

The Munich Cgm 384 Recipe Collection

Bound together with medicinal, veterinary, and magical texts, the culinary recipes of Munich Cgm 384 were partly published in 1865 as “Ein alemannisches Büchlein von guter Speise“. The manuscript dates to the second half of the fifteenth century. My translation follows the edition by Trude Ehlert in *Münchner Kochbuchhandschriften aus dem 15. Jahrhundert*, Tupperware Deutschland, Frankfurt 1999, which includes the first section of recipes not published earlier.

Section I

1 Fried *buoben pfulen* (“*Bubenpöhle*” - roughly: boys' cushions)

For a dish called a *bouben pfulwe*, take the lung of a calf and boil it until it is done. Cut bacon into it and chop it very well, and beat eggs into it, and pepper and saffron. Fry them with mint leaves and roll (*bewils*) them in it. Brush and fill it with egg yolk and fry it in fat.

2 Sauce

If you wish to make sauce, take parsley, sage, and rye bread and egg yolks and pear bread (*birnen czelten*) and pound it all small, and increase (*mer*) it with vinegar and let it macerate (*czuichs durch*)

3 Sauce

Also made with parsley and rye bread, pounded and macerated (*durch gezogen*) with vinegar, that sauce is good for a roast.

4 Sauce

Also take young onions or parsley and sage and bread as is described before.

5 Sauce

You also pound garlic with nuts or almonds and with white bread and increase it with wine and with honey.

6 Sauce

Take grape leaves and (only?) the tenderest stalks, and sorrel, barberry leaves (*erbsal loub*), hyssop (*sepplin*), parsley and sage in equal amounts, chop it, pound it, and macerate it with pepper bread (*pfeffer brott*, probably a kind of *lebkuchen*)

7 Compost

If you would have sour compost, pour on vinegar with sour yeast and ground mustard. Or boil wine or water with tartar (*win stein*) and let that become clear, and pour it in(to the compost) with chopped raw onions.

8 Sweet Compost

Sweet compost: wash young chard and scrape the roots, and boil it in salted water. Then place it on a board until it is drained. Take honey and wine in equal amounts and boil it in that, and (add) figs and both types or kinds (*baidertail oder lay*) raisins. Colour it and pour it on the chard, and strew anise and almonds on it. You may also add medlars and pears if you like.

9 Sloe Compost

Sloe compost: take wine and honey in equal amounts and boil it. Then take sloes, well-prepared, and lay them into this (when it is) cold. You may also stick pears and medlars with spices. Take as much as you wish to serve each time, that way the spices retain their power and goodness.

10 Electuary

Take borage (*burätz*) electuary: Take 2 pounds of borage flowers and chop them small, take 1 pound of honey and $\frac{1}{2}$ *Maß* (*mausz*) of wine and skim (*schum*) the honey very well beforehand. Add the flowers and boil it well until it becomes thick. Then let it macerate (*czuich es durch*), and then spice it as you please and spread it out on a board until it dries.

11 Nut Electuary

Nut electuary: Take tree nuts (*boun nuß* i.e. walnuts) while their shells have not yet begun to harden and pierce them through with an awl. Lay them in salted water for eight days so that it draws out the bitterness. Then wash and boil them very well with wine and with honey and stick them with spices, spice the cooking liquid, and store them in the cooking liquid in a glazed container so that the liquid covers the nuts and they do not become mouldy.

12 Mustard

For a good mustard, take mustardseed and dry it cleanly and then pound it in very small in a mortar. Then pass it through a tight cloth (and pound) cinnamon flower (*czinmit pluot*) and mix it into the mustard and stir it together with honey, properly like beaten wax (*recht als der wachs bertt*). If you wish (to serve it), take a little of this and rub it with wine, and you will have good mild mustard.

13 Quail *kraut*

Quail *kraut*: For this, take parsley and chard and cut it the length of a digit (*aines gelides lang*). And take a quail or more, and see that they are gutted, and strew them with spices. Lay in twice (*zwierend*) as much vegetables (*krut*) as there are quail in the pot together. That way, you will have a good *kraut*.

