The Prince of Transylvania's court cookbook

From the 16th century

THE SCIENCE OF COOKING

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The Science of Cooking

Written by

The Prince of Transylvania's court master chef at the end of the 16th century

FOREWORD

In the summer of 2017, I tripped over a rabbit hole and fell into this project. A friend of mine had come across the text of a manuscript, The Science of Cooking, on a Hungarian website, along with a list of feast menus for a Transylvanian castle for January, 1603. As we were both part of a large group of medieval enthusiasts with a particular interest in recreating the food of the time period, we were all saddened because here were nearly 600 recipes that, as far as we knew, no one primarily speaking English had ever tried to re-create. And none of us actually could read Hungarian. Google Translate gave us a list of recipe titles but…fascinatingly wrong is the best way I can describe the result. Grim Reaper Cow Beef Juice? Husband with Sharp Tongue? Trout Doughnut?

It then hit me, out of the blue summer sky, that there WERE people who read Hungarian as a matter of course, and who you could pay to do the translation. It was too expensive for any one of us to attempt, but in fifty hours and 28 minutes, we had crowdfunded the money necessary to make this happen from just a local-ish subset of my medieval cooking friends.

So, about the manuscript. This came from the scan of a book by a man named Radvánszky Béla who, in 1893 published a book with a transcription of this manuscript. The manuscript was one of two existing copies, using in this case the one dating to 1620. Radvánszky himself, after studying the manuscript, believed the original text dated to the second half of the 1500's, based on word usage and comparisons with similar recipes from other sources. In fact, the word tragacanth, used in a few recipes herein, did not reach Europe from the Arabic countries until 1558. He also included records of 1603 feast menus, and there is a strong correlation between the dishes listed and the recipes provided.

Then we come to this translation. I must be frank. I am a re-creator, a historical reenactor and hobbyist who wants to try to make these dishes so I can learn about the time and culture from a hands-on perspective. I absolutely did not want to wait ten years for some graduate student seeking his doctorate to release a scholarly treatise on the subject, which might or might not be complete and might be more interested in counting the times that vinegar vs lemon juice was used in souring a dish.

So I hired Bence Kovacs, a translator we found online to give us a translation. He is neither cook nor historian Since that time, I've been cleaning it up and correcting word choices based on my experiences as an amateur "food historian". And so it will not be perfectly accurate. Along the way, I have been lucky enough to find Julia, her husband David, and her sister Marti, who belong to the same historical re-creation group I do, but live on the other side of the continent. They're native speakers of Hungarian, have a great research library, and also have an interest in medieval history, language, and food…but they never would have tackled a project like this alone, because they have lives to live! They have been invaluable in giving me details of the geography of Transylvania, knowledge about traditions, better word choices, and a huge amount of history of the region. Julia has even found her own manuscript to translate, so this one isn't just hanging in the wind alone.

So. If you're some expert in the field, and you see a mistake, mea culpa! We're still working to make this better, and will be glad to incorporate your knowledge into this...well, rabbit hole is pretty accurate. And if you see the Mad Hatter, tell him I'll be along as quick as I can. I'm trying to get these caviar (not trout!) doughnuts to work out…

Glossary

Bacon: Transylvanian/Hungarian bacon (salo) is not like American, British, or Canadian bacon as it is primarily large slabs of fat, cured, salted, or smoked so it could be eaten without further cooking, though it often is cooked or used as an ingredient in dishes that are later cooked. It is frequently packed in pepper or other herbs, similarly to the Italian lardo, and is used as a cooking fat, to bard less fatty meats, or in place of butter.

Clean pepper/pure pepper: The word for clean can also refer to pure or white. In food, it can also refer to an item being peeled, in the sense of cleaned (peeled) ginger or even pepper—pepper with its outer black skin removed.

Csiger; Low quality wine made from skins, pulp, seeds and stem left in the wine press. Modernly, the word is vinasse.

Dough/batter: In medieval Hungarian, the same word is used for both—check the context

Dry/dried/salted: many foods referred to as dry or dried were often salt preserved, so the terms are at least somewhat interchangeable. "To give (a food) its salt" meant salt to taste.

Furnace: Also known as a "tiled stove", these floor-to-ceiling ceramic tile-covered edifices were actually very efficient space heaters, where a small fire was built in a hearth chamber (with low fuel requirements), with the exhaust being routed through various channels which radiantly heated a room or even a home far better than standard fireplace heating. They often included a small oven space, smaller than the usual very large medieval ovens, but were perfectly suited to baking for small numbers, such as a royal table.

Fry/boil/cook/bake/roast: in Hungarian of the time, all five of these were approximated by a word meaning "to cook", and the specific method of cooking was defined by context.

"Give it it's pepper…": Pepper is such a ubiquitous spice in these recipes it occasionally appears to have come to mean to season the food well, especially when the recipe calls for pepper, and then later says to "give it it's pepper.". The same construction is sometimes used with salt.

kalács: A sweet, eggy yeasted bread with fine crumb, often made with raisins, and often made in a braided shape. The root of the word is a Slavic borrowing, and probably means round. May be related to the Jewish Challah, as it is very similar.

Itze (also ice): Medieval Hungarian liquid measurement, approximately .85 liters or 3 1/3 cups

Laska: modernly: unleavened flatbread, made of flour, water and salt, kneaded and folded into layers, and quickly griddled so the air pockets puff up slightly, and served warm with butter. In the Transylvanian dialect, it is a dough of flour and water, or egg, flour, and water rolled out and cut into noodles. The noodles are meant here.

lót: Medieval Hungarian measurement of weight, approximately 17.5 grams or 1/32 pound

Mace: Literally, "Saracen-nut-flower", the dried outer fruit surrounding a nutmeg seed
Meszely; Medieval Hungarian measurement, about 3/10 of a liter, about 1 ¼ cups

Noble Rot: A complex fungal infection of certain wine grapes—while looking inedible, the resulting grape juice (and wine from it) is sweeter and with a more complex flavor.

Paste/pastry/pasta: In Hungarian of this time, the words for all three of these were the same, and you must deduce which is meant by context. Paste, as a verb, meant to spread, as in to paste butter on a plate or piece of bread.

Pinnata: a smallish baking dish with raised sides, as in a pie pan. They often seem to have lids which were designed to hold burning charcoal, to cook both sides simultaneously, as in a modern camp oven.

Pogácsa: a small short cylindrical baked good, similar to the American biscuit (the rolled and cut version as opposed to the drop variety), often with flaky layers. Modernly, the most popular types are savory, and may have pork cracklings or cheese added to the dough, but the little round spiced honey-cakes the Germans call pfeffernüsse are sometimes called mézes pogácsa in Hungarian—the word was borrowed from the southern Slavs, but originated with the Italian focaccia.

Salty pancake: literal translation for a batter used in frying, generally made from eggs, flour, and salt. Occasionally other things are added.

Shrink: usually, it means to curdle, though sometimes it can refer to reducing and concentrating a liquid by boiling it down.

Small grapes: Small grapes may be those which are not yet fully ripe, resulting in a sour fruit. A great many recipes in this collection have souring agents of one sort or another. Elsewhere in medieval Europe, unripened grapes were processed into verjus, the juice of unripened grapes, for the same purpose.

Strainer: the most commonly mentioned utensil in these recipes, a strainer or colander was used to remove liquids from foods before processing them further, or sometimes to puree foods by forcing it through the holes. Often the liquid was reserved and reintroduced.

Tree oil: Most likely olive oil, imported from Italy. Several of the recipes herein that are said to be from Italy call for "tree oil". Walnut oil is mentioned separately.

Túró: A common Hungarian curd cheese, made with cow's milk and an active bacterial culture. It is unsalted and distinctly different than cream cheese, mascarpone, fromage frais, ricotta or others. Milk is inoculated with the acidophilus culture (say, from active cultured buttermilk), allowed to form a curd while in a warm place for a day or two, then heated indirectly at 200F for 6+ hours (an oven is a good tool for this). The resulting homogenous curd is then allowed to drain 2-3 hours. Note for re-creators on a budget: pasteurized milk can be used to successfully make the cheese!

Vetrece: A common stewed meat dish related to modern goulash made from any of a variety of meats where the meat is cut into strips before simmering. The recipe instructions advise us to cut meat like a vertrece, meaning to cut it into strips.

Vinegar: in medieval times, Hungary and its principality Transylvania were major producers of wine (primarily white wine until the mid-1500's). After the mid-1500's, reds became more popular and common. As wine will become vinegar nearly automatically without modern intervention, it is reasonable to assume the vinegars in the recipes were wine vinegars, although with apples being common, cider vinegar might not be unusual

First part of the science of cooking.

[**text begins here**]…keep it, so that the flies wouldn't lay eggs on it. However, if you can't kill the hen, ask your master; take both of its wings in your left hand, take its neck with your two fingers and cut it under its wattle, be cautious not to cut its neck.

Do the same with the goose and chicken. If you use vinegar, be sure to wash your hands before, lest your hands would taint it. If you want to pluck the feathers, don't use boiling water. The water for the goose and chicken should be colder than the sterlet's[1] water.

After you're done with plucking the feathers, singe it, put it into clean water, wash it, cut its nails, disembowel it, but put its stomach and liver into a different pot of water to clean it. When slaughtering a pig, take its nose with one of your hand and put a knife into its brisket. Water temperature should be similar to a chicken's, because you don't want to burn it. Put some ember[2] into the water. Don't put fat into the water. Wash it in the water, singe it, clean it in clean water, disembowel it from its stomach if you want to cook it, but if you want to fry it, then eviscerate it from its side. Remove its tongue and slice its neck in two places.

The following birds' feathers must be plucked out when dry, do not use water: great bustard, graylag goose, pheasant, grouse, peacock, little bustard, grey partridge, quail, blackbird.

Don't remove the stomach and the crop of the blackbird, remove only its innards, the other two organs usually contain juniper berries.

Treat the other birds like I told you, burn it and clean it like I said before.

On to fish: If your master hands you a carp or a crucian[3], remove its scales, wash it, clean its gill, remove worms if there are any, because worms are common in fish. Put it to a clean table and make some cuts. Open it up and put some salt into it. Cook it as your master or lord says.

If you want to cook a fish in salt, don't remove the scales, instead open it and put it into iced water, especially in the summer.

Wash the head and the legs of the calf, then cook it without removing anything. After it's done, pour some cold water onto it, then skin it. After skinning it, clean it with water. Remove its chin and its chin bones, clean its tongue, break its teeth with the handle of the knife or cleaver, clean its nose. Do the same with the lamb's head as you would with its legs.

Wash the insides of the calf. Then roll it in salt. Clean it with water, then put it into water with its head and legs. If it's summer, keep it in iced water[4]. Keep it like so until you have to cook it. Do the same with the lamb insides.

Second part of the science of cooking.

After you wake up, pray to God, wash yourself then wash your pot. If you want to cook beef, wash your pot thrice, salt it twice or thrice, not more; for if you salt it more, you can't undo it. If your master tells you to boil the pig before cleaning it, boil it with clean water. After you're done, pour cold water onto it then clean the animal. Do this with every kind of meat: chicken, goose, calf, lamb. Later we shall tell you how to cook these meats as well.

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[1] A type of sturgeon found in Transylvania

[2] Adding embers (hot ashes) to water would release lye, which would help clean—although it is caustic. If there is fat in the water, it would make soap!

[3] A kind of carp. Both of these fish have recipe sections

[4] This is the first of several references in the cookbook to using ice in the summer to keep foods safe or fresh.

Make preparations for the wedding, keep track of the days so that you won't bring shame upon yourselves!

Not only masters are needed, but woodworkers as well that know how to carve figurines, for if the master tells them to carve an elephant, unicorn, griffin or other animals, birds, they must be able to do so. Locksmiths are also needed. Besides the grand master, there should be other masters as well. There's no such person that knows everything there is to know, some know how to cook warm dishes, cold dishes, pastries, meat, birds, cheese, fish and so on.

If you have enough chefs, then proceed as said; if you have only two or three, divide their work; for we Hungarians cook warm dishes and dishes with salt and pastries too. However, it is better for a proper wedding to have a master for each task, because there you cook for many tables, and you need many masters to complete the task properly.

After the masters are done with the food, assign one or two painters who can gild the foods or chef creations[5] because even if the chefs have the time, they are not skilled at gilding.

The crest of the Princess must be written on the food, like the peacocks, pastries, deers, birds. These types of food are served to Princes.

If you're finished with everything, call the masters and ask them what type of food they do prepare. Tell them what to serve for the first course and what warm food should they make.

If you're an old man and can't stand, sit down on a chair in the kitchen. If the servants have brought the plates, tell them to prepare the dishes one by one.

Watch that you don't put the same food twice for a table, for the numbest guests will notice this too.

Serve the food quickly so that it doesn't become cold.

Finis praefationis[6].

About beef.

Old masters used to make thirty-three dishes of food from beef. Same with fish, chicken and goose.

I would like to remind all that God has helped me and I am very grateful.

First.

BEEF WITH PARSLEY.

I told you earlier how to prepare beef, do the same again. If you want to cook it with parsley, then don't spare the parsley leaves; look out, adding too much of black pepper and acid will foul the taste. Prepare it the way your lord likes it. If you serve a fifty or sixty-year-old man, then really cook his dish; if you serve younger people, cook according to their age, for the youngsters' beauty and legs are strong as well. Never serve an uncooked dish, no matter what your lord asks.

[5] Spectacle foods or subtleties

[6] End of the preface

Second plate of dishes with beef.

BEEF WITH HARVEST SAUCE.

If you want to cook with a harvest sauce, prepare the meat like I told you. Put parsley roots, (parsley) leaves and onions into it. After it's cooked, add six or seven eggs, according to your needs. After you're done, put the eggs into vinegar and start whipping it. Then pour the meat's juices into it. Pour it onto the meat again, but don't boil it; if you boil it, its size will suffer[7].

The third still with beef.

BEEF WITH GARLIC HARVESTER SAUCE

Do the same. What we call garlic harvest sauce, as I said, is that you beat eggs in vinegar, peel the garlic clove by clove, break[8] it well, add it to the eggs and vinegar; then dilute it (add broth or vinegar) as I said before. Break it well with the blanching stick[9]after adding liquid, be careful to keep it from shrinking.

The fourth with beef.

BEEF WITH CLEAN BLACK PEPPER.

As I said before about blanching it, giving it its salt[10], do with it the same. When you blanch it. After it is halfway cooked, if you want it for a lord or prince, add a small yellow onion to it [sliced] nice and thin. Wash it. Garlic whole, split parsley root on it, parsley greens, live[11] pepper, a little mace[12] too. When the time comes to serve it, give it the sauce, how your lord likes it, then add pepper and ginger, cook it with the spices about a quarter-hour, put it out[13] and let it settle from cooking, then serve it up.

The fifth with beef.

ROASTED BEEF WITH TARRAGON AND SAGE SAUCE.

Wash the meat and put it into a skewer, put salt on it and roast it; if it's roasting well, remove it from the fire and beat it with wood so that the salt would fall off. Slice it into a pot, let it keep its broth because it gives it taste. Pour some beef broth on it; if there is none, pour clean water onto it, put it on the fire and clean it. Add some onions and sage, but don't cut the sage leaves; if you want to slice them, slice them in half or third so that they would recognize it as sage. Add some juniper berries, but not too many, lest it becomes bitter. Add some vinegar, but not too much. Add some saffron, black pepper and ginger, but not too much.

[7] Meaning; It will curdle. Tempering the egg/vinegar and broth mixtures will result in a creamy sauce. Note that this sauce is used several times in the cookbook.

