small amount of fat into it that shall be boiling (? *wellig*) and do not oversalt it.

20 A dish of small *krapfen* (fritters)

If you would make a dish of small *krapfen* (fritters), take cheese and mix it with eggs and cut boiled

bacon into it. Make a coarse dough and fill the cheese into that and fry it in butter or lard. Do not oversalt it.

21 A dish of a roe deer head

If you would prepare the head of a roe deer, you shall flame (*sengen*) it first and then boil it until it falls apart. And you shall take out the bones and fill the split bones (? *die eben tzwey*) with the brain. And you shall chop the brain with hard nuts and with raisins and spices. And prepare for this four sheets of egg (dough?) and a good chopped filling (*geheck*) of meat and fill that into the sheets. And you shall wrap the sheets around the bones so that it is filled with that. Serve it, and do not oversalt it.

22 How to make a string/knitwork (*gestrick*) of cheese

Take brittle/dry (*murben*) cheese and white wheat bread and grate that together. And take more cheese than bread. And lay it on a board. And knead it with eggs so that it does not become too thick (*stark*). And make cylinders (*zoel* – usually means a log or stump) that are not too large. And cut them not too small. Take a mortar and put fat into it and set it by the fire. And let it get hot and lay the logs into that. And take eggs as much as you wish and sugar and raisins and season it well. And then draw it out no thinner than yarn. And take it off the fire, and watch that it does not grow too cold or it spoils.

23 Galantine (*galreit*) of fish

If you would make galantine of fish of a pike, boil the pike nicely and take off its flesh (*prat*). Then take honey and set it over the coals and let it boil and take the flesh of the pike and pepper and sugar enough and stir it together, neither too thin nor too thick, so that it can be poured onto a bowl like an electuary. And do not oversalt it.

24 Make a dish of stringwork/knitted fritters thus

If you would make knitted fritters (*gestrickts pachens*) of a dough, make it as hard as (for) infidel (*haydenisch*) fritters and also make sheets as though for infidel fritters (*heydenische pleter*) and make cuts that are round (*sinibel* can mean rounded, circular, or wavy) like a finger. Take fat in a pan or in a mortar and set it (by the fire) that it gets hot and agitated (*wellig*). Take a wooden stick or spoon and reach for the sheets with that, and lay one each on it and then lay the other across, and throw it into the pan on that wooden stick (use the stick to place on the fat). Let it fry, and turn it around in the mortar. And then make a good sauce (*suppen*) for it with honey and good spices and add a little wine vinegar so that it 'bites' (*pitzel*) through the honey, and strew a little raisins in. And pour the sauce on the fritters and serve it. Do not oversalt it.

25 A dish of a stuffed liver

(this headline is not followed by a recipe)

26 Make a mortar cake thus

Cut fine white bread in cubes, then beat eggs, and stir the bread into them and cut into it nutmeg and other spices and colour it yellow. And stir (*slah*) into it (the meat of?) young roast chickens. Then put fat into a hot mortar and set it in the embers and then put the filling into it and let it cook gently (*kul pachen*) and serve it.

27 Another mortar cake

Grate fine white bread and stir eggs into it. Put fat into a mortar and cut three nutmegs into it. Set it in the embers and then pour it (the bread) into that and let it cook. Cut it in slices and serve it.

28 A dish of ground chicken

If you would make a dish (as) of a ground chicken purée (but) made of veal, take a roastable piece of veal that is not newly slaughtered, but nonetheless smells good. Boil this well and pound it in a mortar and add a little fine white wheaten bread to it. Then pass it through (a cloth) with wine and with broth as any other purée, and then cook it with eggs and with spices.

29 Of a *geislitz*

If you would make a *geislitz* of calves' feet, boil them well in wine. And when they have boiled, take them out of the cooking liquid and pound them small in a mortar and pass them through a cloth with the cooking liquid. Add good spices and honey and let it boil, and skim it well. Then pour it on small wood pieces (*spen* – wooden dishes?) and let it stand until it hardens. Then place it above the hearth, but take it down again soon. Lay it down on a work surface (*panck*) and you can cut it as you want.

30 Pickled nuts

If you would make pickled nuts, take the nuts eight days before solstice (*subenden*) and take an awl. Poke five holes into each nut and let them lie in water for eight days. Then peel them (put them) in wine and boil them a little. Then let them rest for a day. Then boil them in honey. Take them out again and stick them with cloves, ginger, and cinnamon. Then take a pure honey and make it boil and prepare it with good ginger spice (ginger and other spice?). Lay the nuts in it and keep it in a small vat or a glazed pot.