14 *Kraut* of leeks

Take leeks, greens (*krutt*) and cabbage and cut them the length of a digit (*aines gelides lang*). Sauté them in fat, pour on water, and let it boil up. Then put it into a sieve so that the water runs off. Lay it into a pot and pour on milk that has been passed through a cloth with white bread, and add fat.

15 Bean flower (*bonen bluost*)

Take bean flowers, pea flowers, or vetch flowers, dry them cleanly in the open air and pulverise them neatly (*puluers die schon*). And when you wish to make a galantine throughout the year, take from the bush (suspect error: parallel has: the powder), 1 ½ lot to each maß, tie it in a clean cloth and boil it in the galantine. That way, the galantine will gel. Isinglass and all manner of fish swim bladders (*hussen pletter und allerlay fisch pletter*) are also good in galantines because the galantine gels from them. It is also good to pour galantines into glazed dishes or pewter dishes or stone ones, and to pour them cold. And you should set the dishes on cold stones or on the cold earth in cellars or elsewhere.

Section II

1 If you would make a pastry, take a dough that has been rolled out and make a coffin of it (lit: a *scherben*, i.e. a bowl or shallow pan). Chop a young pigeon or chicken to pieces raw and cut bacon into cubes, then lay it into the coffin and season it well. Then lay another sheet of good eggs over it and bake it in an oven.

2 A Pastry

You also make a pastry of eggs, cheese, and other things, dry or wet. They also turn out well with figs or raisins. They are also made with good pears and spices. You also put in morels and all manner of spices.

3 A Pastry

You also make pastries of fish. Take whatever kind you wish and put in a little good broth, wine, fat, and spices. All kinds of birds, large and small, and ducks and geese are also good in it. You also put in veal, bacon and parsley, well chopped.

4 A Pastry

A pastry: Take a hard and well-rolled-out dough made with eggs or otherwise, and make a tall coffin (*scherben*) from it, one hand tall or as tall as you wish. Have ready a young pigeon or young chicken or whatever else of meat you wish or (and?) make it the size of a pot roast (*hafen brauten*), chop bacon into it, spice it, and colour it while it is raw. Put that into the coffin and close it with a sheet (made) of eggs or another sheet very well so that no steam or anything else may escape. Bake it in an oven. You may also enclose good meat broth in this, or wine, or fat.

5 A Pepper Sauce (*pfeffer*)

Take a liver and roast it. Afterwards, cut off the outer part (*das uss*) and cut the liver into slices. And pound what has been cut off it in a mortar and add rye bread and broth and wine or vinegar. Then boil this up in a pan, that will be a pepper sauce of liver (*ain leber pfeffer*).

6 Black Pepper Sauce (*pfeffer schwartz*)

A black pepper sauce: Take toasted rye bread and pass it through with the broth and wine and vinegar so that it is (soft) enough. And spice it. And add bacon as is described before, and boil up the venison.

7 Roe Deer Liver

A dish of a roe deer liver. Take the liver and boil it or fry it or roast it. Then chop it small or pound it small or pound it with rye bread in a good broth. And take wine and a little vinegar in it and bacon, as is described before. Boil it and serve it in bowls and set a baked/fried crust of egg dough (*ain gebachen ayer plat*) on top of it.

8 Liver

Take the liver of a sheep or calf and boil it, and pound it very small with an equal quantity of bread (*als vil brottes*). And pour wine or vinegar or both into it and pass it through and spice and colour it and let it boil up and serve birds in it. But if you would like to make it very sweet, add good honey to it as you please. You may serve partridges and domestic chickens in it roasted, and a pressed head (*gebresseten kopff*), a roast deer liver, or other things.

9 Black Pepper Sauce

Also prepare a black pepper sauce that is thick as though for venison to serve with carp (*karpffen*) or bream (*brachsne*) or tench (*schligen*) or other fish. Also prepare a black pepper sauce with honey to serve with whole fish, bullheads (*groppen*) or gobies (*grundlen*) and others, whichever kind you wish. Sweet other pepper sauces (are served) with fish and pureed peas, (made) of pepper bread (*pfefferbrot*), or flour and of onions, of pepper and dry pepper (*duirre pfeffer*). Prepare them as is your habit.