[8] chop

[9] Beat it

[10] Giving it its salt: salt to taste

[11] Fresh, as in not excessively aged

[12] Literally, Saracen-nut-flower

[13] Take it off the fire and allow it to stop boiling

The sixth with beef.

ONION LEAVES WITH BEEF.

Wash the roasted meat, put it onto a skewer, wash it and add some salt, then roast it. When making the soup, peel the onion and wash it in clean water. Slice it in a clean pot and pour the beef broth onto it. If you're serving this to only one table, you may use only three or four onions; boil them, but spare the onion[14], remove the soup, add some vinegar, ginger and black pepper; after the roasted meat is done, beat it so the salt will fall off, slice it onto a plate then pour the soup onto it.

The seventh with beef.

CHOKED ROASTED BEEF.

Wash the beef, put it into a skewer, and roast it like I said before. When it's half-done, beat it[15]. Be sure to catch its drippings in a pot. Cut into pieces, as many as you would want to serve. When it's in the pot, put a small loaf of white bread next to it; don't peel it just clean it[16], then add some juniper berries, but not too many, and do not crush them. Add some sage, and a little onion for the flavor. If it looks to you that the beef does not have enough liquid, add some beef broth. If you have lemon juice, add some; if you have none, you can use vinegar, but do not make it too vinegary. Find a lid for the pot, put it on, and then seal it well with paste[17] , but make sure you have added some black pepper and everything else it needs because once you have sealed it you can't open it again. When you want to serve it, put all the meat and much of the sauce on the serving dish, but do not include the loaf of bread because it does not belong there.

Eighth.

ROAST BEEF WITH JUNIPER BERRIES.

Break the juniper berries and mix it with the beef, add some salt, pour vinegar on top of it in a pot and leave it for a day. Remove it from the vinegar, put it on a skewer and roast it; this is a really good dish, proper for lords and princes.

Ninth.

COOKED ROAST BEEF.

Remove the insides of the beef, but don't scratch the outside[18]. Slice some shallot, bacon[19] and parsley, if you have no shallot onions will do. Add some black pepper, but it is no problem if you don't have any. Put these into the beef and stitch it closed so that it won't leak out. Cook it for a long time.

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[14] Do not overcook the onion

[15] Chop it

[16] Baking loaves of bread in wood-fired ovens can leave ash and charcoal on the outside of the bread. But this recipe does not call for removing the outer crust

[17] Using a flour and water paste to keep the steam from escaping—hence choking the dish

[18] Butterfly open the roast, making a hollow for the stuffing

[19] Hungarian Bacon is a much fattier product than American bacon, mostly fat, that is cured, salted, smoked, or a combination of these, and can be eaten uncooked, though it is often cooked further. If you have a European grocery in your area, look for "salo" Italian lardo is similar.

Tenth.

BEEF VETRECE WITH BREAD[20]

Salt the beef and smoke it. Don't leave it for too long on the smoke, cook it only when about to serve it. When serving it, pour some beef broth on top the bread and slice some onions. Then add the beef.

Eleventh.

Beef with peas.

Wash the beef like I told you to, put it into a pot and add some salt and parsley leaves. After it's done, wash some peas, put it into a separate pot and pour some beef broth on top of it, then cook it. When serving it, add the peas on top the beef.

Thirteenth.

Toasted vetrece.

Put it into very hot water, leave it for some time, and after its blood is drained take it out, wait for the water to drain then add some salt. Let it stand for three days, and smoke it on the third day. You can toast it outside if you have no smoke.

Do the same with the roast garlic beef. If you want to cook this for lunch, prepare the meat at the evening [before], add some salt, smoke it and leave it for a day. When you want to cook it, slice it into pieces. If you're cooking for a lord, put it into clean and hot water and pour the water into a different pot. Pass the broth through a strainer. When it's about half done, slice some onions into it and add some parsley roots. Add some vinegar when the onion is about to be cooked. When serving it, this should be the first course. If you want to cook beef vetrece, don't slice onions onto the bread, for not everyone likes it. When cooking the vetrece, peel two to three garlic cloves and break them. When the vetrece is cooked, pour beef broth on top the garlic. When they're together, shake it. Pour them together and serve it to your lord however he likes it.

Fourteenth.

Beef with rice.

If the rice is good, wash it a few times. Slice the meat according to how many will eat. Wash the meat, add salt in a clean pot and put it in the oven. When the meat is tender, pass through a strainer the water into a clean pot and pour clean water on top the meat. If you still need some water, pass through a strainer the previous pot on top, it's better than clean water. Add some mace and black pepper. When done, pour it on the rice and cook it.

When serving it, make sauce from ginger and sugar. This is expensive, so if you don't like it, you can eat it without.

Make the rice tender first then add it to the meat. If cooking for the sick, take care of the meat like I told you to, but add less rice. Don't add black pepper, add a little mace. Don't overcook the rice. Add some parsley leaves. Don't add too much salt for the sick.

Fifteenth.

Beef with barley porridge.

Prepare the meat like I told you to. Wash the barley. Cook it for the same time as the meat. Cook it in lots of water. Wash it thoroughly; when the meat is tender, you may pass the water through a

[20] Vetrece is a Hungarian/Transylvanian dish, thought to be an ancestor of Beef Stroganoff

strainer. If cooking for the sick, you may add some vinegar if the sick person likes it, for this is how they do it in different countries. If the sick is too weak to eat with his own hands, slice some bread crust so that the servants can feed the sick with a spoon.

Sixteenth.
Beef with gooseberry.

Cook and pass the gooseberries through a strainer. Cook the beef like I told you to. Cook the gooseberry in the meat broth. After the meat is done, pour the gooseberry with the broth on top, boil it and serve it.

Seventeenth.
Beef with wild carrots.

Do like I told you. Clean the wild carrots and slice them; if cooking for the old, slice it once again when cooking, wash the beef, cook it and add some black pepper.

Eighteenth.
Beef with sorrel.

Wash the sorrel and add a lot of it, it gives the meat a sour taste. When the meat is cooking, add the sorrel and add some black pepper.

Nineteenth.
Beef with asparagus.

Prepare the meat like I told you to. Break the asparagus, when the meat is cooking, add the asparagus and some parsley leaves.

Twentieth.
Beef with parsnip.

Do the same with the beef. Wash the parsnip and slice it. Not many know this dish, for parsnip is not native to our land, it grows in Poland.

Twenty-first.
Beef with cabbage leaves.

Do the same with the meat. Slice the cabbage leaves into little pieces and serve it with the meat.

Twenty-second.
Beef with Horseradish

Do the same with the horseradish leaves like the cabbage; add some salt.

Twenty-third.
Salted beef.

Slice the beef and cook it properly. Add some cinnamon, parsley leaves, and add some black pepper, salt and vinegar.

Twenty-fourth.
Beef with Pepper

Do the same with the beef, slice the bread into little pieces; pour some of the meat's broth on top of it and add some black pepper.

Twenty-fifth.
Beef with carrot.

Do the same with the meat. Add some bacon and sliced carrots, you may peel them too. If cooking for a prince, don't slice it into too small pieces.

Twenty-sixth.
Beef with salted cabbage.

Do the same with the meat; cook it, add some bacon, slice some cabbage[21]. After the meat is tender, serve it.

Twenty-seventh.
Beef with salted cabbage once again.

If you want to cook it for a prince, do the same with the meat. But add a big capon too. Slice the cabbage, add some black pepper and mix it with the capon. Make some pasta with black pepper, mix the capon and the cabbage with the meat when they are equally cooked. Cook them in a pot, if there's too little in the pot, add some salt and meat. After it's cooked, remove it from the fire and let it wait so it'll have a taste[22]. Then add some black pepper on top the cabbage.

Twenty-eighth.
With young cabbage leaves.

Do the same with the meat. The ribs of the new cabbage leaves should be cut out nicely and the cabbage finely, its bitterness should be wilted out and wrung, and put thus with the meat, and it should be given its salt.

Twenty-ninth.
Beef with crab apples[23].

Do the same with the meat, remove the apples' seeds, for they sour the dish; wash it, take it out of the pot and put it into another pot. When the meat is cooked, pass the water through a strainer and cook it. When the apples are cooked, pass it through a strainer to the meat, add some parsley

[21] Salted cabbage may refer to sauerkraut—salted and pickled cabbage
[22] Let it rest so the flavors blend
[23] You would have to use some of the larger variety of crab apple for this

leaves; the apple shouldn't be too thin or thick. When you add the apple to the meat, don't cook it for too long, just boil it.

Thirtieth.
Beef with thyme.

Do the same with the meat, wash lots of thyme and add it to the meat; when done, add some vinegar; some add black pepper as well, mostly foreign people don't add vinegar; but you must cook it the way your lord likes it.

Thirty-first.
Beef with vinegar, onion.

Do the same with the meat; Peel the onion, add it to clean water and slice it. When the meat is done, pour its[broth into it, when the onion is half cooked, add some vinegar; but don't overcook the onion, put the beef into a plate and pour the onion broth on top.

Thirty-second.
Beef with horseradish.

Do the same with the meat. Break the horseradish, but don't grate it, and add almonds if you can. Add the meat's broth to the horseradish, put it on the fire until it's like soured cream. When serving the meat, pour the broth on top; wash and cook some grapes as well, and put it on the horseradish.

Thirty-third
Roast beef with sage and some marjoram.

Wash the roast beef, put it on a skewer and put it on the fire until it's hard. Then add it to the sage or marjoram. When it's cooking, add some wine or the beef's broth so that the grasses[24] essence will take the meat. Add proper amounts of water, else the herbs won't be noticeable[25].

Thirty-fourth.
Roast beef with must (young wine).

Do the same with the roast beef, twist some grapes on top of it and add some sugar. Don't boil the must, lest it loses its sweetness, put it into hot water instead when you put horseradish on top of it, so it keeps its power[26]. When the beef is cooking, slice some into it; this gives some taste to the must, serve it when it's hot.

[24] Greens, herbs
[25] In other words, do not add too much water
[26] heat

Thirty-fifth.

Cow liver and kidney with black pepper.

Wash them, put them on a skewer, peel the garlic, break it, add some black pepper and vinegar. If the vinegar is too strong, add some meat broth. Just cook it for a while, don't boil it[27], lest the onion loses its strength. Slice the liver and the kidney in a plate and pour the broth on top, serve it right away.

Thirty-sixth.

Cow's tongue and dug[28] with red sauce.

Boil the cow's tongue and dug. Put them into another pot and boil it until they are tender, put them on a skewer, roast both of them, make a sauce from wine, water and vinegar, if you have lots of wine you can do it without water. Put some bread into it. While the meat is cooking, cook the sauce and chop it. Slice some apples and grapes on top, add some saffron, black pepper and ginger to the meat and serve it to your lord.

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Thirty-seventh.

Salted cow's tongue

Wash the tongue but don't scratch it[29]; put it into a pot, add some salt, cook it and when serving it, put some black pepper, ginger and salt to the side of the dish.

Thirty-eighth.

Cow's leg with clove sauce.

Clean the cow's leg, then cook it in salt[30]. Once it's cooked, remove it from the water, let it cool and dry, tender some beef or lamb with wine or water[31]. Put some brown bread on top. Remove the water, cook the bread, slice some apples and add some honey, add some grapes and almonds, spice it up with some black pepper and clove and put the cooled cow's leg into it, then cook it. Once it's cooked, serve it.

Thirty-ninth.

Cold cow's leg with garlic.

Wash the cow's leg, put it into a pot, add some salt and boil it until it no longer smells. Fill another pot with some water and throw out the previous boiled water. Fill it up with cold water and cook it. Don't put too much salt into it. Once cooked, pass the broth through a strainer into a clean pot, this way the water and the meat will cool. Peel the garlic and break it, once the water is cool put it into the pot. Put the meat onto a plate, but not too much, for it's not appropriate for cold dishes to have too much meat and so little broth.

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[27] Cook at a simmer

[28] The dug would be the cow's udder

[29] Don't peel it

[30] Salted water, a brine

[31] Make some broth with beef or lamb, using wine or water. Place brown bread into it and boil off some of the water while cooking apples and honey, grapes and almonds. Spice it with pepper and clove

Fortieth.

Cow's Leg in Aspic

Clean and cook it as I have said before, except, while it is cooking, remove the meat and allow it to cool, then rinse it with vinegar. And if you want the aspic to stand[32], mix the vinegar with a little salt water, try to salt it so that it doesn't lose the meat's flavor. Then when you serve it, pour a little clean vinegar in that salt broth. If you want to garnish it with something, strew good tender parsley leaves on it, and cook all of this in tinned or earthenware pots, because if they are black[33], it will be quite ugly.

Forty-first.

Stuffed cow's tongue.

Wash the cow's tongue, poach it then remove its meat. Then cook some eggs, pass the broth through a strainer, peel the eggs, mix it with bacon and parsley leaves. The stuffing is made of saffron and black pepper, one or two eggs. Fill the tongue, stitch it closed and roast it so that the stuffing will be cooked too. Once cooked, you may want to prepare some kind of sauce, any sauce will do for that matter. You may serve it without sauce as well.

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Forty-second.

Stuffed cow spleen.

Cut out the meat from the spleen. Once removed, poach it in a nice, clean pot full of hot water, then slice some bacon and parsley leaves into it, put some raw egg insides[34] into it as well. Add some black pepper, then stitch it, [35]put it on a skewer and roast it, look out, don't burn it but cook it properly.

Forty-third.

Cow organs with sliced bacon.

Boil the organs, cook it in another pot, get rid of the first boiled water, pour clean water into the second pot and cook it until they are tender. Put some bacon into the clean water, once half cooked, peel an onion and add it to a pot of water, take out the parsley leaves and the bacon from the organs and slice them to the onion, then remove the crust of a white bread. Cut the bread and mix it together, add the mix to the organs, add some black pepper, ginger and salt. Serve it like so.

Forty-fourth.

Cow organs with yellow sliced bacon.

Do like I told you before, but use saffron instead of black pepper.

[32] i.e. to gel when it cools

[33] Presumably, any pot made of a metal reactive to acids, such as iron or bronze

[34] yolks

[35] Stich it together

Forty-fifth.
Cow intestines stuffed with sweet milk.

Wash the intestines so that they will not smell; you will need sweet milk, eggs, saffron, black pepper, but mostly eggs. Mix these together, this is the stuffing. Add some parsley leaves to the milk, tie the two ends of the intestines so that the stuffing won't leak. Poach it in hot water so that the milk will get dry like a liver. If you're cooking it, cook it in another pot of clean water, once cooked, pass the water through a strainer, pass some sweet milk through a strainer on top of it, put some parsley leaves on it and cook it like that. Add some saffron half an hour before serving it, add some black pepper and salt.[36]

Forty-sixth.
Cow intestines stuffed with sour cream.

Do the same like I told you before, but use sour cream instead of milk.

Forty-seventh.
Cow intestines with harvest sauce[37].

Do the same with the intestines, and add some bacon. When it's half cooked, slice some onions on a clean table, mix it with bacon and some parsley leaves. Before you add these to vinegar, whip some eggs and add it to the vinegar. When serving it, pour it onto the meat, but don't boil it beforehand, for it will shrink. This is how you serve it to your lord's table.

Forty-eighth.
Cow intestines stuffed with rice.

Do the same with the intestines. Clean the rice one by one[38], look out for stones, wash it three or four times. Pour some hot water onto the rice and leave it for a while; once they have swollen, remove them from the water and put them into the intestines. Cook it with sour cream or black pepper. Try to stuff the bigger part of the intestines, for the smaller parts are not good.

Forty-ninth.
Cow organs Italian style.