31 A dish of made (preserved?) cabbage

If you would prepare made (*ein gemacht* – *eingemacht* = pickled?) cabbage, boil the white heads and take two parts of honey to the same's broth and mix it with wine. Put in the cabbage and add enough wine. Then lay in the boiled cabbage and serve it cold. You also make *psem* (? chard) like this and boil them with the roots and everything, and serve it.

(this is clearly the recipe that was meant to follow 25)

If you would make a stuffed liver of a calf, take the liver and chop it small, and season it well. Then

take fresh (*hewrigen*) bacon and raisins and lay the net (caul) out by itself and brush it well with raisins (deleted) egg yolks. Then take the liver and wrap it up in it and close it with little wooden skewers. Then lay it on a griddle and let it roast. Brush it half with egg yolks that are red and half with green parsley, and do not oversalt it.

32 A dish of crawfish, (called?) a *rendel*

Boil the crawfish nicely and take the claws and the necks (tails?) separately. Then grind the shells very small and pass them through a cloth with grated white wheaten bread and a little vinegar and boil it with gingerbread so that it thickens and season it well. Leave it to its own colour. Put the claws and necks into it and let them stick out of the liquid and do not oversalt it.

33 A roast of crawfish

Shell the crawfish raw, as many as you wish to prepare, take their flesh to yourself and chop it small. Add to it pure raw eggs as much as you think good and see that it does not become too wet. You shape it into a roast, season it well with spice powder (*stup*) and saffron. Then you lay it in a broth . that is made of wine and vinegar and let it boil until it seems enough to you. Then stick it on a small spit and set it by the fire. Brush (*beslah*) it with eggs on the fourth part, the second part with yolks, the third part with eggs green from parsley, and the fourth part with yellow eggs. And serve it.

34 A dish of a cake

If you would make a good May cake for a lordly dish, take up ten eggs and beat them well and add parsley to it and stir it together. Set a mortar on the coals, put in a spoonful of fat and let it get hot. Pour in the eggs and let then cook at a low temperature (*kwl packen*). And serve it whole in a serving bowl.

35 A dish in May

If you would make a dish in May that is called a *gespot* (mockery?), take flowing cheese onto a serving dish and cut it into thin slices. Take six eggs with that and break them over the eggs. Also take May butter into a pan. Put the cheese with the eggs over a fire and draw it under the middle (*zeuch es unter miten* – I suspect a pushing motion from the sides to the centre of the pan) until it is smooth. Serve it, and do not oversalt it.

36 A dish of a roe deer *mus* (soft food)

Take a lebkuchen (*letzeltlein*), as much as you wish, toast it over the coals like pepper bread (*pffefer brot*) and boil it in wine as thick as you wish. Pass it through a cloth and then add it to the deer blood (smoked blood - *rauchswaiß* – probably a scribal error for *re(h)swaiß*) and let it boil down over the coals as much as you wish. Add honey and season it well, and when it turns out too thin, remedy it with grated bread. Then add fat and do not oversalt it.

37 A dish of pastries of fish

Scale the fish nicely, remove their skins and cut them in small pieces. Chop parsley and sage into it and add pepper and ginger and saffron. Mix it with wine. Make a thin dough (crust) and make it go all around (shape a pastry crust bottom), put in the fish, pour the wine into it, cover it with a thin dough (lid) and close it all around. Break a hole into the top and let it bake. This is also how you prepare chickens, beef, or birds. And serve it.

38 Of roasted milk

If you would make roasted milk that has not been passed through (while) firm (? *die do nicht vast durch komen sey*) and that has stuck to (hardened in) the pot. Strike it out (of the pot) onto a white cloth and wrap it in that. Weigh it down heavily first and then let it lie from morning till night. Then boil it and strew it with salt and lay it on a wooden griddle. Let it roast well, throw some pepper on it, and drizzle it with lard or butter (depending on) if it is a meat day. And serve that.