10 Pepper Sauce

Make a pepper sauce to serve with crawfish thus: Take crawfish and boil them as is described before, and pass them through with wine and with vinegar. Then shell the boiled crawfish, their claws and bellies and tails. Boil the legs from their bellies and add that to the passed-through crawfish. Season it as you wish and boil it up, if you wish, as a pepper sauce.

11 Filled Crawfish

Take large crawfish and take their shells off whole. Take out the innards (*das ynder*) and discard

what is evil, and chop the rest on a clean board. Add fried eggs (*gebachen ayer*) and chop it all together, and season it and colour it and fill the crawfish shells with that. Thrust the shells over one another, lay them on a griddle, and roast them well.

12 Crawfish in Pepper Sauce (*kreps pfeffer*)

Take crawfish, boil them and shell them so that their necks are bare and the shells come off. Then take raw crawfish, gut them up to the eyes and discard what is bad (*das kaut*). Then pound them in a mortar and pass them through a cloth or through a sieve with wine or with vinegar, and season them, and make a pepper sauce to go with the shelled crawfish.

13 A Pepper Sauce Dish

Fry a sheet (of dough, e.g. a pancake) in a pan and cut it into cubes (*wuirfellt*). And prepare a black pepper sauce of bread, flour, and fish broth, and let the fried (*das gebachen*) boil up in it. Fry a little cubed (*wuirflott*) white bread in oil or in fat and strew it on that.

14 *Fuirhess*

For a *fuirhess*, take the lungs and the liver and the innards (*westin*) of a hare and cut it into cubes (*wuirflott*). Catch the blood and boil it with that, and add a little broth, wine and vinegar, honey and bacon to it. That way, you will have a good *fuirhess*.

15 *Fuirhess*

A fuirhess: Take the lungs and liver and catch the blood of a hare. Chop it small and boil it with the blood, with the venison, with wine and with vinegar, and with good broth. Also chop bacon very small, add it, but let it sweat in a pan (*vss gaun in ainer pfannen*) beforehand. Pass it through a cloth with toasted rye bread, spice it, and let it boil up.

16 A Galantine (*Galray*)

You may also take a passed-through pepper bread (*durchslagen pfeffer brott*) and colour and spice that. Add plenty of vinegar and apples cut up small and chopped. Let it boil up a little and pour it out on the head and serve it with that.

17 Take a deer liver and roast it. Then cut off the outside and pound it in a mortar with rye bread and honey and wine, pass it through a cloth, and spice it. Then boil the liver and serve it to be eaten cold, that is a galantine of liver (*ain lever galray*).

18 Fieldfares (*reckolter fogel*)

Take fieldfares (*turdus pilaris*) that have been prepared cleanly, and when you take out the innards, thrust the stomach back in. Boil them in a good meat broth, then fry them in fat. Take the liver of a calf or a sheep, pound it in a mortar with an equal quantity of bread and pour in a little wine and

vinegar. Pass this through a cloth, spice it, and colour it well. Boil it up in a pan and serve the fieldfares in it.

19 Galantine (*galray*)

For a galantine, take wine, vinegar, honey, and gingerbread (*lepczelten*) and pound it together and pass it through a cloth. Boil it and then pour it into a container (*guiss es denn etwar in*) and let it cool. It will be good.

20 Galantine (*galray*)

A galantine, take vinegar, wine, honey, and pepper bread (*pfeffer brott*) and pound it all together. Pass it through and make it thin (*machs dann – dünn* in the parallel) and spice it. Boil it and serve it cold, if you wish, with fish or meat (or with) venison, boiled or roasted.

21 Galantine (*Galray*)

Also prepare a galantine of wine, vinegar, and fish broth, spiced, coloured, with honey and with pepper bread (*pfefferbrott*) and just boiled. Serve this cold along with fish, roasted or boiled, as a sauce.