Once the organs are tender, slice up the stomach like you would slice up a cabbage and put it into a pot. Add some salt, if you have lots of beef broth, cook it in that. Slice some onions, put them into butter and fry them. Put some butter on the organs, add some saffron, black pepper and salt, don't forget the ginger. It is usually served on a smaller plate.

Fiftieth.
Cow tongue and dug with black pepper.

Prepare it like I told you so. When boiling it, slice them across then put them into another pot. If you have some more beef broth or water from boiling, pour it on top, for it will have a better

[36] This should make a sort of "scrambled egg sausage"
[37] This harvest sauce version doesn't call for broth. You would need to use the poaching liquid to mix with the vinegar and eggs
[38] Clean it carefully

taste; slice some parsley roots, leaves and garlic, and some onions wouldn't hurt too, when adding pepper, add some mace, and add some ginger.

Fifty-first.

Thigh of Beef

Sweet grass[39] and thigh meats are favored dishes in Moldavia and Wallachia. Cook these like you cook a sheep's head. Should you learn that they prepare it differently there, prepare it like they do.

Fifty-second.

About the pearly gut[40]

If you want to stuff the pearly gut, tell the butcher right away, before he prepares the animal, so he will take out the pearly gut and not cut it in half. Wash the rice and cook it too. Of this same cow's[41] cheek meat, cut it nice and fine, then mix that with the wilted rice, pepper it, and when you fill it, tie the two ends, so the filling will not come out. Often, it is stitched shut with a needle. Then whether you want to roast it or boil it, it can be with pepper sauce, you can cook it with milk, sour cream as well, but give the filling its salt as is proper. And make these so there are 3 or four pearly sausages, because one, for one small dish is not enough: it's smaller than other sauces, and its name is prettier too. When you have finished preparing it, and want to serve it, do not cut open the ends, but cut it in half and put it in the dish thus, and poke it[42].

Fifty-third.

Cow's tongue and dug with clove sauce.

Prepare the cow's tongue and dug like I told you to. Once it's done, slice it, cook it and toast it on a grill; meanwhile, prepare the sauce, from wine, vinegar, blood and bread, add some honey, cook it then pass it through a strainer, taste it, and if it's too strong, pour some water on top. Look out so you don't burn the cow's dug or tongue, slice some apples on top, make a cut[43] and add some black pepper and clove. You may want to make a spicier clove sauce, for princes eat with more spice, you can learn that from this book as well.

Fifty-fourth.

About cooking the whole ox.

I must write about this, for some do not know. If you want to cook the whole ox, use four skewers. The skewers should be sharp; you also must be able to rotate it on the fire. Once the ox is skinned, don't let them hit its head, cut its throat instead like they do with the lamb. Tell the butcher

[39] Greens, herbs

[40] This is something of a deduction—a Cow's stomach has four parts, and judging by the descriptions of each, this would refer to the fourth part, the abomasum with some of the small intestine being used as a casing for a rice and meat sausage

[41] The word used may mean "by the tooth", so we are guessing that cheek meat would be used, as no other description for the part of the cow to be used is given. Tongue also works, though we have elsewhere a clear translation for tongue.

[42] Poking a cooked sausage will prevent the juices spurting in an inconvenient location or time.

[43] Slice it

not to remove its horns and hooves, make a few cuts so that he can take out its intestines, lung and liver, leave its kidney, but take out its bladder.

Once they're in your hands, put the ox on the skewer, cover its nails and horns with a wet cloth so it doesn't get burnt. Should this cloth become dry on the fire, pour some water on it. Nail it to the skewer so the ox doesn't move around on the skewer, put nails especially in its spine. Put nails in its thighs, some in its back and nail its legs so that it looks like it's laying on the table

Once it's on the skewer, add some salt on the outside and on the inside as well. Boil the ox's fat and boil a pot of salted water, pour the water on the ox until the fat's not ready. You most roast it for long, about three to four hours, for it has to be roasted nicely. Once it's done and you start to serve it, make a table from boards and put the ox on top. Put white bread on the table, two barrels of wine and pots made of wood, and bring several spigots so that they can pour wine from the barrels even if one spigot breaks. Take knives to the sides of the ox.

If you wish to decorate it, gild its hooves and horns, and put the crest of your lord between its horns, this is good for weddings.

I shall write some more about cooking that ox.

These are things I heard from my old masters. There were forty or fifty masters at a lord's wedding, and once they were done with cooking, they sat down and started talking the trade. Then, they started to talk about the ox. Master Mihály, the great György Bebek's chef said: 'I saw Gábor Prynyi's wedding, and Master Antal cooked an ox, which had a big sheep inside, which had a calf inside, and the calf had a big capon inside. Once it was done, he took out the capon, and if the capon was cooked, then so was the ox.'

Some chefs said that it is impossible. Some spice masters said it is possible; since the ox is big and requires a great deal of time to be cooked properly, the animals inside would cook, since the ox would act like a furnace, trapping all the heat inside.

The masters said that it is possible to prepare the ox in a way that it would stand and not lay. I will tell you how to achieve this. Have a long drill made, similar to what they use to carve guns[44], the end should be clean steel. This should be as long as the ox, going from its hooves to its back, and fasten its legs with iron nails to the grate. Cover its legs with wet cloth so that the bones don't get burnt, the iron nails should be strong enough to fasten the ox to the grate. Should you wish to decorate it, then do so like I told you. I told you this because making roast beef requires knowledge, then imagine what kind of knowledge making an ox requires. Should my lord ask for this, I would do it.

The following is about the veal.

Salted veal head, city style.

Clean and cook it like I told you. Once it's done and you're about to serve it, take out its legs and intestines from the pot, leave its head, let it cool and make salty pancakes out of a dozen eggs for the legs and the intestines. Slice its legs and intestines, mix it in the pancakes[45] and fry it in butter. Serve its head on a plate and put the fried legs and intestines to the sides of the plate. You may add some sugar to the intestines and the legs, but not to the head.

[44] Cannon were cast in one piece, then bored out by a long drill

[45] The batter

Stuffed calf liver.

Wash the liver and slice it. When cutting it, put some eggs into it, cut it, add some clove and black pepper; try to spice it up properly, for you can't taste this dish like you would others. Once it's cut, put grapes on top. Wash the calf's fat, put it on the table and put the livers into it and leave it. Then fold the fat onto the liver[46], put it on the baking sheet and cook it on a grate. When serving, slice it like you would slice the vetrece, and serve it when hot.

More veal dishes.

First.
Veal with dumplings.

Slice the veal to small pieces, not big pieces like you do it with beef, put it in clean water and let it soak[47] its blood. This meat requires less time to cook than beef. Meanwhile as it's cooking, make the roast veal and the dumplings. Put the dumplings into cold water so that they'll become white. Wash the veal, put it in clean water and let it soak while you cut the dumplings. Cut some roast veal to the dumplings, add some cow fat or its own fat, if the animal is big. If you can't use other fat, use bacon fat.

Add some white breadcrumbs, add some black pepper and eggs, then finally add some parsley leaves[48]. Boil clean water for the dumplings, put hot water on your hands when handling the dumplings, elsewise they would get stuck. Put it to the meat; add some parsley roots and leaves, and some onions. Cook them together, add some mace, add some black pepper and ginger. When serving it, make sure there's an equal amount of dumplings and meat, and add some parsley roots on top.

Second.
Fried calf liver in tree oil, Italian style.

Poach the calf's liver, make some thin cuts, add some salt, black pepper and make salty pancakes out of eggs[49]. Whip some eggs in flour, add some wine, add some sorrel, and the tree oil should be hot, mix the liver with the salty pancake then put it on the oil. Fry it once you're about to serve it, it's not good otherwise. Some people fry it raw, but you have to cook it anyways, and when it's on a plate, add some black pepper.

Third.
Veal with sour sauce.

Boil the meat like I told you to; don't forget to add spices, once the meat is cooked, pass the broth through a strainer into a clean pot, add vinegar and some wine when it's cold, then add some eggs. Pass it through a strainer, add some saffron, black pepper and ginger; if you have beef fat, then take a few spoons of it, then add it to the pot. Put the veal on a plate, then add lots of sour cream, so much that you can barely see the veal.

[46] Wrap the liver in the fat—this probably refers to caul fat
[47] Soak out
[48] The dumplings appear to be a mixture of white breadcrumbs, rendered veal, cow, or pork fat, eggs, pepper, and parsley. This is formed into small balls using wet hands and simmered
[49] That batter, again. In this case it has wine and sorrel added, along with the liver to make fritters

Fourth.

Veal in pastry.

Take a quarter or a butt of good veal[50], knead a stiff dough with hot water, as stiff as you can make it, also salt the water for it; roll out the stiff dough with a rolling pin as usual, roll it out in two pieces[51]. Take the veal quarter, mix salt and pepper and sprinkle it on, put it on one of the pieces of dough, slice fat bacon nice and thin and put it on the meat. Do not blanch or bake the veal quarter, but put it on raw, because there follow other pastries too[52]. There should be clean water in a clean bowl next to you, with a feather in it. Sprinkle rosemary on the veal for its fragrance, if you have lemons, slice some on, then cover the veal with the other piece of dough, but brush the first piece with water all around the veal so the dough will stick together and the veal juices will not escape, press the dough pieces well with your knife, roll it with a rolling pin, take it off with your hands. I cannot describe here how to make it fancy, but decorate it as you learned it. Take two or three egg yolks, put saffron in it and paint it all over the dough. If you have no baking form, you can bake it in the oven, but try to serve it as hot as possible; cut it open when you take it out of the oven so that when the take the lid off at table, the house will fill with the aroma.

Fifth.

Veal with spicy sauce.

Prepare the meat like I told you to, except when cooking it, slice some bacon on top, when boiling it add some more bacon and onions, parsley leaves too, add some tarragon and lemon too, if you have it; don't slice apples into it unless your lord orders you. Once it's done, add some vinegar and black pepper, saffron, ginger and cook them together. This food shall be good.

Sixth.

Veal with black pepper.

Do the same with cleaning, preparing and boiling the veal; once boiling, add some parsley roots and leaves and garlic, mace, then add some black pepper and ginger. If you're cooking this for dinner[53], add black pepper, but garlic is not necessary.

Seventh.

Salted veal Polish style.

Do the same with cleaning, preparing and boiling the veal; once boiling, add some lemon, black pepper, parsley roots, mace and cook them together, slice some lemon and parsley roots when about to serve it.

[50] The upper shoulder joint

[51] This would appear to be a standard hot-water pie crust, with salt added to the water

[52] The veal should be relatively thin to bake at the same rate as the crust. It appears this can be made free form or in some type of pie pan

[53] Meaning, in this case, the second served meal of the day. Breakfast wasn't a thing.

Eighth.
Veal with white bacon slices.

Spice the bacon like I told you to: cut half a loaf of bread[54], bacon, onion and parsley, but let the bread soak its broth up, then add some pepper and ginger
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Ninth.
Veal with yellow bacon slices.

Do the same like you did with the previous, but add saffron, and other spices you'd like.

Tenth.
Veal intestines with sweet milk.

Put the veal intestines into a pot of water, add some salt, and when they're about to be cooked take it out, pass the liquid through a strainer, then pass some sweet [fresh] milk through a strainer on top of it, peel an onion, put it in clean water, then slice it, fry it in clean butter, but don't burn it. Once its fried, let it cool, else it'll shrink[55], then pour the milk onto the intestines; finally add some saffron, black pepper and ginger.

Eleventh.
Calf intestines with sour cream.

Cook it as you have heard before, except you do not need to fry onions for this. If the sour cream should happen to be bad[56] dilute it with three or four eggs, however many it should be for; saffron this also, pepper it, add ginger; it will also be good on its head[57] if you want to leave it that way.

Twelfth.
Veal brisket stuffed with black pepper.

Remove the veal's brisket, cut it open, cook some eggs, pass it through a strainer, pour cold water on top of it and peel it, cut it and mix it with bacon and parsley leaves, add some black pepper and salt, fill the brisket with this stuffing; then stitch it so that the stuffing won't come out, then poach it, boil it and add some parsley roots, garlic, mace and parsley leaves. Add black pepper and ginger half an hour before serving it, remove the stitching and put three or four slices on a plate.

[54] Unusually, they don't say which kind of bread, but since it appears to be a white dish, white bread is probably meant, cut into pieces
[55] Curdle the milk
[56] Possibly meaning weak, tired, or thin
[57] Unknown meaning here

Thirteenth.
Fried and stuffed calf kidney.

Remove the calf's kidney and slice it open, and stuff it like I told you to then stitch it, put it on a skewer and roast it so that its stuffing doesn't come out. Serve it when it's hot, and even if you poach it, don't forget to add spices.

Fourteenth.
Cooked calf kidney.

Remove the calf's kidney, poach it briefly, put in on a skewer and roast it, serve it with spices.

Fifteenth.
Stuffed roast calf kidney Italian style.

You shall need two roast calf kidneys, cut[58] them with fat, add some marjoram and three or four egg yolks. Add some saffron and black pepper to the meat, slice the veal like you would do it for vetrece, fold it into a ball[59], put it on a skewer, roast it for a while, and when you serve it, add some black pepper to the plate.

Sixteenth.
Veal with harvest sauce.

Do the same like I told you. Boil the meat, add some onion, parsley roots and when it's done, slice some parsley leaves too, when it's done and you're about to serve it whip some eggs in vinegar, pass the broth through a strainer into a bowl, whip it so that the eggs won't shrink the hot broth; put this vinegar egg sauce on the meat, serve at least three or four slices.

Seventeenth.
Calf head with spicy sauce.

Before boiling the head, soak it in water to drain all the blood, in three or four changes of water, then start boiling it until you can shave its hair with your knife; clean it, pass the liquid through a strainer, pour cold water onto and clean it once again; once it's hairless, put it in another clean pot of water, clean its nostrils, remove the clotted blood and other filth, cut out its tongue and take out its teeth, clean the tongue, throw out its chin and jaw bones, then put the meat into a clean pot of water, slice some apples and onions; once the apples and onions are cooked, take them out, clean it from the apple and onion, pass the broth through a strainer once again, put it on the fire, let it cook, add some vinegar, saffron, ginger and black pepper. When everything is ready, put the head onto a plate, but have a big plate, for it will leak some broth, put it in a cold place, pass through a strainer its broth; once it's cool, cut\f some almonds and grapes onto it, then serve it to your lord.

[58] Chop
[59] Take the strips of meat and wad them into a ball

Eighteenth.
Veal with spinach.

Prepare the meat like I told you to, when boiling it, add some mace, a little black pepper, take some spinach and wash it twice or thrice, poach it and put it with the meat, add some black pepper, and when serving it, put the spinach on top of the meat.

Nineteenth.
Veal with garlic harvest sauce.

Prepare and boil the meat like I told you to; once it's tender, add some onions, peel some garlic and break it; when about to serve it, whip some eggs in vinegar, put the garlic into it, whip it, put it on the meat and serve it.

Twentieth.
Veal in pastry.

Slice the calf's brisket into little pieces, prepare it and boil it like I told you; once it's tender, add some onions, lemon juice, saffron, black pepper and ginger, and if you have no lemon, add some vinegar like they do in Transylvania, or pour some gooseberry broth into it, then cook it. When it's half cooked, take it out and let it cool, in the meanwhile, make a pot out of paste like so; for a plate of paste, whip six eggs in white flour, use the rolling pin and form a pot. Put the cool veal in a pot, add some marjoram and put its lid on top; put a bit of water on the paste pot so that its lid won't get stuck, put it on the baking sheet to dry it, take it out, pour the water onto it after it's dried out, otherwise it would leak[60]. Put the paste pot on the baking sheet and let it bake, add some spices, put on its lid when serving it to your lord.