39 A dish of a roast goose

Stick a goose on a spit. Take four eggs that are hard boiled and take with that a crumb of bread that is nice (white), and almond (milk) with it and a little pepper and saffron and three boiled chicken livers. Pound it all together with vinegar and with chicken pears (*huner pirn* – possibly a scribal error for *hirn*, brains, or *pein*, legs?), sour in measure. Peel onions and boil them. Put them into a pot with fat and water and boil them until they are soft. Then take sour apples, remove the cores, and when the onions are boiled, throw in the apples so that it remains (becomes?) soft. And throw the ground ingredients and the apples and the onions into a pan. When the goose is roasted, carve it (and lay the pieces) in a nice wooden serving dish and pour the mixture over it. Serve that and do not oversalt it.

40 A dish of king's chicken (*kunigs huner*)

Take young roasted chickens and chop them into small pieces and take fresh eggs and mix them with pounded ginger and pour all that into a firm (*vestenn* – probably means thick metal) mortar that is hot. Add saffron and salt it in measure, and place it by the fire and let it fry with little fat. Serve them, they are called king's chickens etc.

41 A dish of goose innards (*kroesz*)

Take a goose that is not too old, and take the innards and the wings and the thighs. Put that in a narrow pot, add water, and set it on a trivet that is open underneath. Cover the pot so that the smell does not escape. Boil the innards separately. Salt the goose and boil it in the broth (read *prue* for *prod* – bread) until it is dry. Then take sweet milk and six egg yolks and saffron, and pour the matter into the goose and let it boil up.

42 A roasted milk of almonds

Take fresh almond kernels and soften them, and millet groats (*hirs greus*) and boiled eggs and a little nice (white) bread. Knead it all together as thick (much?) as you like, pour it into a pan and let it boil until it is thick. Then make it yellow and (make it) fat with butter and let it cool. Stick it on a

spit and let it roast. Brush it with egg and serve it for a roasted milk.

43 A dish of morels around Christmas

Make a batter of white bread and a little flour and break eggs into that. Make two knots, throw them into the batter and move them around in it. Lay them into fat that is not too hot and when they have fried a little, take them out again and cut them apart in the middle of the knot. Then fill them with scrambled eggs (coloured) white or red or green or with roasted apples in honey (apples cooked in honey is my guess). Take a gentle, strong batter (liquid, but cohesive), draw them through it, and lay them in fat that is not too hot. If they are going to turn over (in the fat?), make a yellow sheet of dough and put the morels on that and let them fry (or bake?). Serve them and do not oversalt it.

44 A dish of a cake on a spit

If you would make a cake on a spit of 'infidel' dough (stiff dough used for a popular fritter 'infidel cake'), prepare it well in two or three colours and lay them out lengthwise alongside each other so they do not touch. Then cut (to a point?) one part on one end and wind it around a wooden spit. Brush it with egg yolk at the ends so it stays in one piece and do not roast it too hot etc.

45 A dish of filled eggs

Take eight eggs, break them open at the tips, heat some fat in a pan and pour in the eggs. Fry them until it is enough inside and out. Throw in onto a work surface and chop good spices into it and slice it. Serve it and do not oversalt it.

46 A dish of hard pears (*regel piren*)

Slice the pears as thinly as you may. Cut them apart across the middle (first) and then core them as best you may so they turn out hollow. And make a green filling of raisins and eggs and spices, and (see) that the eggs are fried (*geswayst*) in the pan first. Fry the above named dish out of this and serve it and do not oversalt it.

47 A dish of *kolreys*

If you would make a baked/fried *kolreys* (*gepachen*), make eggs (into) thin sheets (pancakes) and cut them small. Throw them into sweet milk. Then take white wheaten (*semel*) bread and cut it in cubes and mix it with egg yolks. Boil it well, and add fat, and do not oversalt it.

48 Another (dish) of *kolreys*

If you would make a baked/fried *kolreys* (*gepachen*) of a thin egg pancake, cut it into cubes. And cut as much bread into cubes and mix it well with egg yolks and let it boil well and serve it etc.

49 A dish of three pancakes (lit.: sheets)

If you would make a lovely dish of eggs, make three pancakes (*bleter*), one green, the second red, the third white. Then take venison, the best you may get, that is boiled and well seasoned with raisins and spread that out, as much/thickly as there is. Wrap them around themselves like letters, each one separately. And make a batter for this with which you cover them on the inside. Fry them in fat and do not oversalt.

50 Of milk cake

If you would prepare milk cake (an enriched kind of bread), cut them small and throw them into a *strauben* (fritter) batter that is not too thin. Season it with saffron and spices and fry it in fat and serve it, and do not oversalt it.

