

Fry blaunched. xx.
VII. VIII.

Take Almand⁹ blaunched and grynde hē al to doust,
do þise ī a thynne foile. close it þinne fast. and fry it
in Oile. clarifie hony w Wyn. & bake it þw.

Frytō of Pasternak⁹ of }
of Applesⁱ. } xx.
VII. IX.

Take skyrwat⁹ and pastnak⁹ and apples, & pboile hē,
make a batō of flō and ayren, cast þto alc. safrōn &
falt. wete hē ī þ batō and frye hē ī oile or ī grece. do
þto Almand Mylk. & sue it forth.

Frytō of Mylke. xx.
VII. X.

Take of crudd^k and þsse out þ wheyze^l. do þto sū
whyte of ayren. fry hē. do þto. & lay on sug and
messe forth.

Frytō of Erbes. xx.
VII. XI.

Take gode erbys. grynde hē and medle^m hē w flō
and wat & a lytel zest and falt, and frye hē ī oyle. and
ete hē w clere hony.

ⁱ Frytour, &c. Contents has only, *Frytours of Pasternakes*.
N. B. *Frytour* is *Fritter*.

^k Cruddes. Curds, per metathesis.

^l wheyze. whey. ^m medle. mix.