

## ANCIENT COOKERY.

A. D. 1381.

*Ac incipiunt universa servicia tam de carnibus quam de piffibus<sup>a</sup>.*

I. For to make Furmenty <sup>a</sup>.

**N**YM clene Wete and bray it in a morter wel  
that the holys<sup>b</sup> gon al of and seyt<sup>c</sup> yt til it  
breste andnym yt up. and lat it kele<sup>d</sup> andnym fayre  
fresch broth and swete mylk of Almandys or swete  
mylk of kyne and temper yt al. andnym the yolkys  
of eyryng<sup>e</sup>. boyle it a lityl and set yt adon and messe  
yt forthe wyth fat venyon and fresh moton.

<sup>a</sup> See again, N<sup>o</sup> I. of the second part of this treatise.<sup>b</sup> Hulls.<sup>c</sup> Miswritten for *seyth* or *sethe*, i. e. feeth.<sup>d</sup> cool.<sup>e</sup> eggs.