22 Galantine (*galray*)

A galantine for a hare liver or some other liver, roasted, and cut off the outer part and pound it well with rye bread, honey, and vinegar. Pass it through, season it, and boil it, then it will turn black. Serve it cold with the liver. You should also boil up the liver in it.

23 Galantine (*galray*) for a goose

A garlic galantine for a goose: Take a young goose that is prepared well and nicely and roasted. Take with this garlic and white bread in equal quantities and pound that. Take vinegar and honey with it and pass it through before (*czuich es vor durch*). Spice it if you wish. But it is not common (*nit gewonlich*).

24 A bear head

Prepare a bear's head or a pig's head cleanly. Cut it in two and boil it well and cut the skin in a checker pattern (*wuirflott*) in such a way that it stays attached to the bone. Then lay it on a griddle and pour hot fat on it. Strew spices into the cuts (*in die wunden*) and serve it dry (i.e. without a sauce).

25 Take a bear's head and singe it very well. Lay it on a griddle and roast it very well and strew it very well with spices. And when you wish to serve it, serve a black pepper sauce with it.

26 Bear

Now to follow of the bear: Cut off the hands and feet and boil them very well. They should be cut lengthwise towards the toes, and serve a galantine pepper sauce (*galray pfeffer*) with it.

27 A Roast Dish (*brauten*)

Take the rectum (*arßdarm*) of a calf and clean it thoroughly. Chop the lungs together with bacon and fill it into the intestine. Spice it and boil it, then lay it on a griddle and roast it.

28 Roast Suckling Pig

Fill a young suckling pig thus: Take eggs and break them into fat and stir them well and thoroughly. Then take the lungs and the liver and the kidneys, or the lungs alone, and chop them very well together. Spice it and colour it. Then lay out (*erstreks*) the pig into a cauldron and after that, stick it on a long spit. Grease (*salb*) the pig evenly on the outside so that the skin does not burn nor become too hard. You may also fill it with whatever you please, like a goose. And draw a roast sausage through its mouth lengthwise.

29 Galantine for Roast Goose (*brauten gänß galray*)

Take a young goose when it is well prepared and roast it very nicely. Take garlic and the same quantity of white bread and pound that in a mortar, and pour in wine and vinegar and pass it through a cloth. Then pour in honey and boil it up, and spice it well, then you have a good galantine (*galray*) with the goose.

30 Filled Geese

Again take a goose as before, or one that is older, and prepare it. Grasp it (*begriff die*) between skin and flesh as you do a chicken and take garlic and bacon and pepper, pound that, fill it with this, and roast it very well.

31 A Filling for a Goose

A filling for a goose: Grasp (*begriff* – as above) a goose and fill it with garlic, pounded bacon, and pepper. Also prepare a filling of juniper berries, bacon, and eggs and a little bread and spices. Also use bacon, green pears, and juniper berries, and chopped parsley or onions.

32 Roasted Goat Liver

Take the liver of a billy goat (*aines bockes leber*) and chop it small while it is raw. Chop eggs and white bread with it, wrap it in a caul (*ain netz*) and thus roast it.

33 Roast Pike

Take pike or other large fish, remove their skins raw and take out the bones as well. Chop the flesh (*das gebrät*) small, spice it, and press it in a carved mould (*ain Ingraben form*) if you please. It can be shaped like fish or partridges or other things. Boil it in these (moulds). Afterwards, remove it from the mould and roast it on skewers or otherwise. Then slice long pieces like bacon from the fish and lard it like you do a real roast, except that you add some crumbs of white bread. Use two wet knives to pat it into shape like a loaf and boil it in a pan. Then roast it on a spit as is described above.

