

Crustard<sup>2</sup> of Flessh. xx.  
VII. XIII.

Take peiōns<sup>1</sup> and smale bridde<sup>3</sup>  
 smyte hē ī gobett<sup>4</sup> wip<sup>5</sup> viaws<sup>2</sup> do<sup>6</sup> pto faf-  
 ron; make a crust ī a trāp. and pynche it. & cowche  
 p<sup>7</sup> flessh pinne. & cast pinne Raifōns coranče. powdō<sup>8</sup>  
 douce and salt. breke ayren and wryng hem thurgh  
 a cloth & swyng p<sup>9</sup> fewe of p<sup>10</sup> p<sup>11</sup> and helde  
 it<sup>12</sup> uppon the flessh. coue it & bake it wel. and sūe  
 it forth.

Mylat<sup>9</sup> of Pork. xx.  
VII. XV.

Hewe Pork al to pecys and medle it w<sup>13</sup> ayren &  
 chesē igted. do<sup>14</sup> pto powdō fort fafron & pyner<sup>15</sup> with  
 salt, make a crust ī a trāp, bake it wel pinne, and sūe  
 it forth.

Crustard of Fyshe. xx.  
VII. XVI.

Take loch<sup>16</sup>, laumprōns, and Eelis. smyte hem on  
 pecys, and stewe hē wip<sup>17</sup> Almañd Mylke and viōns,  
 frye the loch ī oile as tofore. and lay p<sup>18</sup> fissh pinne.

<sup>2</sup> Crustards. Pies.

<sup>1</sup> peiōns. pigeons. V. ad N<sup>o</sup> 48.

<sup>5</sup> viaws. Verjuice.

<sup>12</sup> helde it. pour, cast.

<sup>15</sup> pyner. Vide Pref.