Twenty-first.
Roast veal with lemon juice.

Put the roast veal into hot water to stop its smell, put it on a thin skewer, cook it and roast it, when serving it, add some black pepper and lemon juice, push it onto the lemon juice so that it will capture its smell, then serve it.

Twenty-second.
Veal with salted gooseberries.

Boil it like the previous ones. Add some bacon, and when it's half cooked, break those gooseberries a bit, for salted gooseberries are hard. Cook them equally as much, when done, put the gooseberry broth on the meat, add some black pepper, but don't let the pepper foul[61] the sourness.

Twenty-third.
Roast veal with gooseberries in a Turkish style.

Chop the new gooseberries, pass the liquid through a strainer, add some beef broth to the gooseberry juice, but don't pour too much, for the gooseberry juice must be sour, add some black

[60] Putting the food in the pot while it dries may be just to hold the shape. If so, it would be important that the food be very dry before putting it in the pot.
[61] Foul: distract from

pepper, and when about to serve the roast veal, boil this broth and pour it on the veal, but not too much.

Twenty-fourth.
Veal with lemon and tarragon.

Slice the veal, wash it, put it in a clean pot, slice some onions and apples, add some tarragon, once the apple and the onion is cooked, boil the meat, then put it in a new pot and boil it until it's tender, then pass the broth through a strainer, put it on the fire, boil it, add some vinegar, black pepper, saffron, ginger and lemon, and when about to serve it, slice the lemon and put it on the plate.

Twenty-fifth.
Roast veal in pastry.

Cut the roast veal, add some black pepper and gooseberries, mace, put it in a small pot and let it cook; once cooked, put it in a clean pot and pass the liquid through a strainer. Prepare the paste like so: boil clean water, but not too hot, you should be able to put your hands in it, add some salt and butter, whip an egg with flour, like you'd do for a strudel, then depending on how many plates you'd like to do, that is how many pieces of paste you should also make; grease it with butter, then let it sit. Put butter on your hands and take the pasta; put some flour on it so that it won't get stuck to the table, use the rolling pin to make a strudel-like pasta, then fold it and add some butter, put it on your hands and fill it with veal, they should be the size of eggs, and put some butter on the veal as well. Make a lid out of the same pasta and cover it, then bake this paste pot in a baking dish; if you have no baking dish, bake it in a furnace, and when about to serve it, cut open its lid, put some beef broth in it, put some sugar on the paste pot, for 'tis good to eat.

Twenty-sixth.
Veal in grape leaves.

Cut the roast veal like they cut dumplings[62]; slice some bacon, add some black pepper and eggs, if you have no eggs, 'tis no problem, for the grape leaves hold it[63], but the grape leaves are good only if they are weak[64], put meat balls onto the leaves, fold them, put it in the pot, pour beef broth on top then cook it, add some black pepper and serve it with the grape leaves.

The next is about lamb.

First.
Lamb with red cabbage.

Put the lamb on the fire, cut it, boil it, then roast it, add some bacon, but you can do it without[65]. Boil it until tender, put it to the fire and let it cook, clean the red cabbage, poach it, wring it out, then put it with the meat, then add some honey and spices.

[62] Chopped into a fine mince
[63] Hold them together in their shape, rather like dolmas
[64] Weak: young and/or tender
[65] Presumably we boil the lamb in smaller pieces before larding it with bacon and roasting it on a spit

Second.
Lamb with vinegar and onion.

Do the same with the meat, boil it until tender, when it's half cooked slice some onions, when about to serve it, add some vinegar.

Third.
Lamb with sauce.

Put the lamb thighs on the fire, wash it, put it on a skewer and roast it; once half cooked, take it out and slice it; if you have the previous water from boiling[66], then put some onions into it and some mace, when it's half cooked add some vinegar, black pepper and ginger, then serve it, but don't let it cook for too long.

Fourth.
Lamb with carrots.

Do the same with the meat. Slice some bacon, Transylvanian style. Once boiled, clean the carrots, peel them, clean them once again and slice it; either make carrot cubes or long carrot slices, then cook them together, add some honey and spices; then serve it.

Fifth.
Lamb with onion sauce.

Cook the meat like I told you; once about to serve it, slice it to the pot, and do this with the sauce: peel the onion, slice it on a clean table then put it into the pot, put clean beef on top of it, cook it, and while it's being cooked, add some vinegar, black pepper and pour it into a pot with the lamb, then serve it once both are ready.

Sixth.
Lamb with cabbage leaves.

Clean, spice and boil the lamb like I told you. Slice the cabbage, clean it, boil it, let it soak in clean water, add some bacon to the cabbage. Leave some slices[67] in its brisket, roast it on a skewer, and when serving it, put it next to the cabbage and add some salt.

Seventh.
Lamb with horseradish leaves.

Do the same as we did with the cabbage leaves.

Eighth.
Lamb with rice.

Do the same with other preparations, add some spices, and while the meat is boiling, clean some rice in three or four pots of water, and once the meat is cooked, pass the water from the rice

[66] Broth previously made from cooking lamb
[67] Of cabbage and bacon?

through a strainer, but don't add black pepper, and when serving it, put the rice on top, also, you can cook the rice with the meat.

Ninth.
Lamb with cabbage head.

Do the same with the lamb like I told you to, add some bacon, and once it's boiled, add some tartar[68] and some dill flowers, slice the cabbage head, poach it in hot water; once done, put it next to the meat and cook them together, let it cool for a while, put the lid on it, then serve it.

Tenth.
Lamb made sour with cabbage[69]

Do as I said before about its putting up, cutting, and wilting. When you have parboiled the meat, put the cabbage with it, add dill-flower too; when you cook it with the meat, do not immediately add vinegar, because it makes the cabbage hard, but instead when it has cooked, then add vinegar, but first salt it, let it cook also with the vinegar and thus serve it.

Eleventh.
Lamb with sweet cabbage.

Do same with the meat like I told you, cut out its stalk[70], slice the cabbage on a clean table, make small slices, then poach it, put it next to the meat and add some spices.

Twelfth.
Lamb with milk and cabbage.

Cook it like the sweet cabbage, but pass the cabbage water through a strainer and pour sweet milk into it, cook it in this, add some spices and serve it.

Thirteenth.
Lamb with big cabbage leaves.

Prepare, boil the meat like I told you to, make small cabbage leaf slices, poach it, put it next to the boiled meat then cook it, add some spices and serve it when it's time. You may cook these cabbages with beef or lamb.

Fourteenth.
Lamb with salted or raw gooseberries

There's a difference between raw and salted gooseberries, and so do the same with the meat like I told you, if you want to cook it with salted gooseberries, then boil it, then put the salted gooseberries into it; if you want to cook it with raw gooseberries, then soak the gooseberries in water, and so when about to serve it, put it on the plate, elsewise they will curdle

[68] Crème of tartar is the tartaric acid scrapings from inside wine barrels
[69] It is unclear based on this recipe if it calls for plain sliced cabbage, or sauerkraut
[70] The stalk of the cabbage

Fifteenth.
Lamb with crab apple.

Prepare the meat like I told you to, slice the apple's flesh and remove it from the core, put it in cold water, and once the meat is cooked, take out the apples from the water, pass the broth through a strainer on top, then cook it, and when it's cooked, pass it through a strainer and mash it with your wooden spoon, baste it on the meat, don't cook it for it will become sour, add some parsley leaves and beef broth, if the lamb is bad.

Sixteenth.
Lamb with sage.

Prepare the lamb like I told you, once the meat is boiled, add some sage, don't cut it in little slices, it should be recognizable that it's sage indeed, add some spices and vinegar, then serve it.

Seventeenth.
Lamb thigh with garlic.

Put the lamb thigh on a skewer, poach it a bit, peel the garlic, take out the thigh from the fire, put holes in it with your knife, put the garlic into these holes, cook it and serve it.

Eighteenth.
Lamb with black pepper.

Put its meat on a skewer, roast it, peel some garlic, add black pepper to it, put these into a pot and add some vinegar, if the vinegar is really strong add some broth from the beef, once the meat is cooked, slice it into a plate, don't boil the black pepper, just heat it, then pour it on top the meat.

Nineteenth.
Lamb with parsnip.

Do the same with the meat, peel the parsnip and slice it like a carrot, wash it, put it onto the boiled lamb; this lamb should be nice and fat.
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Twentieth.
Lamb with carrot.

Do what I told you previously, but add some black pepper if you want, and you may also cook this with beef, should you lack lamb.

Twenty-first.
Cold lamb to bring with you for a journey.

Wash the lamb thigh, cook it, add some salt, but not too much; by the same token, don't overcook it neither let it cool, put it in a bag and bring it with yourself for your lord.

Twenty-second
Cold lamb.

Cook it too, once cooked put it in a clean pot, and bring it for your lord.

Twenty-third.
Lamb with despot sauce.

Cook it like you'd cook the thighs, peel the garlic, chop it, once the meat is cooked slice it onto a plate. Pour some beef broth on the garlic, stir it, pour it [together] on the heat, if you have no beef broth, you may also use regular warm water
.

Twenty-fourth.
Stuffed lamb stomach.

Pour the sheep's blood into a pot, but don't add vinegar, wash the stomach thoroughly, slice some meat from the sheep's neck, then some of its fat, mix it together, you may add some grapes affected by noble rot, mix it with the blood, stuff the stomach with the mixture, spice it, stitch it and poach it, if you have broth from cooking the lamb, pass it through a strainer on the stomach and slice some onions, then cook it. Add some vinegar when serving it, put the stuffed stomach in a clean pot.

Put some horseradish on it, but it shouldn't be too hot, for it would overwhelm the flavor of the lamb. Lamb and beef are that types of meat that you can cook with bacon, black pepper and lentils, but we Hungarians cook some dishes with pork only.

Twenty-fifth.
Lamb with dill flower.

Prepare the lamb like I told you, when boiling it add some parsley leaves and some onions, and once the dill flower is being cooked, add some carrots, wash it, put it onto the lamb, let it cook, once it's cooked put some fresh dill flower into it, add some vinegar and spices, and add some salt to the meat too, not just the sauce.

Twenty-sixth.
Lamb with peas.

Add some bacon, you may peel the peas if you want, then cook them with the lamb.

Twenty-seventh.
Lamb with lentils.

Cook the lamb with the lentils like you'd do it with the peas. Look out, for they have water inside them as well. I shall tell you how to cook the peas for lords and princes.

Twenty-eighth.
Lamb with salted cabbage.

You can cook this with not only bacon, but lamb as well.

Twenty-ninth.

Lamb with salted milk.

Slice and cook the lamb like I told you to, cook it with salt, once cooked put it in a plate, pour some salted milk on top and serve it. People cook it like so, but usually not in our country. I am just mentioning this because lots of dishes are cooked with lamb.

The next are dishes cooked with young sheep[71].

First.

Young sheep with sour sauce.

Skin the sheep, take out its intestines and put it in clean water and let it soak, if you are cooking its meat, roast it, slice it, don't forget to do this also with its lungs, when boiling it add some salt and bacon, once boiled put it in a different pot to cook it, pass some of its broth through a strainer, add some vinegar and a little wine, once the sauce is cool, whip some eggs in it, pass it through a strainer, then add some saffron, black pepper and ginger to the sauce, then pour it on the meat[72].

Second.

Fried young sheep's head.

Cook the head until it has no hair[73], but don't overcook it, simmer it with its legs; once it is cooked, take it off of the fire, pour cold water on top, clean it, but don't slice its ears, clean the head and the tongue, poke its nose to make sure there's no filth in it, put its intestines in salt three times, poach it in clean water, then put the head in salt with its legs, once cooked put it on a plate, let it cool, slice the head in two, make some salted pancake from eggs, put the head, legs and intestines in it, fry it in butter.

Third.

Salted young sheep's head.

Do what I told you before[74], and once it's clean, cook it, add some salt, once cooked put it in a pot and let it cool, cook some eggs and slice it on top. Serve it with parsley leaves and vinegar.

Fourth.

Young sheep with thyme.

Do what I told you with the meat, add some pure thyme, put it on the meat while it's being boiled, once it's cooked, add some vinegar and spices. You may add some black pepper if you have no vinegar.

[71] Young sheep would be older than lamb, but not so old as a full grown mutton sheep with its stronger flavor

[72] This sour sauce seems to be a close cousin to the harvest sauce, but with more complex spicing

[73] Singeing off the hair is a common practice, even today. But do not burn it.

[74] The cleaning routine from the previous recipe

Fifth.

Young sheep with sorrel.

Boil the meat like I told you. After that, rinse the sorrel, cook it, but have enough sorrel to sour the lamb, add some spices, when serving it, put the sorrel on top the meat like you'd do it with beef and parsley.

Sixth.

Young sheep with asparagus.

Clean it, slice it and boil it like I told you, chop some young asparagus until they are the size of peas, after the meat is boiled cook them together, but don't overcook it. Serve it like they serve the sorrel, put the asparagus on top the meat.

Seventh.

Roasted young sheep thigh with sour cream sauce.

Put the fat lamb thigh on a skewer, add some salt, if the lamb thigh is too fat, put it in hot water and slice it, while it's being roasted have someone bring some clean sour cream enough for a plate, put eggs in the sour cream[75], and put it on top the meat like we did beforehand.

Eighth.

Young sheep with vinegar and tarragon.

Do the same like we did before, once the meat is boiled, rinse some tarragon and put it on the lamb, once cooked, add some vinegar and spices.

Ninth.

Young sheep intestines with sweet milk or sour cream.

I shall tell you how to make the intestines, should you wish to cook it with sweet milk; boil them in water for a while, pass the water through a strainer and pour sweet milk instead and cook it in that, once cooked, add some onions cooked in butter so that it shall taste better, add black pepper, saffron; when serving the intestines, make thin slices, and if you're serving it with sour cream, do it like so and serve it.

Tenth.

Roasted young sheep thigh with lemon.

Roast the sheep thigh like I told you to, once roasted, put it on a skewer and let it drain its broth onto a plate, peel a lemon and slice it into a different pot, pour some beef broth onto it, add some vinegar, but if you have lemon juice there's no need for the vinegar, you may add a little black pepper too if you want, then warm it up, then put the lemon on the meat and pour the sauce on top, serve it to your lord while it's hot.

[75] It doesn't say how the eggs should be prepared

Fourteenth.

Longum prott in German. Roasted intestines in Hungarian.

Do it like so: buy the meat, mix wine, vinegar and a glass of water in a pot, chop some sage and juniper berries and mix it, pour it on the meat and cook it for about two hours in the broth, then roast it while spinning[76]. Then chop an orange in half into a cup of wine[77], pour it on the meat, then serve it.

The following are dishes made with pork.

First.

Hog legs with horseradish.

Cut the hog's legs, boil it, pour clean water into another pot; once boiled, put it in the clean water, pour the clean water to the previous water; then cook it with half an onion, once half cooked, add some vinegar and let it cook. When it's time, serve it and add some horseradish.

Second.

Cold hog legs with garlic.

Cut it, boil it like I told you, once it's boiled, take it out, pass the broth through a strainer into a clean pot, let it cool, peel garlic into it and break it, put it in the cold water, put the meat in a plate, pass the garlic broth through a strainer, but don't put too much meat onto the plate.

Third.

Hog legs with black pepper.

Do the same with the preparation, using broth like I told you, once it's half boiled, slice an onion onto it, garlic, add some black pepper; when time comes, you may serve it.

Fourth.

Hog ears with horseradish.

Cut the hog's head, boil it like I told you with its legs[78], and add horseradish when serving it.

Fifth.

Hog ears with soup and bread.

