

Pochee <sup>l</sup>.xx.  
IIII. X.

Take Ayren̄ and breke hem ī scaldyng hoot waſ.  
and whan þei bene fode ynowh. take hē up and take  
zolkes of ayren and rawe mylke and ſwyng hem to-  
gydre, and do þto powdō gyng ſafroñ and ſalt, ſet it  
ouē the fire, and lat it not boile, and take ayren̄ ifode  
& caſt þ ſew onoward. & ſūe it forth.

## Brewet of Ayren̄.

xx.  
IIII. XI.

Take ayren̄, waſ and butī, and ſeeþ hem yfere  
with ſafroñ and gobett<sup>9</sup> of cheſe. wryng ayren̄ thurgh  
a ſtraynō. whan the waſ hath foden awhile. take þēne  
the ayren̄ and ſwyng hē with vious. and caſt þto. ſet  
it ouē the fire and lat it not boile. and ſūe it forth.

Macrows <sup>m</sup>.xx.  
IIII. XII.

Take and make a thynne foyle of dowh. and kerve  
it on peces, and caſt hem on boillyng waſ & ſeeþ it  
wele. take cheſe and grate it and butī caſt bynethen  
and above as loſyns. and ſūe forth.

<sup>l</sup> Pochee. Poached eggs. Very different from the present way.

<sup>m</sup> Macrows. *Maccherone*, according to the Recipe in *Altieri*, cor-  
responds nearly enough with our process; so that this title seems to  
want mending, and yet I know not how to do it to satisfaction.