Fonnell".

XX.

Take Almand unblanched. grynde hem and drawe hem up with gode broth. take a lombe x or a kidde and half rost hy. or the pridde part, sinyte hym i gobet and cast hym to the mylke. take smale bridd ysasted and ystyned x. and do pto sug, powdo of canell and salt, take zolkes of ayren harde ysode and cleene a two and ypanced with slo of canell and slorish p sewe above. take alkenet fryed and ysondred and droppe above with a sep and messe it forth.

Douce ame .

xx. 111.111.

Take gode Cowe mylke and do it in a pot. take plel. fawge. ylope. fauay and oop gode herbes. hewe hem and do hem in the mylke and feep hem. take capons half yrosted and singte hem on pecys and do pto pyn and hony clarified. falt it and colo it with fasron a sue it forth.

- Fonnell. Nothing in the recipe leads to the etymon of this multifarious dish.
 - * Lombe. Lamb.
- y thridde. Third, per metathesin.
- * yfasted and ystyned.
- * cleeue. cloven.
- ypanced. pounced.
- c yfondred. melted, dissolved.
- d fep'. feather.
- *Douce Ame. Quafi, a delicious dish. V. Blank Desire in Gloss.

 Titles of this tissue occur in Apicius. See Humelberg. p. 2.

E 2

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