Do the same; after boiling, when you're about to serve it, put soup on the plate and a little onion and serve it like a soup.

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[76] On the spit

[77] Presumably, juice the orange into the wine

[78] Like the sheep's head recipe above?

Sixth.

Hog's chin and sides[79] with fruit sauce.

Boil its chin and sides, wash it and put it on a skewer, prepare the sauce while it's being roasted. Do the following: You shall need wine, white bread, honey, boil them together in a clean pot, add some beef broth, especially if you don't have a lot of wine, add some vinegar, once cooked, pass the broth through a strainer, remove the meat from the skewer and put it in the sauce, put it to the fire, simmer it, when half cooked, put the honey and vinegar on it, put some almonds and grapes on it, slice some apples and pears, don't peel the pears, instead put them[80] to the fire for a bit until they are blackened, wash it in three pots of water to remove the charred skin. Then add some saffron, black pepper and ginger.

Seventh.

Hog chin and sides with clove sauce.

Do the same with the meat and its broth, but when pass the broth through a strainer, put a little black bread on top, when you want to put the meat in the liquid, don't add saffron, add clove instead, add some black pepper and slice some apples, some almonds too if you have them, then serve it.

Eighth.

Hog's stomach, organs, and tongue with horseradish.

Boil them, put its broth on the fire, boil them again until tender, slice the stomach, slice the tongue in two, once they are cooked, add some vinegar and serve it with horseradish.

Ninth.

Hog organs with onion and vinegar.

Do the same like before, add some vinegar, slice some onions if you have no horseradish.

Tenth.

Cold hog ears with black pepper.

Boil the hog's head until tender, leave its broth on the fire, but don't overcook it, take it out, let it cool, and when serving it pour some vinegar underneath it, add some black pepper and serve it.

Eleventh.

Sweet boar pork with black sauce.

Wash the sweet pork, pour clean water and wine on top, and blood and black bread. Put it on the fire, let it cook, when done, boil it, take out the meat from the fire, put it on a clean table, pass the broth through a strainer, put the pork in the pot with the strained liquid, add some spices, put it on the fire, slice some onions, add some black pepper and clove and some honey, then serve it.

[79] This may refer to the hog jowls, known as guanciale when cured in Italy.
[80] The pears

Twelfth.

Boar pork with clove sauce.

Cut the hog's sweet meat, wash it in salted water, while the meat is being cooked put the sauce in wine, put black bread on top, and once the meat is cooked, take it out, pass the broth through a strainer, pour cold water onto it and cook it until it's tender, fry the meat for your lord's table, put it into a clean pot, pass the liquid through a strainer, put some almonds on it, slice some grapes, apples, pears and add some honey, black pepper and clove, add a bit of saffron, cook it with the spices, then serve it.

Thirteenth.

Roast boar pork cooked with black pepper.

Skin it so that its smell goes away, put it on a skewer and roast it, serve it to your lord with black pepper.

Fourteenth.

Forest Boar's head cooked with the shoulder

Have the butcher singe it, and he doesn't know about it[81] the forest ones have big teeth[82]wind them in wet cloth so he doesn't burn them during the singeing; because the tusks are quite favored by lords and princes, and the big ones of these they even set in silver; when the butcher completes the singeing, have the neck cut a span on the head, this then, when you take it in your hand, throw away the cloth from the teeth and singe the bristles around it with a hot poker, also singe the head elsewhere all over, make the skin as white as you can everywhere, cut the snout of this nicely, towards its ear a span, and pull the skin off the snout accordingly. Take the tongue out nicely whole, and put it up in a large cauldron , let it cook in salted water an hour and the shoulder should be next to it because it should be cooked the same way, even if you were to cook it separately. Then take this out of the fire, strain off the liquid, pour cold water over it, then clean it from the water thoroughly but do not cut it up yet. Put it up in yet more clean water cook it in that for an hour and a half. After the hour and a half, strain the liquid off of it, pour wine and vinegar over it as much as you judge is enough to cook it, adding plenty of sage and juniper berries. If you could it for a higher-ranked person, you can cook it also in csiger[83] wine and vinegar, for a poor person it is good in just salt water.

Cook this well, take it out of the broth nicely, do not let the meat fall off the bone, give it its salt also. When it is cooked, put it out and let it cool. Draw the large teeth out of it, and put them in the tusks place, the tusks again in their place, clean also the tongue nicely and have it placed in the snout, open its jaw too with a lemon if you have that, if not, use a nice large apple in winter. If you learned it, a nice green branch on it's forehead, but if you cannot, you can bedeck it also with boxwood[84].

After this, let us speak also of adorning the green branch, you can bedeck it with nice sage, too, if there is any, and you cannot get anything else. When you want to serve that, put it in a large platter, stand it on its neck, so that in the platter it will stand up with its snout and teeth, it should not lie down lazily, and for under it, put pepper in cold vinegar and pour it thus underneath, but this should not be too much. That is such a favored dish before princes, I saw them take it to the table for an entire week for Emperor Rudolf.

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[81] Is not well versed in it

[82] tusks

[83] A low quality wine made from the skins, seeds, and stems left in the wine press. Modernly, this is called vinasse

[84] Or, possibly, any evergreen shrub, really

Fifteenth.

Other dishes made from pork, such as sausage and liver dishes.

When slaughtering a hog for your prince or lord, go there yourself and instruct the butcher, tell him how you want it exactly, have him take out the hog's head, sides, intestines, lung, liver and put it in clean water. Put the meat in a different pot of water, you can make several types of roast pork as well. Don't let the meat linger too long, for it will go bad quickly in the summer. If you can't bring the intestines with you, have a very clean woman do so, and once she gives them to you, wash it yourself; then put it in clean water, cut it on the table, add some salt and bacon. Once you've cut this meat, your number of slices depend on how many sausages do you want.

If you want to make it with black pepper, don't add anything, but black pepper with some wine. If you want to make it with juniper berries, wash them and chop them, then mix it with some wine, do the same with the garlic sausage as well and with the marjoram sausage too. Once you've stuffed these, put it in clean water and let it soak for half an hour or an hour, and once you take it out and cook them one by one, and if you want a liver sausage, poach it, chop the liver with bacon and onions, add some spices if your lord likes it, you may add some black pepper as well.

Once you've stuffed it, stitch the two ends shut so that its stuffing won't come out; when poaching, take it out of the poacher[85], let it cool and put it next to the other sausages. If you want to stuff a blood sausage, then wash the meat, chop the hog fat in blood, chop some onions, you may add some black pepper and marjoram, some people add a little porridge as well, you may also stuff some rice too, lords tend to like this. Once stuffed, do what we did before[86].

Sixteenth.

Boar with clove sauce.

Scorch the boar really well like we did before, same with its tusks. Once done, wash it a few times in warm water so that its skin will be white; do the same with cutting the head and burning the hair. But slice its nose up to its forehead. Take out its sides [cheeks], back and other meats as well. Once cutting the meats, cook them in salted water. Once half cooked, wash it on a clean table or pot; mix the water with blood, wine and vinegar if cooking for a lord. If you're cooking for a prince, don't use water; if you have broth from boiling beef, then pour that instead, it will have a better taste. Make sauce according to how much meat you are going to cook. Put black bread into the sauce and cook them together, add some honey while it's being cooked. Meanwhile, boil the meat until tender and prepare the sauce; pass through a strainer the boiling broth and put it on the fire. Add some spices, honey and vinegar while it's on the fire. Do the same with the pears, boil some almonds and raisins, you can add juniper berries too, add some spices to the boar meat; then add clove, black pepper and let it cook with the spices, add a bit of saffron, but don't let it be too black, it should have a bit of a color.

And don't cut the boar's neck meat, let it stay in its hard skin. If you toast it on a skewer, it will be even better. Slice some apples if you want; add spices the way your lord likes it. If cooking for someone that doesn't eat bloody animals, then do what I told you, except don't pour blood on the water, in the sauce. Break some walnuts, then slice some apples, onions. Pour clean water on top in a pot and cook it; add black pepper and clove to the meat. Pour the cooked apple and walnuts to the meat. Once it's spiced up and cooked, let it stand for a little while, for it will give it a better taste, but don't let it linger for too long. When serving it, choose the meats. Give princes the meat they deserve, the hunter's meat is the rabbit, so remember this if your lord asks for it.

[85] A shallow pot for poaching food

[86] With sealing up and cooking the sausages

If you want to cook the boar's head and sides for the prince.

This is also above, but it is a little different, only where it is different, I'll write about that. After the boxwood[87]:

Next to it, if you put nice kalács or pogácsa next to it, they go with this dish, and if you do not want them or you cannot, it can be done without. Make the sauce thus. Season a very good vinegar infused with roses or raisins, using what spices are usually used for princes, pour this cold under it. If you have learned how, you can gild the teeth for it. Draw the tongue through the neck, and if you like you can gild that too, it is fitting for that too. And hang it below the nostrils. I saw this so at the tables of Christian princes, I myself cooked plenty in highland sweet wine from Gyöngyös, I earned respect with it too. For a nobleman, in csiger-wine too. When you serve it, then pour vinegar on it, because lords nowadays spare their vinegar, for a poor man it is good cooked just in salt water.

Because in princely courts the custom is they do not bother the kitchen master , butler, or chef with the spices for three or four dishes, whatever is wanted from the prince's storehouses. It is the chatelaine's position that they bother him about giving a few dishes. This forest boar-meat, if you prepare it with black sauce, as usual, it can be water, vinegar, and a little pepper. From this little notation you can cook a dish for princely, common, or lordly classes.

If you want to make pies out of the boar's meat.

Whether warm or cold, do it like so: if you want to make an old pastry[88], leave the meat as old as you want; for they make the old pastry for weddings and such. Prepare the roast meat like so: clean it, put it in hot water; but don't cook it, wash it, add some bacon then cook it. Put it on a skewer, roast it, then remove the skewer, put it in a clean pot, add some clove and black pepper.

Prepare the dough from bread flour, prepare it with sage or juniper berries, or marjoram, all of them are good. Cover it like I told you to, don't let the roast meat's broth drain. Do the same with the spices; for there are lots of pastries, cover it with a paste dough, and your lord won't know what's inside. Give it color: if cooking stag in pastry, draw its picture on the cover with your knife. Your lord is to recognize it. If you can't, cut the stag's nail and put it on top and your lord shall recognize it. Do the same with the deer and hare pastry. Once done, cook it in a furnace or baking sheet; but don't burn it, it needs no other cooking, cook only its dough, for the roast boar will cook inside then as well. When serving it, cut it open so your lord doesn't have to. And if you want your lord to have a good time, put lemon in a plate, and lemon juice and cook it so it will be hot when serving. Cut open its cover like I told you to so that its smell will surround the house. If you want to cook the meat further, poach it, add some bacon, cook it on a roast, warm up the plate, add some black pepper and serve it to your lord.

[87] This would be from the 14th Boar/Pork recipe

[88] A pastry that lasts, one not cooked and served fresh

Let us go to the pigs.

First.
Pork with black sauce.

When slaughtering the pig, pour its blood into vinegar, boil and clean the pig, let it dry, then singe it, cook it with clean water, wash its organs in a different water. Make two cuts, put it in a clean pot, pour its blood, water and a little wine on top, and if you still have the boiling water, that will do too, instead of the water, add some black bread, but not too much, make appropriate amount of sauce, stir it for a while, lest it will stink. Once boiling, add some salt, for if you do it before it will shrink [curdle] the blood. When it's time to boil it to make it tender, take it out of the fire, put it on a clean table, pass the broth through a strainer and boil the meat in it. Add vinegar, spices, put it on the fire, slice some onions, tarragon and add some black pepper and clove, cook them together, for the dish shall have a better taste, if your lord doesn't like it if it's sweet, you can make it sour, but don't overcook it.

Second.
Pork with sweet sauce.

Do the same with the slaughtering. When washing it, take out its organs onto a clean table, slice it, put them in a clean pot, add some salt, put it on the fire until it boils, and when it's time to boil it, take it out the fire, boil it in a clean pot and pass the broth through a strainer onto it. Slice some onions, and if your lord likes it, slice some apples too. Once the apple and the onion is cooked, add some vinegar, black pepper, saffron and ginger to the meat; when it's time to serve it, look out so it doesn't shrink.[89]

Third.
Cold pork with spicy sauce.

Prepare it like I told you to. When boiling it, make sure it has enough water, add some apple, onion; once the apple and the onion is cooked, take it out of the fire, take out the meat and put it on a clean table, boil it until tender, pass the broth through a strainer onto it, then add some vinegar, saffron, black pepper and ginger, add some honey too, cook it with the saffron; once cooked, put it onto plates. Don't add too much sauce, but don't add too little meat either. If cooking for a prince or lord, leave its head intact, put it on the table, add some lemon; once done, add some almonds with grapes. If you want to cover its head in gold, you may; when serving it, put a lemon in its mouth if you've learned how to; you can make this dish in peasant style as well.

Fourth.
Cold pork with garlic.

Prepare the meat like I told you to. When boiling it, add two or three onions; once the onions are cooked, pass through a strainer the water into a clean pot, boil the meat until it's tender. Don't have too little sauce. Put it on the fire again, let it cook and add some spices. Once cooked, pass the broth through a strainer onto a clean pot and put its meat into plates; until the sauce is cooling, chop some garlic into it. Once cool, slice some onions onto the sauce and stir it so that it will have power, then pass it through a strainer onto the plate; and if you want to keep its head, then so be it.

[89] Curdle, although this dish doesn't appear to have things in it that would curdle. Perhaps the organs would get tough and chewy?

Fifth.
Pork cooked dry.

Do the same, but the organs are different. Cut out its ham, then the sides, take out the intestines, lung, liver and bladder; cut out its tongue too from under the chin, stitch its neck where you cut it then put it on a skewer. Add some salt, and once the dish is ready, roast it so it will be ready with other dishes. If the pig is not fat, add some bacon and salted water, once the skin is dried[90] serve it.

Sixth.
Cooked, stuffed pork.

Do the same, this is how you make the stuffing. Cook some eggs, once cooked, put it in cold water, peel it, put it on a clean table, slice some bacon, parsley leaves and add some salt, black pepper, saffron and ginger, whip two eggs, mix them together and stuff the pork. Cut out its tongue from the neck, stitch it, put it on a skewer and don't forget to add spices.

Seventh.
Roasted, stuffed pork.

Do as you have just heard about disemboweling it, and with its stuffing; except make from hoops a spit that's as long as the pig's waist, poke that spit through the pig's ear[91] and shove it under the skin, so that the stuffing, when you want to stuff it, will go under it. With the knife, cut the ear-hole a little, so you can fill it with the stuffing more easily. Draw the tongue out under the chin as before, but slit the neck. Roast it as well as possible.

Eighth.
Pork with bacon slices.

Do the same like I told you before with the meat; put it in a clean pot when boiling it, add spices, don't add salt just yet, do it later, slice some fat bacon. When boiling it to make it tender, pass the water through a strainer onto a clean pot and put it on the fire, put white bread onto it, but peel it beforehand[92], then add onions; take out the bacon and the parsley leaves, chop it with a knife, put them together and boil it. When it's time, add spices, black pepper, ginger how your lord likes it; and you may add saffron as well.

Ninth.
Pig turned into sheep.

If your lord wants you to make lamb with sour sauce, but you have no lamb, find a pig, but don't show it to every ignorant chef. Skin the pig's head and legs, boil the meat like you'd boil a lamb. Once sliced, put it in a pot, add spices and boil it until it is tender. Once cooked, pass the broth through a strainer into a pot depending on how many people will eat, make the sauce. Let it cool, add some vinegar and wine, and once cool add some eggs, break it and pass it through a strainer, add some saffron, black pepper and ginger. When serving it, put it on the fire for a little while, but don't let it

[90] The insistence of using either a fat pig, or a pig with extra fat added may indicate the "dried" skini should be rendered as pork cracklins.