34 A Dish of Eggs (*ayer essen*)

A dish of eggs: Take 20 eggs and boil them in water so that the yolk stays just liquid and the white is hard. Take them out and break them open at the tip, and pour out the yolk into a pan. Add fat or oil and stir it with one another over the fire until it turns firm (*keck*). Then take it out and lay it on a clean plate. Chop it small, and then take one spoon with ginger (*ainen löffel mit ymbern*) and one spoon with cinnamon and a little saffron, as much as a bean. And one spoon with grains of paradise (*ain löffel fol bärißkörner*) and sugar and a little salt, and mix it all together. Then take two raw eggs and break them into it, and mix it all together. Afterwards take the chopped (*das gehacketes*) and fill it into the first eggshells again in which the whites have remained. Have hot water ready beforehand, throw in the eggs and let them boil so that they turn out hard. Then peel them nicely and prepare a thin batter (*taiglin*) with eggs, saffron, and sugar, and coat the shelled eggs in it. Fry them in a pan, or stick them on a skewer and roast them on a griddle before you fry them. Let the yolk of an egg run over them and strew ginger on it. Serve this as a roast dish and prepare a thin pepper sauce (*ain duinn pfefferlin*) for them.

35 Sauce (*Seltz*) for a Loin Roast (*lentpraten*)

Take the loin roast of a calf and roast it. Take rye bread and vinegar and parsley, pound that in a mortar, and pass it through a cloth. That will be a sauce, serve it with the roast.

36 Spoon Dish (*Muoß*)

Fried (*Gebrauten*) *muoß*: Take only eggs and an equal quantity of fat, salt it, and do not make the fat too hot. Put it into a pan and fry (*braut*) it with that. And prepare a stiff (*kecken*) dough of egg and roll it out (*will in*) into thin sheets. Fry it in fat and then chop it quite small, and prepare it with eggs and milk.

37 Spoon dish of fritters (*Muoß von gebachem*)

Take fried *strubeten* (*Strauben*, a kind of pulled fritter) and chop them small. Boil them in thick milk and beat two eggs into it and colour it. And when you wish to serve it, strew spices on it, that way it becomes very good.

38 Chop *Struben* (*Strauben*) very well and add milk and eggs and make a *muoß*. If you wish, spice it and colour it.

39 Cheese Spoon Dish (*käss muoß*)

Also prepare a *muoß* of grated cheese and boil this and add milk and eggs and leave it white.

40 *Muoß* of fish roe

Also pass through raw fish roe, milk (probably the milt i.e. the fish's sperm sac), and liver with white bread, and chop the innards (*ingäder*) into this very small, and make a *muoß* of this with almonds and with sugar, that will be the noblest *muoß*.

41 *Muoß* of brains

Pass through brain with bread and make a *muoß* of it with eggs and milk, and have it white or coloured, as you wish.

42 *Muoß* of peas

Pea *muoß* is made of white (peas) passed through without any addition or red peas and without other things, but you may make it sweet with honey.

43 *Muoß* (of) liver

Take a roe deer liver and boil it very well, then chop (*czerhack*) it very small in a mortar with the broth, with rye bread, wine, and vinegar. Afterwards, boil it in a pot, then it turns black. Also chop bacon into it in small pieces. When it has boiled, prepare a pancake (plat) with eggs in a pan, and when you wish to serve it, place the sheet on top.

44 *Muoß* of crawfish

For a crawfish *muoß*, take crawfish and cut off the bad (part) by the eyes and pound the rest in a mortar. Take the crumb of white bread into it and pass it through with milk afterward. Then put it into a pan and make a *muoß* of it. This will turn out red.

45 *Muoß* of pears

Pear *muoß*: Pass through pears that are well boiled and add grated spicy gingerbread (*bimeczelten*). Boil it well and add honey and spices.

46 Roasted milk

Roasted (*Brauten*) milk: Take eggs and milk in equal amounts, beat it together and add salt and saffron, as much as it needs. Put it into a pot and hang the pot in a cauldron full of water so that the water cannot get into the pot, and let it boil well until it solidifies (*gestekin*), and serve it as a spoon dish of eggs (*ayer muoß*). But if you wish to roast it, lay (*zuh*) it on a clean cloth until it is drained

well. Then also place the cloth over it and weigh it down with a board with stones on it. Thus it becomes as solid (*keck*) as a cheese. Then slice it with a thread (*czerschnid es mit ainem faden*) and lay it on a griddle like an udder, and strew it with spices or with sugar. You may also pour hot fat on it, and you may also serve it in a pepper sauce or in a *bruoge* (a type of sauce) if you wish.

