

cast þ^o gode broth and whyte grece. Powd^o fort.
safrōn vions & salt.

Loseyns ^p.

^{xx}
II. IX.

Take gode broth and do ī an erthen pot, take flō
of payndemayn and make þ^of past with wa^r. and make
þ^of thynne foyles as pap^a with a roller, drye it harde
and seeþ it ī broth take Chese ruayn ^r grated and lay
it in dish^o with powd^o douce. and lay þ^on loseyns
ifode as hoole as þou mizt^s. and above powd^o and
chese, and so twyse or thryse, & sūe it forth.

Tarlett ^t.

^{xx}
II. X.

Take pork yfode and grynde it small with safrōn,
medle it with ayreñ and raisons of coraunce and pow-
d^o fort and salt. and make a foile of dowh^z ^u and
close the fars ^x þinne. cast þ^o Tartlet^o ī a Panne with
faire wa^r boillyng and salt, take of the clene Flesh
without ayreñ & boile it ī gode broth. cast þ^oto powd^o

^p Loseyns. Vide in Gloss. \

^a foyles as pap. *Leaves* of paste as thin as *paper*.

^r Chese ruyan. 166. Vide Gloss.

^s mizt. Might, i. e. can.

^t Tarlettes. *Tarlettes*, in the process.

^u foile of dowh^z, or dowght. A leaf of paste.

^x fars. Forced-meat.

douce