51 Of a *gestrecten* (?) fritter

If you would make a *gestrocztetten* (?) fritter, make a batter purely of eggs like (that for) small cakes made of flour, season it well, and make it yellow very well. And throw (?) *gantzer helmm* into the batter so they are moistened and take them out, fry them in lard and serve them.

52 A dish of a pancake of eggs

If you would make a good pancake of eggs for a lordly dish, take as many eggs as you wish and beat them well. Cut thinly sliced white wheaten bread (*semel*) into it in cubes and add a few raisins. And take enough fat into a pan, as you do with other pancakes, and pour the eggs into it and let it fry. And when it is done inside and out, throw it onto a work surface and chop good spices into it. Cut it in slices and serve it.

53 A dish of fritters called *pfifferling* (chanterelles?)

If you would make a good fritter called *pfifferling*, Make a dough (read *tayg* for *tayl*) as for infidel (*haydenischen*) fritters, (and?) as though you wanted to make a sourdough, if you do not know how, make small sheets of it like *pfifferling* (chanterelle mushrooms?), more of one, less of the other. And when you have made the sheets, see to it that they are thick and not too thin at the edges. Put them in a pan with fat and fry them. And fold (*ubersturtz*) the sheets onto each other on one hand like *krapfen* and then fold them together with the points, that way you have folded them twice. Put them into the pan and let them fry.

54 A *krapfen*

If you would make a large *krapfen*, prepare a batter of just eggs and a little water. And (see) that it turns out thin with a little flour. Then pour the batter with (? to become?) the sheet into a pan with fat the size of a hazelnut and let it fry so that it turns crisp on the underside, but moist above. Then take it out as you do other *Krapfen* (made? Make it?) with raisins. And when they are made, fry them in a fire in a pan that has boiling (*wellig*) fat in it like other *krapfen*.

55 A dish of eggs

Make a good spoon dish (*mus*) of eggs thus: Take four eggs and flour and chop that together, and see that there is not too little of the flour so that it can be chopped. And when it is small, put it into hot milk and do not make it too thick or too thin. Add a good amount of fat and strew sugar on it, and do not oversalt it.

56 Good (fake) venison

If you would make a good venison of eggs, take four eggs for a lordly dish. Add milk to it, but it should not be too much, and make a dough of it as much as you will enjoy. Pour it into a small bag (and put it) into boiling water and let it boil until it turns hard. The cut it quite small and fry it, and prepare it in a black pepper sauce, and do not oversalt it.

57 Of rice (fritters)

If you would make a dish of rice, boil the rice in water and do not let boil strongly (*vast syedenn*). Dry it nicely and put into into a grinding bowl (*reib scherben*). Grind raw egg with it and do not make it too thin. Put fat into a pan and pass it (the rice) through your hand like a fried dough fritter (*gepachenn kuchenn*), and when it is fried, put sugar on it.

58 A dish of calves' lungs

If you would make a good dish of calves' lungs, chop the lungs small and add a little boiled bacon and two egg yolks to them. Add good (spice) powder and chop it all together very finely. Make small balls of it (the editor reads *keinen Zeugell* here, I suspect an error). Then make a good *smerbenn* (?) batter, dredge the balls in it and fry them in fat. Do not oversalt it.

59 A dish of *krosz eyern* (filled eggs)

If you would make *krosz eyer*, boil the eggs so that the yolks become soft (the editor emended 'not', I believe that is a misinterpretation). Then make two slice-shaped (*scheublets*) holes (i.e. slice off the top and bottom), stab in and take out the yolk in such a way that the white stays in the shell. Chop parsley and grind the yolks with it. Then take some fat into a pan and stir it together over the fire until it has had enough and is neither too thin nor too thick. Then fill it back into the shells and boil them in meat broth. Peel them cleanly and put them in a good broth/sauce and do not oversalt them.

60 A dish of thirty eggs

If you would make one egg out of thirty, take two pig's bladders one of which is smaller than the other and wash them out well with water inside. Then take the eggs and separate them, the whites on their own and the yolks on their own. Then take the small bladder, stir the yolks together and pour them into the bladder so that it is full. Tie it shut well, throw it into a pot and let it boil so it turns out hard. Then peel off the skin from the yolk. Next, take the other bladder, cut a hole in it large enough to admit the yolk, and sew it up inside the bladder. Then beat the whites together, take a funnel, thrust it into the hole and pour the whites in with the yolk so the bladder is full. Then tie it (shut ?) (and put it) into the pot and boil it. That way the whites are cooked around the yolk and it becomes one egg. Serve it, and vinegar alongside it.

