Boyle alle to geder, and serve hit penne, And sett hit forthe before goode men.

## Mylke rostyd.

Take swete mylke and put in panne,
Swyng eyren with alle, grynde safron
And do perto; welle hit penne,
Tylle hit wax thykke, as I pe kenne;
And sethe and sye hit thorowghe a cloth,
Presse hit, pat leves, withouten othe;
When hit is colde, leche hit with knyves;
Rost hit, and messe hit forthe on schyves.

For to make a potage of welkes.

Take welkes and wasshe fayre, in blythe, In water, and take whyte salt perwith And after hakke hom on a borde, As smalle as pou may, at a worde, And bray hom in a morter clere; Sethe hom in mylke over pe fyre; I almondes or of a clow pou take schalle, Lye hit with amydone perwith alle; Coloure hit with safrone, and do perinne Poudur of peper, or goode comyne.

For to make potage of oysturs.

Perboyle pyn oysturs and take hom oute; Kepe welle py bre with outen doute, And hakke hom on a borde full smalle, And bray in a morter pou schalle; Do hom in hor owne brothe for goode, Do mylke of almondes per to by pe rode, And lye hit up with amydone, And frye smalle mynsud onyone

<sup>1</sup> slices.