

Chyryse¹.xx.
II. XVIII.

Take Almand⁹ unblanched, waifshe hem, grynde hem, drawe hem up with gode broth. do þto thridde part of chyryse. þ ston. take oute and grynde hem smale, make a lay^o of gode brede ā powd^o and salt and do þto. col^o it with sand^r so that it may be stondyng, and florish it with aneys and with chewe-ryes, and strawe þuppon and sūe it forth.

Payn Fondew^m.xx.
II. XIX.

Take brede and frye it in grece oþ in oyle, take it and lay it in rede wyne. grynde it w^r raisōns take hony and do it in a pot and cast þinne gleyr⁹ ^a of ayreñ wip a litel wañ and bete it wele togider with a sklyse^o. set it oue the fir and boile it. and whan the hatte^p arifith to goon⁹ oue, take it adōn and kele it, and whan it is þ clarified. do it to the oþe with fug⁹ and spices.

¹ Chyryse. *Chiryse* in the process. *Cherisyse*. Ms. Ed. II. 18. *Chiryse* there are cherries. And this dish is evidently made of Cherries, which probably were chiefly imported at this time from Flanders, though they have a Saxon name, *cýrre*.

^a fōndewe. Contents. It seems to mean *dissolved*. V. *found* in Gl. ff.

^a gleyres. Whites.

^o Sklyse. Slice.

^p hatte. Seems to mean *bubling* or *swallop*.

⁹ goon. Go.