61 A fritter of three colours

So that one is green and the other white and the third yellow. Take eggs and set the whites aside and add parsley to it. Then take a pan and heat it with fat and take out a green pancake (i.e. cook in the pan) and then make a yellow pancake (plat) of the yolks and also take that out. Then beat (*klopf*) the whites and make a white pancake. Then lay the three pancakes atop each other so that the green is in the middle and slice them in a checkered pattern (*zu schachzage*). Stick it (the pieces) on skewers and prepare a batter of eggs and water, and make it yellow. Then dredge it (the fritters) through the batter and fry it in lard. Then draw out the skewers and cut it apart lengthwise. Lay it in a serving bowl and sweeten it enough with sugar, and do not oversalt it.

62 Of dried pears (*Hutzeln*)

If you would make a side dish of dried pears, wash the dried pears and boil them nicely, pound them small and pass them through (a cloth) with a little wine. Then boil them well and add good honey, enough cloves, and if it turns out too thin, grate bread into it. Put it into a pot and it stays good for you for five or six weeks.

63 A beverage

If you would make a good and noble beverage so that you will not develop *drusz* (a sickness – the word is related to *Verdruss*, disappointment) in the course of a year and that no pus (*eyter*) may damage you in a year, take wormwood and boil it in goat's milk, and when it has boiled, strain it through a cloth. Drink it at night and in the morning on an empty stomach and you will be safe from pus (*eyter*) and the *drwsene* (illness) etc.

64 A roasted milk

If you would make roasted milk that has not fully set (*?fast durch kumen*) and that has stuck to the pot. Strike the sweet matter down onto a white cloth. Wrap it in that and weight it strongly, and then let it lie from morning till night as you have written of before (reference to recipe #38).

SECTION TWO (Recipe Collection H2b)

Following an empty page, a second collection of recipes in a different hand begins. Interestingly, it repeats many recipes from the first collection in different versions. What the explanation behind this may be – a collection dictated by the same person at different times, two related documents brought together, a partial copy intended for another recipient and never delivered? - is anyone's guess.

1 A sauce of tart cherries

If you would make a good sauce of tart cherries, put the cherries into a pot, set it on the embers and let them boil. Cool them, pass them through a cloth, put them into a pot again, set it on the embers again and let them boil well. Stir it until it grows thick and add honey and grated bread and cloves and good spices enough. Put it into a small cask and it stays good for a year etc.

2 A sauce of chives (*abslag*)

If you would make a sauce of chives (or shallots – the word *aschlach* derives from *ascalonica*), pound it with salt and mix it with wine and with vinegar, and pour it with roast beef, that is very good etc.

3 A sauce of gingerbread (*leczelten*)

Take good gingerbread (*leczelten*), cut it into thin slices like *pfeffer brot* (a different kind of gingerbread) and boil it with wine. Pass it through a cloth like a pepper sauce and add cinnamon and ginger, as much as you will. Boil it in a pan, pour it into the sauce bowl, add sugar to it and then mix it.

4 Again of a good sauce

If you would make a good, masterful sauce, take parsley and pepperwort (*pfeffer kraut*, probably *lepidium latifolium*, could also be *satureia hortensis*) and sage and muskwort leaves (*pissen pleter*, prob. *Adoxa moschatellina*, may also mean chard) as many as you wish and chop it up small together. Catch dew in a cloth early in the morning and lay the herbs in it, and leave it to dry in the sun so that it becomes dry as dust. Then put it inside a bladder and whenever you wish (to have it) throughout the year, moisten it with wine or vinegar like any other sauce etc.

5 An electuary of hard pears (*regell pirn*)

Peel the pears nicely and cut them in quarters and take out the cores (*kern*). Then put the pears in a pot, set that on the embers and pour a *fiertell* (measure) of water into it. Close the pot so that the steam may not leave it. When they have cooked enough, pound them small and put them in a cauldron, set it on a trivet and put embers under it. Stir them by themselves and every little while, add a little water and honey. Season them with good spices etc.

6 An electuary of grapes

Break them off the vines (*paum*, lit: trees) and place them in a cauldron, set it on a trivet and put embers underneath. Do not pour in (i.e. add) anything to them, and when they boil let them cool and put them back into a cauldron and on a trivet and let them boil well. Season it well with good spices and pour it out on a board and let it cool (for) six days. Then you cut it as you wish etc.