[91] This would result in the spit running along the spine, with, possibly the hoops there to clamp the pig to the spit itself to allow it to be turned

[92] Remove the crust

curdle, and if you have fat beef, put a little on the sauce, it will taste better. Put the meat onto a plate and put the sauce on top.

Tenth.

Dishes made from the pig's skin.

Skin the pig like I told you. Leave the head and legs on the skin, then slice it on its spine. This shall be the stuffing; if you have good beef and roast pork with bacon, cut them together, add spices and black pepper, stuff the pig and stitch it on its back legs where you cut it; put it on the skewer, roast it, but stitch the legs together. If you have no stuffing of this kind, stuff it with eggs and chicken.

Eleventh.

Dry pork with garlic or onion.

When your prince or lord has lots of pigs and needs something for a journey, do it like so. I've already told you how to wash the pig, but take out its organs in a different way, instead slice open its spine, take out its brains, stitch it together, add some salt, let it stand in it for three to four hours, smoke it. Once done, take it down. When cooking, do it like so: slice it, wash it in three or four warm waters, boil it until tender. When serving it, peel some garlic, chop it, take a strong vinegar, should this vinegar be too powerful, add some broth from boiling the meat. Take out the meat and add some garlic sauce. You can also use horseradish for this pork, or onions.

Twelfth.

Pork with harvest sauce.

Prepare the pig like I told you to. After the meat is tender, slice some onion and parsley leaves. When serving it, make harvest sauce. Don't forget to add spices.

Dishes made from goose are the following.

First.

Goose in broken sauce.

When slaughtering the goose, have some water, for you will need more water; for this is a water animal and its feathers are dense; and when boiling it in water, have cold water next to it, put your hand in that[93]. Remove the feathers, tear off the wings, put it on the table, remove the feathers, scald it, put it in clean water, wash it, remove its beak and nails, and its gizzards in a different water. Slice it on a clean plate, then boil it, add spices, add onions and white bread. Once the spices are cooked, put the meat onto a table and pass the broth through a strainer, boil the meat until tender, add some parsley roots. Cook them together, and when it's time, add some saffron, black pepper and ginger, then add salt as well. When serving it, put the best meat onto your lord's plate, put the head, liver and back side to the center of the plate and put the legs to the sides. If the lord you're serving has a crest, make the crest out of the thighs and liver. Don't add more salt, for dishes with bread are salty enough. Don't add black bread, for if the bread is black, it requires two or three times more saffron[94].

[93] Presumably to reduce the effects of boiling water on your hands

[94] Presumably, in order to see and taste the saffron, the stronger black bread would mask its use

Second.

Goose with fruit sauce.

Do the same with preparing the goose; once the intestines are out, stitch it so that you can put it on a skewer, its insides won't come out, don't cut it, add some salt. While it's being roasted, prepare the sauce like so; have someone bring wine, white bread, vinegar and honey. If you don't have a lot of wine, add some more vinegar and broth from boiling the meat. Once the sauce is cooked, pass it through a strainer. If you have lots of almonds and raisins, add some, slice some apples. Slice the meat, put it in the sauce, put it on the fire, add some saffron, black pepper and ginger. You can use fat goose too. Serve it like I told you before.

Third.

Fat goose with fruit sauce.

Do the same like with the previous one. When taking out the gizzards, take out the fat too, so your lord will see how fat it was. Slice its wings, legs, neck and let it cook, stitch its backside so it won't come out.

Prepare the sauce: raisins, mead, and if you have no other, have someone bring really good wine, the type your lord drinks. Add a white bread, vinegar and honey to the meat, you may pass through a strainer some broth from boiling too; cook the sauce with the bread and pass it through a strainer, slice three or four pears after burning the peel, slice some apples too, add some almonds, raisins and fig, cut the figs in two or three pieces and wash it thoroughly in warm water. Add some black pepper, saffron, ginger and cinnamon to the sauce, boil the meat until its tender. Put the meat onto the plate, but don't let the goose touch the sauce; when serving, put six pears on the plate, and almonds, raisins, figs, and if you don't, he shall not find them on his plate.

Fourth.

Goose with zok sauce[95].

It's the same after you've taken out the gizzards and removed the feathers. Stitch it like the others. Once roasted, cut it open, clean it, put it into a little pot, pour beef broth on top, and if you have none, you can do so with water; slice a few onions, add parsley roots and let them cook. Add some saffron, black pepper, ginger and garlic, and when serving it, whip some eggs in vinegar, put and break the garlic into it, whip it, and pour the goose's broth into this garlic vinegar, and pour that onto the meat, roast it for a while. Serve it like so.

Fifth.

Goose with black sauce.

Do the same with taking out the gizzards and feathers. Slice it, put it into a pot, pour blood, wine, vinegar and boiled meat broth onto it and add bread, and if you have no meat broth, regular water shall do. Cook them together, but don't add salt, add salt once it starts to boil. When boiling the meat, slice onions, add clove, black pepper, then serve it like I told you to.

[95] The zok sauce appears to be derived from the word for a szak sauce, one which is cooked and pureed with onions and parsley root, it also has, in this case, the garlic, eggs and vinegar we see with the harvest sauce.

Sixth.
Goose with black pepper.

Do the same until the boiling part, when boiling slice some onions. The old masters add this for the taste, but you can skip it if you have none. You always have to add garlic and parsley to dishes with black pepper, especially if cooking for lunch; for dinner, just add parsley and onions if your lord doesn't like it. If the goose is thin, add some bacon; if it's fat, you don't have to add. Then add some black pepper and ginger; but add black pepper only before serving it.

Seventh.
Goose with white bacon[96].

Prepare it like I told you. After boiling the fat bacon, take it out, put it into another pot, cook it, put white bread into it, but don't overcook the bacon. Take it out, slice it into pieces with parsley roots and onions or parsley leaves; once the bread is drenched, cut it to pieces, put it onto the meat, add black pepper and ginger, then serve it.

Eighth.
Goose with yellow bacon.

Do the same, except use saffron instead of black pepper.

Ninth.
Goose with carrots.

Do the same like I told you before. When taking out the gizzards, stitch it, put it on a skewer and roast it. While it's being roasted, peel the carrots and slice it into cubes. Once the goose is roasted, take it down from the skewer, slice it, put it into a pot with the carrots, pour beef broth onto it, boil it, put some milk in it, and add saffron, black pepper.

Tenth.
Fat goose with clove sauce.

This is how you shall do the sauce: you will need a liter of a really good wine, put honey in it, add clove, black pepper and mix it; don't overdo it, you need enough to put it under the goose. Slice its beak like I told you. If you want to make sauce with ginger, do it like so, but don't add clove, add black pepper, saffron and ginger.

Eleventh.
Goose with German sauce.

Do the same until the boiling; when boiling, add parsley roots. Fry onion and flour in butter, and when it's time, add saffron, black pepper and ginger, and serve it when you must.

[96] Given that Transylvanian bacon is notably fatty already, this must be extra so, to be noted as white and fat both. Also, the recipe below makes it yellow with saffron

Twelfth.
Goose with scorched sauce.

Do the same like I told you. Put it on the skewer and stitch it; once roasted, put it down, slice it, put it into a pot, pour beef broth onto it, slice some sage, add some juniper berries and onions. Once the onion and the sage is cooked, add some vinegar, black pepper and ginger. When cooking the goose, toast its skin[97].

Thirteenth.
Goose with millet porridge.

Do the same like I told you to. When cutting it open, do it in a pot, for it needs its sauce; boil it until tender; once cooked, add black pepper, saffron and ginger; when the meat is cooked, add some spices and add the porridge. Prepare the porridge like so: wash the millet, put it in a pot. Put the same amount as you'd do it with a goose: boil the porridge, pass the goose's broth through a strainer onto it. If it's hard, take it out, but if it's not, then let it boil. Once hard, take it out and cook the meat. When serving it, put the porridge onto the plate, then the meat; if the goose is thin, add some fat with butter.

Fourteenth.
Goose with rice.

We Transylvanians don't cook this, but the Saxons and our neighboring countries do. Cook the rice like you normally would, but don't add saffron. In Germany, they cook the old geese in their own broth; you may also cook it with peas or cabbage; but we don't do that and it is frowned upon, for our ancestors didn't do that.

Fifteenth.
Milk for roasted goose.

Boil some sour cream, put it to the sides of white bread, let it stand, then pour some more. Pour some of the goose's fat onto it, you may also add some sugar, add some rose water and currants.

OTHER.

Break some almonds, soak the white bread's insides in milk; take half the almond and a third of the bread, pass it through a strainer, add some sugar, rose water and currants, and you may add two or three eggs as well.

I shall write about the gosling.

First.
Gosling with pasta.

Cook the gosling with the pasta, for you know how to slaughter it. Don't cut its neck like women do, slice its throat instead. Boil it, but the water shouldn't be too hot, for it has no proper feathers yet. Remove the feathers, scorch it a bit, remove the gizzards[98], slice the wings with the insides, put it into a clean pot, let it cook, and in the meanwhile, prepare the sauce. Chop some garlic

[97] The toasted skin would be while it is on the skewer
[98] These are all cleaning steps, not cooking ones

and tarragon, pour vinegar on top, pass it through a strainer, pour it onto the meat, pour some wine, whip some eggs. Pass it through a strainer again. Add some saffron, black pepper and ginger to the sauce. Put the insides and the wings onto a plate, pour the sauce on top. Don't add too much sauce, serve it like so.[99]

Second.
Gosling with ginger sauce.

Do what I told you before. Use this ginger sauce once the lords are bored with the pasta, for that pasta lasts for a month or two only; I've mentioned among the old geese how to make this ginger sauce; put the meat among the sauce.

Third.
Gosling with sour cherry sauce.

Have enough sour cherry for the gosling, pour some wine onto it; once washed, cook white bread insides[100] and honey with the food as well; once cooked, pass it through a strainer, then add some salt and honey, and a bit of almonds, then cook them together. I've told you how to serve it.

Fourth.
Gosling with clove sauce.

Do the same like I told you. I've mentioned how to make clove sauce, do it like so.

Fifth.
Gosling with gooseberries.

Cut it like I've told you. Cut it, boil it and add some salt and a bit of bacon; once boiled, have lots of gooseberries. Pass it through a strainer, and pour it onto the meat, then boil it, but don't overcook it.[101] When serving it, put two or three slices underneath it.

Sixth.
Gosling with broken sauce.

This is the same broken sauce I've mentioned on the geese, but you have to cook the sauce longer than the onion and bread; for the gosling will be cooked sooner than the goose. While the onion is being cooked, put it into hot, salted water and remove the feathers; once cooked, pour the sauce on top the meat. But if you have beef broth, that will give a better taste. Slice some parsley roots, black pepper, saffron and ginger. You can cook other goslings with this water, too.

Seventh.
Stuffed gosling.

Do what I told you earlier. After removing the feathers, cut the insides and the wings, boil it like I told you to. This is how you shall do the stuffing. Peel some apples, put some bacon onto it; cut

[99] No pasta or pastry is actually mentioned in the recipe, though it is referenced in the next recipe. It could be pasta was one of those recipes cooks were expected to know automatically, like bread.

[100] Without the crust

[101] This seems to be out of order

the apples in four, add some black pepper on the bacon as well, stitch the gosling, stuff it with the apples and the bacon; stitch its belly so it won't pour out; put it on a skewer, add some salt. While it's cooking as a roast, make some sauce, I'd recommend mainly sweet sauces. Put the insides and the wings onto its water, after a while serve it.

The following are dishes made from chicken.

The next are dishes from hen and capon.

First.
Capon with raisin sauce.

Don't boil the water to be as hot as for the old geese; then remove the feathers, scorch it, wash it, cut the animal's nails; put its gizzards into another clean water pot; then put it into another pot, and keep it there until you cook it. When cooking it, stitch it and add some salt; while you're cooking it, make some sauce. Do it like so. Take a very good wine or mead, we use wine in Transylvania. Add some honey to the wine so that it will be sweet, break some juniper berries; add some currants, saffron, but don't add black pepper. Chop a loaf of white bread into cubes, fry it in butter, but don't burn it; add some spices and ginger. Put equal amounts of sugar, cinnamon and ginger into it. When serving it, put the fried bread into the sauce. Slice the capon and put it into the plate. Add some spices. Serve it when hot. Do the same with a fat hen.

Second.
Hen with bird sauce.

Remove the feathers and wash it like I told you to. Put it on a skewer like the capon. While being roasted, make the sauce; take some wine, if you barely have any wine, then use water from boiling beef or regular water; add some bread; cook it, pass it through a strainer, add apples and grapes; once the hen is roasted, take it down from the skewer, cut it in the sauce, add some saffron, black pepper and ginger. This should be a more sour than a sweet food. They call it bird sauce for its wildness. Chefs nowadays put almonds into it, but it is not a necessity.

Third.
Hen with fruit sauce.

Wash and roast it like I told you to. Prepare the sauce like the bird sauce; but slice the apple in long slices, add almonds, raisins, and add some honey, black pepper, saffron and ginger. This should be sweeter than the bird sauce. Serve it.

Fourth.
Hen with clove sauce.

Do the same. Pour the hen's blood into vinegar[102]; while roasting, prepare its sauce: mix wine and vinegar, add black bread, add some salt and pass it through a strainer. Put the hen in the sauce, add some honey, black pepper, clove and cook them together. When it's time, serve it.

[102] Presumably, this is the vinegar used in the next stop

Fifth.
Hen with black sauce.

Cook it like I told you to. Add the same spices.[103]

Sixth.
Hen with pasta.

Boil it and remove the feathers like I told you. Once tender, slice its elbows[104]; when time, add some saffron, black pepper and ginger. Prepare the pasta with eggs and use a rolling pin[105], add some flour. Fry it in butter, and when serving it, put it onto the hen's sauce[106]. Once boiling, serve it at once, for if you wait for too long, the pasta will be no good. Serve the meat first, then the pasta
.

Seventh.
Hen with dumplings.

Wash it like before. When boiling the hen, cut out its breasts and add some salt. Make the dumplings like so; depending on how many chicken breasts you'll make, take equal amounts of cow fat, parsley leaves, white bread without the crust, and eggs, whip it, and if you have no fat, fatty bacon will do.

Eight.
Hen with rice.

Do it like you did with the other hens. Once you've taken out the insides, boil the hen, put its stomach and liver next to it, and before you'd make the porridge, clean it; once the hen is tender; add black pepper, mace. Put the clean, washed rice onto the meat and cook them together, but don't overcook it; if the hen is not fat, slice some fat bacon, then add water from boiling beef, then make some sauce from sugar and ginger.

Ninth.
Hen with side dish.

Prepare it and wash it like you did before. Prepare the side dish: slice some bacon with parsley, put it in a pot, break some eggs into it, grate some bread inside, mix them together, add some saffron, black pepper and ginger, put it on a clean table with flour; make some slices, then stretch it, but they shouldn't be bigger than your finger[107]. If you have no white bread, use flour only; but we only like it this way, they prepare it no other way. Boil it like I told you with the dumplings. If you want to make the side dish in a different way, put the mixture into hot water with a wooden spoon; once boiled and tender, put it next to the meat and add some saffron, black pepper and ginger. When serving it, put the side dish on top of the meat.

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[103] This is largely the start of the very abbreviated recipes which have been detailed elsewhere in the manuscript.