47 A porridge (*bry*) of beans

Make a bean porridge of pounded (*gestossnen*) beans and beans that have been passed through a cloth or sieve (*durch gezognen*) and serve it like an almond cheese with all things.

48 Elderflower *muoß*

Take elderflowers and boil them in milk and pass that through a cloth, and make a *muoß* with this as you please, and with grated white bread or other things, that will taste very good (*gar wol geschmack*) and also be healthy. You may also colour it and spice it if you please, but it has a good flavour by itself. And hereafter follow many *muos* dishes (*mengerlay muoser*).

49 *muoß* of borage

Also prepare a borage (dish) from the flowers as you do with elderflower porridge (*holdermuoß*).

50 A dish (*essen*)

If you would prepare a courtly dish for which one uses all manner of meat, be it wild or domesticated, boiled or roasted, take four calves' feet or more and boil them until the bone falls off them in a broth. Then take as much vinegar as there is of the broth and pound the feet in a mortar once the bones separate from the meat. Then pass it through a cloth all together while it is hot, and then add a good spoonful of honey and also other spices. Then pour it over roasted meat, but if it is boiled, fry/roast (*röst*) it and then pour it over. Thus it will gel (*gestaut es*).

51 Chickens put together (*angeleten*)

For put-together chickens, take old hens and pick them apart lengthwise and cut off their meat (*gebrätt*), but see that the bones stay connected to each other. Chop the meat and add bread and bacon and spices, and lay it back over the bones and boil that. Thus you have put-together chickens. And put the skin over it and pin/sew (*heft*) it together and then boil them nicely. Also mix in eggs or parsley or other things into it. Small raisins would also be good.

52 A ladies' dish (*frowen essen*)

If you would make a ladies' dish, boil the udder of a cow so that it does not have too much broth, and then take half the aforesaid broth. And take two slices of white bread and toast them on a griddle, and brush them with three egg yolks (and pass them) through a cloth with the broth. Cut the udder into slices and roast (*röst*) it on a griddle, and then cut it small into the broth in which it has been boiled. Put it into a small serving dish (*schuisselin*) and add ginger and saffron, and warm it until it achieves the proper thinness, then it is proper.

53 A Calf's Head

For a good calf's head, cut off the lower neck, take the other part (i.e. the head) and boil it well. Break apart the cranium (*hiern schallen*) and place good spices in it and good hot fat, and roast it on a griddle.

54 Meatballs (*kuigellin*) of veal

Make meatballs of veal thus: Take of the meat, and bread, and a little egg so that it sticks together. Chop it and season it and make round balls like small fritters (*kuochlin*) and throw them in boiling water and let it boil well. Serve them dry (i.e. without sauce) with parsley, or in a sauce (*Jusel*) or fry them in fat and then serve them in pepper sauce.

55 To fill a gut

Take a hindmost gut (*hindern darm* i.e. a rectum) and fill it thus: Chop a lung and bacon and spices and fill it. Also take a brain, eggs, and bread, and season it and fill it. You may also mix in a little honey if you wish.

56 klob wurst

Take the liver of a goat (*aines bockes leber*) and chop it small while it is raw, together with eggs and white bread. Season it and colour it and wrap it in a caul, and fry it (*röschs oder brauts*). You may also chop bacon and parsley into it.

57 Almond cheese (*cziger*)

Take almonds and pound them very well and make a good milk with that. Pass them through with a little white bread (read *wiss brottes* for *wins brottes*) or put in grated white bread and pour in a little wine, and let it boil up until it thickens. Then draw it onto a sieve or a cloth, just as you do another cheese or milk (i.e. curdled milk). When you wish to serve it, spread it out lengthwise on a red serving bowl with a knife or a wooden shingle (*schindel*). Strew it with almond kernels and pour on almond milk on either side, strewn with sugar.

