

## **The Teutonic Order Cookbook aka Königsberg MS**

A 15th century cookbook from East Prussia translated by Volker Bach (c) 2022

The Königsberg MS was preserved in the archive of the Teutonic Order in Königsberg (today Kaliningrad) in Baltic East Prussia, though its language suggests that it belongs to a Central or South German background. It is not associated with any name that I am aware of and is dated to the late 15th century purely on the scribal hand. The recipe types match South German sources of that time and especially shows many parallels with the recipe collection Heidelberg Cod Pal Germ 551. It was published in Gollub (Hg.): *Aus der Küche der deutschen Ordensritter*. in: *Prussia* 31 (1935) pp. 118-124.

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### ***[[1]] Von Leberenne ein Gericht***

A dish of liver

Take a liver and hard-boiled eggs, pound it in a stone mortar and mix it with good clear wine or with vinegar and this should be passed through (a cloth or sieve) or ground (in a handmill). And take onions and fry (*sowdt*) them in fat. This should be poured over fish or venison or meat, chicken, or whatever (else) you want.

### ***[[2]] Eynne Speifle vonn Huneren:***

A dish of chicken

Take fried chickens, cut them to pieces (*zulegs*), take white bread and make a thin egg batter. Grind saffron and pepper and ginger (*?imer*) and (put it?) together and mix it well in water and take a mortar with fresh fat, and pound it finely (*to mulle* – to a fine paste) and smooth it on top with a ladle. Cover it with a bowl and turn the mortar frequently by the fire, so that it heats up equally, and serve it in a bowl.

**[[3]] *Gefulte Hechte:***

Stuffed pikes

Take suitable (*gefuge*) pikes and loosen the skin up to the ears. Then take any kind of fish, whatever they are, boil them and remove the bones. Chop them with sage, pepper, caraway, and saffron. Fill the pike with this, salt it on the outside and place it on a griddle to roast it well and not too hot. You also may also make one with (lacuna)...

**[[4]] *Willtu machenn gehalwirtt Oppffell:***

If you want to make halved apples

Take scrambled (*eingerurtt*) egg of four colours. Then cut an apple into quarters and remove the seeds and the shells that surround them from each part. Fill each hollow with one color and stick the apples on a wooden skewer. Dip them in a thin batter and when you have fried them, cut them open and sprinkle them with sugar.

**[[5]] *Willtu ein Galhartt von Fischenn:***

If you want to make a jelly (*Galhartt*) of fish

Take a pike and boil it well and remove its flesh (*Gebrett*) and take *Lauck* (lye?) and place it on the coals and let it boil and .... the flesh and put into it ... and (add?) enough sugar and mix it well so that it is neither too thick nor too thin and can be poured like an electuary. Put it into a serving bowl.

**[[6]] *Willthu machenn ein gefullte Leber vonn Eyern:***

If you want to make a filled liver of eggs

Take a liver and chop it finely and spice it well, then take fresh (*heirigenn*) bacon and raisins and place the net in front of you and brush it well with egg yolks. Take the liver and put it on the net and place another net around it and close it well with skewers (*verspeill*). Then place it on the griddle and brush it with egg yolks and parsley.

**[[7]] *Willthu machenn gutt Wilpratt von Rindfleisch:***

If you want to make good venison of beef

Then chop it up small. Take the tail of a calf, put it in a pot, place that on the coals and stir it until boiling, then pour it over the meat. Thus it attains (*vecht*) the semblance of venison. Chop eggs and hard bread into it, season it well, and form it into balls *alls die veist* (the size of fists?). Boil them in meat broth and cut them up small like venison. Make a pepper sauce and serve the venison in it, and do not oversalt it.

**[[8]] *Willthu machenn ein gutts gebackenes von Lungenn:***

If you want to make a good fried dish of lung

Chop the lung finely and add a little boiled (*gesettes*) bacon, two egg yolks and good spice to it. Chop it finely and form it into small balls. Make a good strong batter and dip the balls in it, then fry them in fat and do not oversalt it.

**[[9]] *Grün Sülcz vonn Hünereenn:***

Green jelly of chicken

Take isinglass and boil it in its own broth. Pound parsley finely and use vinegar and wine, as with any other jelly. Season it well, but do not use saffron. Pour it over meat or whatever (else) you want.