[104] Remove the wings

[105] At least here we can see a basic format for pasta, using eggs and flour, and rolling it out. We can also see, in another form, the Italian adage about people waiting for pasta, not the other way around.

[106] The broth from boiling the hen

[107] This side dish appears to be dumplings above using bacon fat and flour, and made into more shaped pasta than the dumpling batter above, or a large single dumpling

Tenth.
Hen with spinach.

Wash it like I told you. Boil the whole hen; once boiling it to make it tender, put it in a different pot; add some black pepper, mace; clean the spinach leaves, boil it in hot water, then pass it through a strainer, pour cold water onto it and twist it[108]. Once the meat is cooked, pit the spinach next to it, let them cook together. When serving it, put the hen on the plate and the spinach onto it.

Eleventh.
Hen with Hungarian sauce.

Clean it and boil it like I told you. Once tender, slice some onion and parsley roots, add some vinegar, then add some black pepper and ginger.

Twelfth.
Hen with salted gooseberries.

Do what I told you before. When boiling it, don't add too much salt, for it is salty enough without gooseberries, and once tender, break[109] some gooseberries a bit with your hands, put it on the meat. If cooking it in an iron pot, and it becomes black from the gooseberry, do this: break two eggs in some vinegar or sauce, and mix it, then pour it onto the pot[110].

Thirteenth.
Hen with salad.

Do the same like I told you. Stitch the hen, put it on a skewer. While the hen is being roasted, hard boil some eggs and add some parsley leaves. Once the hen is cooked, take it down from the skewer, slice it, put it into a pot, pour some vinegar on top, slice the eggs and add some salt and put it on top of the plate; pour some vinegar onto the parsley leaves as well, then serve it.

Fourteenth.
Hen with onion sauce.

Do the same like the others. While the hen is roasting, make the sauce: peel the onion, wash it, slice it on the table: put them into a pot, pour beef broth onto it, cook it for a little while, but don't overcook it, then add some vinegar, black pepper and mace, once the hen is roasted, put it into a plate and pour the sauce on top.

Fifteenth.
Hen with black pepper dust[111].

Wash it and roast it like the others. Prepare the black pepper dust: Peel garlic, chop it, pour vinegar onto it and add some black pepper; if the vinegar is strong, add a bit of beef broth. When

[108] Wring it out. This would work better with older, tougher greens than with baby spinach popular now.

[109] Mash or chop

[110] Unclear if this is meant to be eaten as part of the dish, or to clean the pot afterwards

[111] It is the name of a specific sauce which later became known as Bosporus sauce

serving it, put it into a pot and let the black pepper stand on the fire. Don't let the black pepper dust boil, for it will take the garlic's strength. Pour it onto the hen.

Sixteenth.
Hen with despot[112] sauce.

Roast it, clean and break the garlic like I told you. Don't add other spices to the garlic, pour boiled beef broth onto it. When serving it, slice it and pour the hot sauce onto it.

Seventeenth.
Hen with Lippa sauce[113].

Remove the feathers, take out the insides and do what I told you. Boil the hen or the capon in cabbage soup[114]. Grate some horseradish onto it, and once cooked, take it out of the fire, don't let it be too hot, for that will take the power of the horseradish. Once you put it into a plate, pour some sauce onto the horseradish. Hungarians like this dish. If you can, cook a fat hen or capon.

Eighteenth.
Hen with rice again.

Do what I told you before; cook the rice, but don't add black pepper; cut the hen like we did before. Then add the rice next to it, add some mace as well.

Nineteenth.
Hen with sage.

Do the same until the side dish. When boiling it, add some sage; when it's time to add some black pepper, add vinegar and ginger too, fry white bread cubes in butter; when serving it, put the fried bread in the center, for if you put it there too soon, it will drench and will foul the dish[115].

Twentieth.
Hen with broken sauce.

I've already told you how to make this sauce, you may find it among the geese.

Twenty-first.
Hen with yellow onion sauce.

I've told you how to make this sauce, do the same, but add some saffron too.

[112] Despot sauce appears to be simply chopped garlic cooked in beef broth
[113] Lippa is a larger town in Eastern Hungary.
[114] We do not have a recipe for a cabbage soup in this cookbook
[115] Avoiding soggy fried bread

Twenty-second.
Hen with laska and sage.

Cook the hen and prepare the laska like I told you[116]. But when using the rolling pin, slice the pasta like I told you. Fry it in butter, and if you have no butter, boil it in clean water, take it out of the water, pass through a strainer the water itself and put it next to the meat. You can serve it white if you want to add no saffron.

Twenty-third.
Hen with German sauce.

Cook it like I told you. Cut it after boiling, fry some onions and flour with butter, put it on the meat, add some saffron, black pepper and ginger. Then serve it, but don't add too much sauce and spice.

Twenty-fourth.
Hen with Saxon sauce.

Do what I told you before. Cook the capon after boiling it[117], if it has too much water, take it out and pour some really sour wine onto it, cook it in that, add some butter. When it's time, add some saffron, black pepper and ginger; slice some white bread, but don't make too thin slices; toast five or six slices. When serving it, put four slices into the plate, then the hen, and cover the hen with the toasted bread, then pour the sauce onto it.

Twenty-fifth.
Hen with spicy sauce.

There's no need to waste words. You can find the sauce among the veal.

Twenty-sixth.
Hen with harvest sauce.

If you don't know how to make it, find it among the veal.

Twenty-seventh.
Hen with black pepper.

Remove the feathers, clean it and remove the insides like I told you. Boil the whole hen, and once tender, add some parsley leaves and roots, then some garlic and a bit of onions. Once serving it, take it out. When it's time, add black pepper, ginger and some mace.

[116] The 6th hen recipe. Laska noodles, using eggs
[117] Possibly advice to cook it after using the boiling hot water to aid in plucking the bird

Twenty-eighth.
Hen with pasta.

Do the same for the side dish. Boil the hen with some bacon; slice some cabbage, and while boiling the hen, put it next to it and let them boil until tender. Then add some saffron, black pepper and a bit of ginger. When serving it, put the hen in the plate first, then put the cabbage there too.

Twenty-ninth.
Hen or fat capon with salted cabbage, Transylvanian style.

Do what I told you before. Have someone slaughter the hens or capons you want, then boil some fish with bacon; while boiling, make thin cabbage slices. Then put the cabbage into the plate, and add some black pepper. When boiling it, put the cabbage to the meat, add some black pepper and serve it[118].

Thirtieth.
Hen with white bacon slices.

You can learn how to cook this among the veal or geese.

Thirty-first.
Hen with yellow bacon slices.

If you don't know how, you can find among the same.

Thirty-second.
Hen stuffed with clean pepper[119].

Remove the feathers and the gizzards like I told you. Once the gizzards are removed, skin it, cut the legs by the knee, remove the wings, leave its head on the skin. Do the stuffing. If you have fat bacon, slice it like you'd slice a sausage, add some black pepper, if you want you could also add marjoram or black pepper; if you have no pork, you can do so with sheep or calf. This is the stuffing; fill the hen, stitch it. Boil it in hot water, if you want to roast it, make some sauce, but you can also cook it.

Thirty-third.
Hen again.

Cook its meat with black pepper, but leave its legs, stomach and liver.

Thirty-fourth.
Cold, stuffed whole hen.

This if possible should be an old rooster, that which has a nice rosy crest. The rooster's neck should not be cut, but hung, and killed that way. Skin it, as I have explained before, but do not cut its

[118] No instructions are given for what to do with the fish and bacon afterwards

[119] The word clean, in this case means peeled, or white, as in "clean ginger root". So the pepper here would be white pepper, that is, peppercorns with the outer black skin removed. See other recipes calling for black pepper specifically.

legs, use the same stuffing, as I have said, except for this cut its own meat into it too. Chop the stuffing well, saffron it, pepper it, beat raw eggs into it too, cut neither its top nor its bottom crest/wattle. As many dishes you want it for, there should be that many roosters, but they should be of the same age; because if they are tender, the filling will tear up the skin and it will be ugly. Now stuff this stuffing into the skin of the roosters, then put them in a tinned pot, stand their necks up along the sides of the pot, take care that they do not topple over, but stand up nice and straight. Before you prepare all this, cook enough beef shanks, as is customary for aspic; pour that broth from the shanks onto the wilted/parboiled roosters, cook them in that, put whole onions and apples in it. These roosters are cooked in beef shank broth because in their own broth it would not set up, especially in summer. You can also serve the beef shanks for aspic to your lord. Do not overcook the roosters, so that their necks do not topple, when it is time to season it, add a little vinegar and honey, too, saffron, pepper, and ginger it. When you see that it is time to let it set up, put it in dishes, skim off all the scum and foam. Put the dishes in a level place, so that they stand straight, in a cool place; if the weather is warm, on ice, because it will not set up from its own coolness, both of its legs when it sets up and you want to serve it[120]

Thirty-fifth.

Hen again, the one the Germans call stag capon.

We call it stag capon, too. You don't have to cut its throat, kill it and skin it like the previous one. Chop its stuffing with roast beef and pork, bacon too, but not too fatty. Stuff three in a table; once stuffed, close them and cook them in a tin pot. Stand them up, too, look out for its horns[121], for if you overcook it, they shall fall out; add some spices. Take it out, put them into a clean place, let them cool and stand them up; tie their mouths to keep them open and don't let them stick together. Make a cross underneath them, first one should have a plate-like circle, the cross should be a span[122] long, make a cross on the end of the wood. They usually have a woodworker do this. Once the cross is ready, put sourdough into a plate, stretch it in the plate with your wet hands, and put the circle into the sourdough, then make the three capons sit down on the wood of the cross[123]. Have a three finger tall little green or red Italian tree made from paper, glue it to the circle. If you know how to make this, you can make it with green wax, too. You can put little strudels or doughnuts into it, and raisins, figs. Paste its horns with gold or silver, if they've fallen out, put them back; if it lost its horns, make horns with white wax. Cover it with silver so they won't recognize it as wax. If you can't paint the comb under the capon's chin, then ask the woodworker to have it painted red.

About the chicken.

First.

Chicken with spicy sauce.

Boil the water and remove the feathers. Scorch it after removing the feathers, put it in clean water, wash it, cut out its nails; then wash its gizzards in another clean pot. Pour water and some bacon onto the pot, let the bacon cook; then slice the chicken, boil it with the bacon; boil the bacon until tender, then slice it, add some onions or tarragon, add some parsley leaves and lemon.

[120] This last phrase is unclear and may be due to a misprint. It could refer to ensuring the hens are appearing to stand on their legs while in the aspic.

[121] Some kinds of chickens DO look as though they have horns, hence stag capon

[122] The width of a hand, usually

[123] This appears to be a complex display, with a cross attached to a stand, adhered to a plate with some dough to hold it in place. The cross supports 3 cooked and decorated chickens, and all around it are fruits and pastries, and decorative trees made of wax or paper.

When it's time, add black pepper, saffron and ginger, and when serving it, put the lemon on the table, the meat into the plate, then put the egg barley onto the meat. Serve it when it's hot.

Second.
Chicken with gooseberries.

Do what I told you before, boil the water and add some bacon. Boil the gooseberries, pour it into the chicken's pot, pass it through a strainer, add some bacon, and when serving it, pour the liquid through a strainer onto it. Add some spices.

Third.
Chicken with grapes and gooseberries.

Do what I told you before.

Fourth.
Chicken stuffed with cleaned black pepper.

Remove the feathers like I told you, don't burn it; once you've removed the feathers, scorch it, put it in clean water and cut out its chin and nails, then put it into another pot of water. Put your finger into its neck and separate the skin from the meat, this is where the stuffing goes, if there's not much food in its stomach, pull it out; if there's lots of food there, remove it[124] from the neck and don't let the food drain into the skin. Some chefs inflate the chicken[125], but that's not good. Do the stuffing like so: cut some fat bacon with parsley, mix some boiled and raw eggs. Stuff the chicken like so, boil it in clean water until it's tender, pour some beef broth onto it, and once cooked, add some garlic, parsley roots and leaves, and when it's time, add some salt, pepper and ginger, then serve it like so.

Fifth.
Yellow, stuffed chicken with sour cream.

Do what I told you, with the stuffing as well, but add saffron too. Once stuffed, poach it then cook[126] it. When boiling it, pass some sour cream through a strainer onto it, and once cooked, add some parsley leaves. When time, add some saffron, black pepper and ginger, then serve it when your lord demands it.

Sixth.
Cooked, stuffed chicken.

Remove the feathers and do the stuffing like I told you. This needs yellow stuffing[127] too, and once stuffed, stitch it, put it into hot water, and when you want, cook it; but don't overcook it, for its stuffing will go bad; if you want, you could make sauce too, but it can be served when dry, also.

Seventh.
Chicken stuffed with shallot.

[124] The stomach and crop

[125] These is a recipe from roughly this time period in England that calls to use a straw to inflate the skin away from the meat to aid stuffing.

[126] Possibly roast it

[127] See prior recipes for stuffing with saffron in it

Do what I told you before at first. Peel the shallot, cut it with bacon and parsley leaves, if you have no shallot, onion will do; if your lord wants, then add some black pepper, but we do it without. Put it into hot water, put its stomach and liver to its wings, and don't forget to spice it.

Eighth.
Chicken with Bavarian sauce.

Boil it until tender, take out its gizzards like I told you. Slice the chicken, put some bacon onto it, and once tender, slice some onion and fry it in fatty beef broth, pour it onto the chicken, add some saffron, black pepper and ginger, and when serving it, add some gooseberries without their insides[128]. Then serve it.

Ninth.
Salted chicken, Polish style.

Do what I told you before. Boil the chicken, roast it in salt, and when tender, add some mace, don't add too much salt; when serving it, put it into the plate, add some strong vinegar, and some black pepper and ginger.

Tenth.
Chicken with pastry.

Its plucking and disemboweling should be as before. When you disembowel it, break the little wing-bone with a small stick, but so it doesn't tear off, and its leg bones likewise. These bones are broken so that when you put it in the clean pot, it will not tear the sides.[129] Push it in with the beef, let it cook there a little while only for the parboiling. While it cooks, chop a few parsley leaves with fat bacon, have them bring limes with its leaves, if there are no limes, then marjoram, pepper it, you can make it with lemon too.

Knead a dough from eggs and flour, as hard as possible. With the rolling-pin, as usual, roll it out, leave the middle hillier than the sides. Push that little hill down with your thumb. While you push the middle with one hand, with the other lift the edge higher and higher, when you can draw the dough onto the back of your hand, like the potter draws up the pot or pipkin, leave enough for a lid as well. Now put the chicken in the dough pot, at the same time salt it a little.

Cut the lime roundly, put it, pour it into its juice as well[130]put the bacon on top, spread it onto it then, cut tender marjoram into it for its pleasant aroma, and pour a little beef broth on it too. Stretch the lid nice and thin. There should be only as much as the dough pot's mouth, wet the edge with clean water, so that the lid will stick, as is proper, take it in then nicely. In the middle of the lid make a little chimney, make a little chicken shape from dough for it, it should have a neck, too, and put it thus in the chimney; spread this also with water, so it will stick to it, scallop the edges, so it will be prettier, the sides of the pot, too, when you stand it up. This is now done, just cook it well in a pinnata[131], if you don't have a pinnata, it can be done in an oven, but you need to be more careful then. When you want to serve it, cut the lid up nicely, taste the broth, whatever is missing, fix it, put the lid back on nice and warm.

[128] Squeezed or juiced
[129] By clean pot, the author is referring to the dough pot mentioned further along in the recipe.
[130] Unclear if it is meant to add only the lime juice or halved limes
[131] Baking dish, possible a lidded one with coals added top and bottom not unlike the modern camping Dutch oven

Eleventh.

