

forth and florish it with aneys in confyt rede o<sup>9</sup> whyt.  
and with Almand<sup>9</sup> fryed in oyle. and sūe it forth.

Blank Dessorre <sup>x</sup>. xxxvii.

Take Almand<sup>9</sup> blānched, grynde hem and temp hem  
up with whyte wyne, on fleish day with broth. and  
cast pinne flo<sup>9</sup> of Rys. o<sup>9</sup> amydon <sup>y</sup>, and lye it p<sup>9</sup>with.  
take brawn of Capons yground. take sug<sup>9</sup> and salt and  
cast p<sup>9</sup>to and florish it with aneys whyte. take a vessel  
yholes <sup>z</sup> and put in safroñ. and sūe it forth.

Morree <sup>a</sup>. xxxviii.

Take Almand<sup>9</sup> blānched. waifshe hem. grynde hem.  
and temp hem up with rede wyne, and alye hem w<sup>t</sup>  
flo<sup>9</sup> of Rys. do p<sup>9</sup>to Pyn<sup>9</sup> yfryed. and col<sup>9</sup> it with sādr<sup>9</sup>.  
do p<sup>9</sup>to powd<sup>9</sup> fort and powd<sup>9</sup> douce and salt. messe it  
forth and flo<sup>9</sup> it <sup>b</sup> with aneys confyt whyte.

<sup>x</sup> Blank Dessorre. V. Gl. ff.

<sup>y</sup> Amydon. "Fine wheat flour steeped in water, strained and let  
stand to settle, then drained and dried in the sun; used for bread  
or in broths." Cotgrave. Used in N<sup>o</sup> 68 for colouring white.

<sup>z</sup> yholes. Quere.

<sup>a</sup> Morree. M. Ed. 37. *murrey*. Ibid. II. 26. *morrey*; probably  
from the mulberries used therein.

<sup>b</sup> flo<sup>9</sup> it. Flourish it.