**[[10]] *Willthu weiß machen gebrottenn Huner:***

If you want to make roast chickens white

Mix egg whites and a little flour and pour it over the chickens, then place them back by the fire.

**[[11]] *Zu grunnen Hünerenn:***

For green chickens

Take parsley, pound it in a mortar, add eggs and a little flour and drizzle it on the chicken, then place them back by the fire

**[[12]] *Zu swarczenn Huner:***

For black chickens

Take gingerbread (*Leckcochenn*) and brown it until it is black as *Pfefferbrott* (a type of gingerbread), grind it finely in a mortar and add eggs. Pass it through a cloth together and pour it over the chickens. When they are roasted they should have cloves stuck in them.

**[[13]] *Wilthu machen Kungflhuner:***

If you want to make *Kungßhuner*

Take fried chickens and chop them into small pieces. Take fresh eggs and mix them with ground ginger. Pour this into a white mortar that must be hot and add a little saffron and salt. Place it by the fire and let it fry.

**[[14]] *Wilthu aufl einem Ole zwene machenn:***

If you want to make two eels out of one

Take a fresh eel, wash the slime off with cold ash, and pull off the skin down to the tail. Chop sage and parsley and ground pepper, add salt in measure, and season the eel with it. Pull the skin back over the flesh, sprinkle salt over it and roast it nicely.

**[[15]] *Wilthu machenn ein guettenn weyschen Kuchen:***

If you want to make a good May (read *meyschen* for *weyschen*) cake

(paralleled elsewhere as *meyschen* (i.e. May) cake)

take up to ten eggs, break them well, add parsley and stir it all together. Take a mortar, place it on the embers, and put a spoonful of lard in it to heat. Pour the eggs into it and bake it at a low temperature and serve it, not oversalted.

**[[16]] *Wilthu machenn ein Hirflcornn:***

If you want to make hartshorn

Take the horn (antlers) when they are soft and boil them and cut them into *Scheinenn* (strips? slices?) as much as you like or can get of the antler. Take honey and boil the impurities out of it, then take gingerbread and sieve it. The *Peiß* (usually means a marinade or sauce) that you can not get you take and chop finely. Add honey and ground gingerbread and the hart's blood and pass that through a cloth. Place the antler in it and boil it.

**[[17]] *Wilthu machenn ein Sulzenn, die dreyerley Gestaltt hatt:***

If you want to make a jelly of three kinds

Take isinglass and boil it in water. Then take a lot of (ground) almond and parsley chopped small, grind the almond milk into a plate, add a third of the milk and sugar it well. That will be green. Then take these (other?) two parts and boil them in a pan, sugar them, let them boil and pour off one part of it into a small pan as white. Make the third part yellow and pour and pour (repeated) that into a small pan too. Boil and boil (repeated) the green color in a pan, too, and pour all of it into a pan. Thus you have three colors. Let it stand until it hardens, then lift it over the fire, pull it off again quickly and turn it out onto a board. Cut it *schagzaglet* (chequered i.e. 'like a chessboard?') and put it into a bowl, once white, then yellow, then green, until it is full. Do not oversalt.

**[[18]] *Wilthu ein grunefl von Huzellen machenn:***

If you want to make a green (dish) of pears

Wash the pears nicely and pound them finely. Pass them through a sieve with wine, boil them well and add good honey and enough spices. If it is too thin, add ground breadcrumbs. If you put it into a pot, it will last for 4 to 6 weeks. It can be served cold or hot. Sprinkle it with sugar and cinnamon.

**[[19]] *Eym gudt Bastede:***

A good pastry

Take fish, scale them and skin them and when they have boiled (*wan er her walldt*), chop them up fine. Chop parsley and sage into it and add pepper, ginger, cinnamon and saffron. Mix it well with wine and make a thin pastry dough (*striben*), place the fish in there and pour wine over it. Cover it with a crust and form it all around, break a small hole in the top, make a small cover (*Blezelein*, literally a patch) of crust for that and bake it well. You can also make this out of chicken, (other) birds, venison or meat.