7 Of halved apples in four colours

Take scrambled eggs in four colours, cut an apple into four parts and take out the seeds from each quarter and the hard membranes (*schelffen*) that lie around the seeds. Fill them each with one of the colours, then stick it on a skewer, coat it in a thin batter. Cut it open after it is fried and strew it well (with sugar) and do not oversalt it etc.

8 A dish of roasted peas

If you would make roasted peas, boil them and pass them through a cloth or a sieve. Break many eggs into that, as much as there is of peas, and boil (fry) them in butter. Stick them on a spit and roast them well and baste them well with egg and with herbs (? *kraut*) and do not oversalt it.

9 A good spoon dish (*musz*) of *Rumany* (wine)

If you would make a good spoon dish with *Rumany* (*Romanie* wine, a Mediterranean variety), put it (the wine) into a pot. And take 20 egg yolks and beat them and pour them into a hot wine, and stir it until it is well boiled. Put it on a bowl and strew sugar on it, and do not oversalt it etc.

10 A dish of roasted/fried (*proten*) nuts

Take per (lacuna?) soaked in vinegar and throw them into warm milk mixed well with wheat flour. Add a little fat that is boiling (*wellig*) and do not oversalt it. Item take cheese and milk and mix it with eggs and cut boiled (lacuna?) into it. Make a coarse (read *derben* for *dreben*) dough and fill the cheese and the eggs into this and fry it in lard or butter and do not oversalt it etc.

11 A dish of a roe deer head

You shall singe it before and then boil it, and you shall take out the bones and fill them on the upside with the brain. And you shall chop the brain with hard nuts (? *herte kern*) and with raisins and spices. And make for this four sheets (of dough) with eggs and a good chopped meat and lay that into the sheets and (they are) wrapped around the bones so that so that (repetition original) it becomes healthy (*gesunt*) and serve it and do not oversalt it etc.

12 A dish of a knitwork (*gestrickte*) of cheese you find here

If you would make a knitwork of cheese, take a brittle/dry (*murben*) cheese and white wheat bread and grate that together. And take (?lacuna) cheese than flour, lay it on a board and roll it out with eggs so that it does not become too thick (?*starck*). Make cylinders (*czollen* – usually means logs) that are not too large. Cut them up small, take a mortar, put fat into it, set it by the fire and let it get hot. Lay the pieces (*czollen*) into it. Take eggs, as many as you wish and sugar and raisins and season it well. Then no longer move it about in the mortar and (see) that it does not become too cold and do not oversalt it.

13 (This recipe has no title and is not offset, the paragraph continues with what is clearly a new recipe)

Item, if you would make a galantine (*gallrien*) of fish of a pike very nicely, you shall boil the pike and remove the flesh (*proten*) of it, and then take honey and set it over the coals and let it boil. Take the pike's flesh (*prot*) and pepper and sugar enough and mix it together and make it neither too thick nor too thin so that it can be poured out onto a bowl like an electuary. Do not oversalt it etc.

14 A dish of knitted (? *gestrickten*) fritters

If you would make a knitted fritter of dough, make (a dough) as hard as though for an infidel cake (*heidenyschen kuchen* – a common fritter) and also make sheets like the infidel sheets and cut it in slices that are rounded (? *synbeller*) like fingers. Take fat into a pan or in a mortar and set it (by the fire) so that it becomes hot. Take a wooden spoon or piece of wood to pick up the sheets, lay them one across the other and throw them into the pan with the wooden implement. Let them fry and turn them over in the mortar. Make a good sauce (*supen*) to go with them of honey and good spices and add a little wine and a little vinegar so that it is tasted (*piczell*) through the honey. Strew a little raisins on them and pour the sauce over the fritters. Then serve it and do not oversalt it.

15 You make *gesulczte* (in this case, spiced) liver thus

Item, if you would make a *gesulczte* liver of veal, take the liver, chop it small and season it well, and take recent bacon and raisins. Lay it (lacuna – a caul?) in front of you and brush it well with egg yolks. Then take the liver and wrap the net (caul) around it and close it up well with small skewers. Lay it on a griddle and let it roast, and baste (*beslah*) it half with egg yolks that are red and adorn it with green of parsley, and do not oversalt it, etc.