58 A chopped dish (*gehäckt*) in Lent

Make a *gehäckt* in Lent of chopped almonds. Colour part of them and leave the other part white, and strew sugar on that. For the third part take small raisins boiled up (*geschuilt*) in a pan with a little wine.

59 Crackling (*gruiben*) in Lent

Cut white bread into cubes like bacon and fry that in fat or in oil until it is brown, and strew that onto the spoon dishes (*mueser*) like cracklings, that is courtly. Also cut apples thus and also fry

them in fat and also serve them on spoon dishes (*mueßern*) in Lent.

60 Sweet sauce

Prepare a trout or a salmon or a whitefish (*Inlancken*) thus: In a sweet sauce with fish livers and grated gingerbread or with pepper bread (*leppczelten oder mit pfeffer brott*) or with toasted flour (*gebrentem mell*) and honey, as is described above. Add almond kernels and both kinds of raisins (*bayderlay winber*) and figs, and serve that over the fish cold, or lay the fish into it.

61 Galantine (*sultz*)

Prepare fish in galantine (*Sultz visch*) thus: Take wine, vinegar and water and boil the fish in this. Lay them in cold water and wash the fish and the scales off of the fish. Strain the cooking liquid (*suppen*) and lay the fish in it, and salt it very little.

62 Figs in sauce (*figen sultz*)

Thrust the figs on skewers, as many as you wish, and boil the figs in a cauldron or a pot and pour in equal amounts of wine and water. Afterwards, take grated bread and gingerbread and add it to the broth. (Also add) figs, honey, and vinegar passed through a cloth and spices, and season it, colour it, and let it boil up all together. Place the figs in a vessel and pour the sauce over them, and when you wish to serve it, strew raisins over it and serve it.

63 Bent fritters (*krapfen*)

For bent fritters like horseshoes, you shall grate good cheese and take half as much flour and break eggs into it so that it can be rolled out better. Season it enough and roll it on a board so that it becomes like sausages. Then shape bent fritters like horseshoes. Those will turn out very good and are quite healthy, and you shall fry them in fat.

64 Fritters (*krapfen*) in Lent

Make fritters in Lent thus: Take green nuts and figs and pound them together, and season that and lay them in a pan in oil or fat so that it boils up. Afterwards, wrap them in leavened (*erhabem*) dough in the way of *krapfen* and fry them. Serve them cold or in a pepper sauce.

65 Fritters (*bachen*) in a sauce (*Jussel*)

For fritters in a *Jussel* (sauce), take grated cheese and flour, break eggs into it, and season it well. Knead it together and roll it out on a board and make long, thin strips of it and fry them in fat. After that, cut them into a sauce (*Jussel*).

66 Fritters of fish roe

Take fish roe and draw it through a little white bread raw, or otherwise dust it with good white flour

like a *struben* (type of fritter) batter. Colour it a little, if you wish, and make good *struben* of this or other good fritters or season it and make flat cakes (*flädlin*) of it baked in an oven, or make boiled dumplings (*kuechlin*) of it like those made of eggs.

67 Fritters of *kroßayer*

To make *kroß ayer*, break open eggs at the broad end and beat them very well. Add pepper and saffron and chopped parsley and sage. Cook (*röschs*) them in a baking dish (*juochen pfannen*, parallel has *kuochen pfannen*). Thrust them on a griddle and roast them.

68 *kroß ayer*

For *kroß ayer*, break them open at the tip and leave the shells whole. Take only egg yolks and beat them well in a bowl and season and salt and colour them, and add chopped parsley and sage or *braunwurtzen* (Ehlert reads Galium odoratum, may also be Scrophularia nodosa) or other things to it, whatever you wish. Fry (*röst*) it and chop it small and put it back into the shells. Stick them in skewers and roast (*brauts*) them on a griddle.

69 Fried morels

Take small morels, wash them very clean and cut off the stems. Make a thin batter of white flour and pour in a little wine. Colour and season it, draw the morels through it and fry them in a pan.

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