

yt up and spot yt wel wyth gret salt of peite^r there were the restyng ys and after lat yt hange in reyn water al nyzt or mor^r.

LVIII. For to make pōndorroge^s.

Tak Partrichis wit^r longe filettis of Pork al raw and hak hem wel smale and bray hem in a mortar and wan they be wel brayed dō thereto god plente of pouder and zolkys of eyryn and after mak ther^r of a Farfure formed of the gretnesse of a onyōn and after do it boyle in god breth of Buf other of Pork after lat yt kele and after do it on a broche of Hasel and do them to the fere to roste and after mak god bature of flour^r and egg^r on batur^r wyt and another zelow and do thereto god plente of fugur and tak a fettere or a styk and tak of the batur^r and peynte ther^r on above the applyn so that on be wyt and that other zelow wel colourd.

Explicit seruitium de carnibus.

^r Pierre, or Petre.

^s Vide N^o 42.

^r with.