16 You find a dish of crawfish shells written here

If you would make a dish of crawfish, boil the crawfish nicely and take their shells and take the claws and lay them aside. Then pound the shells very small and pass them through a cloth with a grated white wheat bread loaf (*semel*) and with a little wine or vinegar. Then boil it with a little gingerbread so that it thickens, season it well, and leave it in its colour. Fry the claws and the necks (bodies?) in fat and lay them in a bowl and pour the sauce over it so that the necks stick out, and do not oversalt it etc.

17 A roast (*geprotens*) of crawfish

Shell the crawfish raw, as many as you wish to use, and keep the meat for yourself, and chop it small. Add raw eggs to it as many as you see fit and see that it does not become too wet. Shape it into a round roast, season it well with spice powder (*stup*) and pepper and saffron. With that, lay it into a broth that is made with wine and of vinegar and let it boil until it seems enough to you. With that, stick it on a small spit and lay it by the fire. Baste a part with the white of eggs and one with the yolks, the third with green eggs with parsley and the fourth with yellow eggs. Serve it, and do not oversalt it etc.

18 A dish of infidel cake (*heidenyschen kuchen*)

Item if you would make an infidel cake for a lordly dish, take ten eggs and beat them well and take parsley with it and stir it in. Set a mortar on the coals, put in a spoonful of fat and let it get hot. Pour in the eggs and let it fry at a low temperature (*kull pachen*). Serve it whole on a serving dish.

19 To make a *gespott* (cheese dish)

Item if you would make a dish in May that is called a *gespott*, take a flowing cheese for a courtly dish and cut it in thin slices. Also take six eggs with that and break them over the cheese and take May (unpreserved) butter in a pan. Set the cheese with the eggs over a fire and draw (*zeuch*) it with

a spoon until it turns out smooth (*slecht*). Serve it and do not oversalt it etc.

20 A spoon dish of roe deer (*reh musz*)

If you would make a dish of a spoon dish of roe deer (*rech musz*), take gingerbread (*leczellten*) as much as you wish and toast it over the coals as you do *pfeffer brot* (another type of gingerbread). Boil it in wine as thickly as you like and pass it through a cloth. Make it thin (i.e. dissolve it) in roe deer blood and let it boil. And if you wish (?) add honey, and season it well. If it turns out too thin, help it with grated bread. Then add fat and do not oversalt it.

21 A dish of a fish pastry

Scale the fish nicely, skin them and chop them small. Take sage and parsley with it and add pepper and ginger and saffron and prepare everything with wine. Make a thin dough (crust) and put the fish into it, pour wine into it and cover it with a thin dough. Add the fish and (close) it all around entirely. Break a small hole into the top and before it windows (? *klosterlin*) and let it bake. This is also how you make (pastries of?) chickens with meat or venison.

22 A dish of roasted milk

Item if you would make a roasted milk that has not been passed through while firm (? *die nicht fast durch kumen sey*) and that has attached to the pot, strike it out of the pot down onto a white cloth, wind it in that and weigh it down (read *beswar* for *bewar*) and let it lie from morning till night. Then boil it and sprinkle it with salt, put it on a wooden griddle and let it roast well. Lay pepper (sauce?) on it and sprinkle it with fat or with butter, depending on whether it is a meat day (read *tag* for *teig*) etc.

23 A dish of a goose

Stick a goose on a spit. Take four hard-boiled eggs and with that a nice (white) crumb (*pressem*) of bread and almond, a little pepper and saffron, and three boiled chicken livers, and pound it all together and with *huner pirn* (a type of pears? Or a scribal error for *hirn* – brains or *pein* – bones?) and vinegar. Take onions and peel them, put them into a pot, add good fat or water and let them boil so that they soften. Then take sour apples (crabapples?) and take out the seeds. When the onions are boiled, throw in the apples so that they soften and put the ground ingredients (*die gemallen*) and the apples and the onions together. When the goose is roasted, carve it (and lay it) into a bowl and put the (sauce you) made on top of it, and serve it and do not oversalt it.

24 A dish of *kung huner* (royal chicken?)

If you would make *kung huner*, take roast chicken young and old and chop them into small pieces, Take fresh eggs and mix them with pounded ginger and pour them into a solid mortar that is hot. Add saffron and salt it in measure, and place them by the fire and let them fry with a little honey and fat. They are called *kungs huner* etc.