**[[20]] *Wylthu machen gudtt Morsserkuchenn:***

If you want to make a good mortar cake

Cut white bread into dice, break eggs into pieces and put the bread into it. Cut nutmeg and mace into it and make it yellow (with saffron). Cut fried chicken into it, though you may also use livers or stomachs or feet. Place it on the embers, pour the filling into it, let it fry and serve it.

**[[21]] *Wilthu machenn Morsserkochenn:***

If you want to make mortar cake

Grind white bread finely, beat eggs into it, make it yellow (with saffron), season it well and cut nutmeg and mace into it. Put lard in a mortar, put it in the embers and pour it in there. When it is baked, cut it in slices.

**[[22]] *Wilthu Prottwirst inn der Fastenn machenn:***

If you want to make bratwurst sausages during Lent

Take good figs and blanch them, and grind them up, and you shall chop them beforehand. Place them on a board, add grated gingerbread (*Leckogen*) and roll it out as long as a bratwurst is. Make a thick *strawben* (a kind of fritter) batter with wine, dip the sausages in it and fry them. Serve them with sugar.

**[[23]] *Wilthu geprest Schweinlkoppff machenn:***

If you wish to make pressed pig's head

Take carp, tench, and barbels, scale them well, cut them up small and place them in a pot. Add half wine and half water so that the liquid stands one finger's length above the fish, put them over a good fire and let them boil. When they are boiled down by half (*halp eingesoten*), drain off the broth, take out the fish, remove their bones and .... chop the flesh (*geprett*) small. Mix it together, put it back into the pan, pour the broth back into it and let it boil down a little more. Also boil the scales and strain off the liquid, pour it all together into a small pot and leave it standing until it is hard. Then lift it above the fire again, take it off again soon and turn it out over a board. Cut it into a cold, sweet sauce during Lent in place of pressed pig's head.

**[[24a]] *Die guette Salcz:***

A good sauce

Grind garlic with salt - the heads should be peeled well - and mix 6 egg yolks without the whites and a little water into it. This will be a good sauce.

**[[24b]] *(no title)***

Take grapes (*Weinber*) and pound sour apples with them, mix it and press it out well. The sauce is good.

**[[25]] *Salczen zu weysen Hunern:***

Sauce with white chickens

Take raisins, pound them small, take the best of wine and pass this through a cloth together with good spices.

**[[26]] *Salczen zu rotten Hunerenn:***

Sauce with red chickens

Then take parsley and vinegar and mix it well.

**[[27]] *Sawarzes Huneres:***

(Sauce with) Black chicken

Take almond and raisins in equal amount and pass it through a cloth with vinegar and wine.

**[[28]] *Wilthu machenn eynne gutte Salsen:***

If you want to make a good sauce

Take chives (*Asschlauch*) and grind them with salt, mix them with wine or vinegar and press out the juice. This sauce is good with beef roasts.

**[[29]] *Wilthu machenn eyynn gutte Salsenn von Letzeltenn:***

If you want to make a sauce of gingerbread

Cut it up as small as *Pefferprott* (a different kind of gingerbread?) and boil it with wine. Pass it through a cloth like a pepper sauce and add cinnamon and ginger in sufficiency. Boil it in a pan, pour it into the sauce bowl, and sprinkle sugar on it.



**[[30]] *Wilthu ein guette Salssen machen:***

If you want to make a good sauce

Take grapes (or raisins) and sour apples and pound them together. Mix them with wine or vinegar. This sauce is good with juicy roasts and fish.

**[[31]] *Wilthu machenn eyngemacht Crautt:***

If you want to make pickled cabbage

Boil white cabbage heads, take two parts mustard and one part honey, mix them with wine and add caraway. Mix (? *einß*) it enough, put the boiled cabbage into it and serve it cold. You can also season the broth and serve it.

**[[32]] *Wilthu machenn grofl Eyer:***

If you wish to make large eggs (*kroßeyer*)

Boil the egg yolks soft, cut a hole at the tip of each egg in the shape of a slice and pour out the yolk. Chop parsley, mix it with the yolks, throw it in fat and do not cook it too hard. Fill this back into the shells and boil them well, then shell them and make a good sauce (to serve with it).

**[[33]] *Copplayt Eyr:***

*so reib ein weyfl .... Semell und ein ...*

*Copplayt* (blued?) eggs

then grind a white ... white bread and ...(manuscript ends)