25 A dish of a goose neck

Item a dish of a goose neck (take) the wings and the neck and thrust them into a pot that is narrow. Pour water on them. Set it on a trivet that is open at the bottom and cover the pot so that the smoke does not leave it. Boil them in the broth (read *prue* for *prot*) until it is dry. Then take sweet milk and six egg yolks and saffron, and pour that matter into the goose and let it boil up etc.

26 A roast milk of almond kernels

If you would make a milk of almond kernels, take fresh almond kernels (that are) white and whole millet (*hirs gens?*) and boiled eggs and a little nice (white) bread and bind it all together as thickly as you may. Then pour it into a pan and let it boil until it turns thick and make it yellow and fat with butter. Let it cool and stick it on a spit and let it roast, and baste it with egg.

27 A good *fladen* (flat cake)

Item if you would make a *fladen* (flat cake) of fish, whichever kind they may be, take a thick almond milk well mixed with white flour and put in an apple or two and a little spices. Spread it out on a board, put it in an oven and let it bake etc.

28 Morels around Christmas

If you would make morels around Christmas, make a batter out of white flour bread (*weissemell prot* – either flour and grated bread, or white bread flour) and break eggs into it. Make two knots (*knobell* – can also mean dice), throw them into the batter and draw them around in it, and lay it into fat that is hot. When it has fried a little, take it out again and cut it apart in the middle of the knots. Fill it with stirred egg dough (*gerurten eirn teig* – probably meaning scrambled eggs), white or green, or with browned (*geprenten*) apples in honey. Then take a gentle (*linden* – probably meaning soft) *strauben* batter and draw them through this. Lay it in fat (to fry). But if it would turn over, make a yellow sheet (of dough), set the morels into that and let them fry (or bake?). Serve it and do not oversalt it.

29 An infidel (*heidenische*) dough and cake on a spit

Take and prepare it well in two or three colours and lay them out lengthwise alongside each other so that one may not touch the other. Cut one part at one end with a knife and wind it around a wooden spit, and brush it with egg yolk at the ends, that way it stays whole. Do not roast it too hot, and do not oversalt it etc.

30 Filled eggs

Item if you would make a dish of filled eggs, crack (*slah*) them at the tip and put some fat in a pan and pour the eggs into that and let it fry until it is enough. And have *len* (?) inside and out (*innen und aussen len*) and throw (the word implies some force) it on a work surface with that and chop good spices into it. Cut it in slices together and (with?) good raisins, mix it together and add an egg so it becomes soft. Fill it back into the eggshells and stick them on a skewer. Let it roast, and do not oversalt it etc.

31 A dish of egg yolks

If you would make a good dish of egg yolks, add walnuts, raisins and a little white bread (*semell*) and pass it through a cloth together. Put it into a small pot, set it by the coals and stir it by itself. As soon as it thickens, take it off, and do not oversalt it.

32 A dish of sauced/spiced (*gesulczten*) morels

Fill the morels with a good filling of eggs on the skewers and roast them well. And add (lit. pour on) a good broth that is made of spiced (*gesulczten*) fish or another good broth made of other good things etc.

33 A dish of calf lungs

If you would make a good dish of calf lungs, boil the lungs and chop them very small. Add wine and a little boiled bacon, two egg yolks and good spice powder (*gestup*). Chop all of this very well together and shape little balls (*czuglein*) from it. Make a good batter, draw the balls through it and fry them in fat and do not oversalt it etc.

34 A dish of *krosz* (?) eggs

Item if you would make *krosz* (?) eggs, boil the eggs so that the yolks remain soft. Make holes at the tips and take out the yolk and (see) that the white remains in the shell. Chop parsley and grind the yolks with that. Then put fat into a pan and stir it (with the yolks) until it has cooked enough. Make it neither too thin nor too firm above the fire. Fill it into the shells again and boil it in meat broth. Peel them cleanly and serve them in good sauce. Do not oversalt it etc.

35 A dish of *coblat* (?) eggs

If you would make a dish of *coblat* (?) eggs, grind a small amount (*ein winzig*) white wheat bread and cut nutmeg into it very small and salt it a little. Then break open the eggs at the tip and take out the white. Stick a wooden skewer through the eggshells and mix (? *thu In Icz ein holcz durch ein ander*) and leave the skewers in them. Set it by the fire and let it roast and serve it etc.

36 A dish of 30 eggs

If you would make a dish of 30 eggs or make one of thirty, take two (manuscript ends)