Stuffed chicken, Saxon style.

Remove the feathers and the gizzards like I told you. Put it on a skewer, stitch it and roast it, while roasting, peel an onion, and when serving it, put it into a plate. Slice the onion onto it. Pour some vinegar and add some ginger. Serve it when hot.

Twelfth.

Fried chicken.

Do what I told you before. Cook it in salt, and once cooked, take it out and let it cool. Make salty pancake from eggs and flour, and when serving it, fry the chicken in this, put it into the pancake and serve it when hot[132].

Hen with spices.

Roast the hen, put it into a pot and put some raisins next to it, let it dry for a while: its sauce will be like that of a liver; cover it, add spices.

Another way to make this. Cook the chicken, slice it into two parts, fry it, pour sweet wine to it, add some saffron, you don't have to use bread.

Cook the hen.

Put salt into a pot of water, boil the hen, put ginger, black pepper and mace into it and let it cook slowly. Once half cooked, pass the water through a strainer, wash the hen in warm water, put it into the pot once again, pour water through a strainer onto it, then let it cook slowly. Its broth will be good.

Cooked hen in lemon broth.

Take some lemon, fry the hen in butter, put it in a pot, take it out and pour beef broth onto it, add some wine of both types, add some black pepper and let it cook; once cooked: slice some lemon, put it in the water, boil it for a while, taste it to make sure it's not too sweet, then serve it and put a slice of lemon onto it.

Sauce for cooked hen or bird.

Take some raisins, take out their seeds, break some currants; take the raisins, pour sweet wine onto them, pass it through a strainer: they will be red; let them cook in a pot, take out the hen, put it into a plate, pour the sauce and some rose water onto it, then put it on the fire, take it out and let it cool, and don't overcook it for that will take the spices away: you may add some cinnamon as well. Then cover and serve it.

[132] Batter fried chicken…note the chicken is pre-cooked

Cook capon in a sheet[133].

Take out the fat capon's feathers and gizzards, stitch it, put it on a skewer, tie the sheet[134] to the capon with a thread, cook it from afar to not burn the paper sheet. You can cook other things in paper, like sheep liver.

Chicken with lost sauce.

Take out its bone from the neck and do this stuffing. Slice some bacon and mix eggs with parsley leaves, add some ginger and salt, and once the neck bones are taken out, stuff the neck with it, boil it until tender, pour some beef broth onto it, add some black pepper[135].

Fried chicken.

Fry one or two chickens in butter, pour some wine and beef broth onto them, let it cook, and once cooked, grate a bread roll and pass it through a strainer. Pour this sauce onto the chicken, add some ginger and black pepper to make it spicy.

Chicken with sour cream.

Cook the chicken in water and once tender, boil it again, add some sweet milk next to the coal to curd it[136], pass it through a strainer and once cool, break some eggs into it and add some black pepper, saffron and ginger, mix and grind them; once the chicken is cooked, take it out and pour the sauce onto it.

The next dishes are from fish.

First, about the pike.

First.
Salted pike with horseradish.

When they give you the living pike in the summer, don't let it die, instead slice it at once and put it to ice; you can do the same in winter, but without ice. When time, boil the water, and if you have strong enough vinegar, the water should be twice as much, then add some spices too. Put the water to the fire, but don't let it boil, then pour this onto the pot, the water will become bluish. Do this for every salted fish, don't cook dead fish in salt if your lord doesn't force you to it. When serving it, add some horseradish and vinegar.

[133] This is a first. The earliest reference I can otherwise find to cooking "en papillote" is 1850 or so, although I am told there is an earlier French version

[134] Of paper or parchment

[135] This is quite comparable to the "sausage of a capon's neck" found in Two Fifteenth Century Cookery Books, though the lost sauce appears to be beef broth with pepper

[136] Next to the coal—the higher temperature part of the cooking fire. Boiling milk causes it to break into curds.

Second.
Pike folded in salt.

Do what I told you before, but once you've taken out the insides, fold it like so; slice its belly, turn its head towards the belly, turn its tail towards the head, then cook it like so.

Third.
Pike with bacon slices.

Slice it and cook it like I told you. Slice the bacon into cubes, melt[137] them, but don't burn them; once melted, pour strong vinegar onto it, you may add some strong wine too if too strong, then add some black pepper; pour these onto the pike.

Fourth.
Pike with bacon slices for fasting[138].

Slice it and cook it like I told you, but prepare its sauce like so: slice some parsley roots, and cook it in the water, pass it through a strainer, pour some vinegar and tree oil onto it, add some parsley leaves and lemon, add some black pepper and serve it.

Fifth.
Cold pike in salt.

Cook it like I told you. Once cooked, put it in a clean place, let it cool, put it in a clean pot, pour some vinegar onto it, let it stand for a few days, then serve it.

Sixth.
Pike in broken sauce.

Remove the scales and slice it, boil it and add some salt; stuff its stomach with meat from its nose[139]; cut it, use its blood too, then add some saffron, black pepper, sugar, ginger and salt, then add some grapes too, and when stuffing it, wash the stomach and stuff it like so, stitch or tie its end so that it won't come out, boil the stomach in hot water and put it to the pike. Prepare the sauce like so: Boil some clean water, put some onion onto it and two pieces of white bread too. Cook it, then pass it through a strainer; slice some parsley roots, tie it with a thread, boil it for half an hour to an hour. Then put the pike into a clean pot, leave its stomach, head, tails and liver so that you won't have to deal with these when serving it; pour the liquid through a strainer onto it, put the tied parsley roots onto it, roast

[137] Render the fat

[138] This is one of the very few "fish day" recipes, specifically as a holdover to the Catholic church. While the Transylvanians still observed "fish on Fridays", they did not seem to have other fish days, and seemed to have very few recipes specifically made to be served on those days—and even fewer meat dishes that were modified to be for fast days.

[139] This may refer to the "nose end of the fish", so would include the fish cheeks, which can be substantial.

it, add some saffron, black pepper and ginger, and when serving it, remove the head and the tail first, put them into a plate. Once the slices are in the plate, slice its stomach too, then the tied parsley roots.

Seventh.
Pike with clean pepper.

Clean it like I told you. Boil some water, slice onions and parsley roots, and slice the pike's back, pour the water onto it, add some tree oil, pepper and ginger, if it's not time for fasting, you may use butter too, add some spices; if the pike is old, slice its nose too, you will have more meat.

Eighth.
Pike with clean pepper again, in good cabbage sauce.

Do what I told you with the meat. Wash the onion and the parsley, but cook them in clean water first. Once they're cooked, pass the broth through a strainer, pour cabbage sauce onto it, wash the meat in a clean pot, pour the water onto it, cook it with butter or oil, add some black pepper and ginger. They slice the onion and the parsley onto it because it hardly cooks in cabbage water.

Ninth.
Pike with oily cabbage sauce.

Salt it like I told you to, boil the cabbage sauce, slice some onions, fry it in oil, and put the fried onion into it, add some black pepper, saffron and a bit of ginger, then serve it.

Tenth.
Pike with yellow Polish sauce.

Remove the scales and add some salt like you did it with the broken sauce, but don't add bread, nor parsley, add onions and apples instead, boil it. Boil that water, pour good wine onto it and add some sugar, then add some saffron, black pepper and cinnamon, then some grapes and lemon, wash it from the salt, put it into a clean pot, pass through a strainer this water onto it, cook it, and once cooked, serve it to your lord.

Eleventh.
Pike with Polish white sauce.

Slice the meat and salt it like I told you, cut the onion, fry its half in tree oil, put the other half in the water, then add some black pepper, and once you wash the fish from the salt, put the cooked onion onto it, roast it in that sauce, then add some black pepper and ginger. When serving it, put the cooked onion too, its sauce will be dense from the onion.

Twelfth.
Pike with grey sauce.

Add the salt like I told you, pour water into a pot and boil it, add some onions and parsley roots; then wash it in a clean pot, pour the water onto it and some tree oil [olive oil], vinegar, black pepper and ginger, add some mace as well; boil it, roast it, add spices, don't remove its stomach and liver, and when time, serve it.

Thirteenth.
Fried pike.

Slice it and add some salt like I told you. When frying it, wash the salt from it and put it into flour, but have some butter on the fire, put the pike with the flour onto a pan with butter; once fried, you can do any kind of sauce, you may also serve it dry.

Fourteenth.
Pike with pastry.

Remove the pike's scales. Take out the guts, add some salt and roast it on a skewer; for if you cook it, it will be no good. Once roasted, put it into a clean pot, cover it it with butter, add some black pepper and clove; make the pastry dough with the rolling pin, cover the pike with the dough, paint it with some water so that the lid won't get stuck, then decorate it like I told you.

Fifteenth.
Pike with garlic.

Break the garlic, put it into vinegar, then add some black pepper, saffron and honey; heat it, then put the fish into a pot and pour the sauce onto it. Serve it when your lord wants.

Sixteenth.
Cold pike with walleye sauce.

Clean it and add salt like I told you. Make the sauce with clean water, put some onions into it and a slice of meat from the fish; once the onion and the meat are cooked, wash the pike from the salt and pass through a strainer the water. Once cooked, put the meat into a plate, mix and break the sauce, pour some vinegar onto it to make it white. If doing it in the summer, put the meat onto ice and pass through a strainer the sauce onto it, but have a lot of sauce, for that is how the dish looks good. If you have a beluga bladder, put a bit into it, and also its own bladder. When serving it, slice some onion on top of it.

Seventeenth.
Pike with clove sauce.

Salt its body like the other ones. Fry it like I told you. When you kill it, put vinegar to the blood, peel off the scales. Prepare the sauce: pour wine to the mix of blood and vinegar, add black bread, honey and clean water. It's better if you cook it in wine only. Pass it through a strainer, but don't make it too thick. Slice some apples and put some grapes onto it, add some black pepper, ginger and clove, then cook it. When serving it, put the fried pike into the sauce, roast it and add spices, then serve it.

Eighteenth.
Pike roasted, half cooked in salt.

Peel off the pike's scales, take out the guts, salt the part without scales, then put canvas onto the part with scales; put the scaleless part on a grill, dip the canvas into vinegar and put it on the scaleless part; have some strong vinegar next to it and cook it; tie clean cloth to a little wood, let it

stand in the salty water, then pour it onto the part with the canvas and roast it. From the lower part's heat, the upper part will cook too; once done, you may make some sauce.

Nineteenth.
Roasted pike.

Peel off the pike's scales. Skin it, slice the meat on the sides and remove the bones; cut the meat, add some parsley leaves and some tree oil, then some sugar, black pepper and small grapes; stuff it, then put back its skin, add some salt to the stuffing. Then roast it on a grill, make some sauce if you'd like, and when serving it, cut the thread from the stitching on the neck.

Twentieth.
Roasted pike in scales.

Wash the pike, take out the guts, add some salt and put it on a grill. Once hot, peel off the scales and add some salt, do the same with the other side. Roast it like so. Then serve it however you'd like.

Twenty-first.
Pike with spinach.

Salt the meat like I told you. Boil the water, fry it in tree oil and add some onions. Poach the spinach, wash it twice or thrice; wash the fish from the salt, put it in a clean pot and add the spinach, then some black pepper and a bit of mace, cook it, then pour the sauce onto it.

Twenty-second.
Pike, whom they call prucz pike, with horseradish.

` Slice it, boil it, add some salt, and when about to serve it, have your grated horseradish ready. Pour the horseradish with vinegar onto it, then serve it.

Twenty-third.
Salted pike, that hails from our country.

When you cook it with horseradish, do the same like I told you.

Twenty-fourth.
Pike with garlic.

Wash it, slice it, add some salt, peel the garlic, break it, add some vinegar, and put it onto the plate.

Twenty-fifth.
Pike with onion again.

Cook it like I told you, and when serving it, slice some onions and pour some vinegar onto it.

Twenty-sixth.

Pike in sweet milk or with sour cream, cod style.

You'll need an old pike. Take out the guts like they do, and slice it, boil it in salted water; but don't let it cook, pass through a strainer the water, pour cold water onto it, peel off the scales, take out the fish bones, pass through a strainer clean, boiled milk onto it, or really good sour cream, slice some onions and fry them, take it out of the fire, let the butter cool, then put it onto the pike, for if you put it there when hot, it will shrink the milk. Then add some saffron, black pepper and ginger, cook it with the spices and when it's time, serve it.

Twenty-seventh.

Stuffing the pike's intestines.

If you have a big, old pike, take out the intestines, wash it, inflate it, then slice a bit from the pike, put it into vinegar for a little while; then add some sliced bacon, if the bacon is fresh then add some salt, add some sweet spices and small clove; stuff the intestines with it, then tie it. Then pour equal amount of water and wine into a pot, cover it, let it boil; add some ginger and vinegar, once the pike is cooked, slice the cooked intestines like you slice lemon or radish, then put it into the pike's head. You can stuff pigs' intestines like so, too.

Twenty-eighth.

Sweet sauce for fish.

Take a good, sweet kalach[140], grate it so that it'll look like flour; heat some butter and put it on the grill; pour some good wine with it, put some cinnamon and sugar onto it, and when you serve it, add some sugar.

Twenty-ninth.

Fritter from fish roe[141].

Dry the pike's roes, mix it with good sauce mixed with some black pepper, make a dough[142] out of it, pour some wine. Add some salt, then some saffron and ginger, fry it in butter. Do the same with carp roes. Dry its roes, break it, then add some more wine, with the same spices, but that is not for the sick.

Thirtieth.

Pike, Polish style.

Boil the onion, then toast a few slices of white bread, put it into good wine, and once it's soft and the onion is cooked, pass it through a strainer, put the bread to the pike, then add some wine, then cook the pike in vinegar, put the onion and the wine to the pike, then add some parsley and some sweet spices, add some maces and raisins, then some salted lemon slices too, it's not necessary to add salt, add some warm butter then a bit of sugar, and cook it like so. Cook trout and herring like so, carp too, but with wine. Once half cooked, add some spices.

[140] Traditional Eastern European bread. Prior to the 19th century, in Hungarian lands it was usually braided and made with high quality(refined and well-sifted) flour.

[141] Fish eggs, in this case, from pike.

[142] Or possibly a batter, depending on how much wine you add

The next dishes are about carps.

First.
Old carp in salt.

Do it like I told you among the pikes. Do it clean[143].

Second.
Cold carp with sauce.

Clean its gills, peel off the scales, slice open its back and add some salt. Do its sauce like so. Boil some clean water, add a whole onion and apple, then add some ginger and black pepper. Cook it for a while. Once the apple and the onion is cooked, take out the fish into a clean pot, wash the salt from it, pass the water through a strainer onto the carp. Add some honey and vinegar. Add the black pepper and the ginger again, pour a bit of wine onto the meat and cook them together. Once cooked, put it into a plate, pass the water through a strainer onto it, put the ginger and the black pepper to the sides of the plate, and when you serve it, slice it into little pieces and put onto the food.

Third.
Cold carp with garlic.

Do the same with this fish as well, peel it and slice it. Boil some water, add a whole onion and its bladder, once the onion is cooked, wash the fish in a clean pot, pass the water through a strainer, cook it, add some spices, put it into a plate, chop the garlic, let the water cool so that the garlic's strength will not wither away, mix the garlic with the water, pass it through a strainer onto a plate, and put the garlic[144] into it.

Fourth.
Carp with canvas.

Do the same if it's old, add some salt to its nose, smoke it, make thin cabbage slices, put the roes among them. Boil the cabbage, add some oil if you have, then some onions, saffron and black pepper, and once cooked, wash the salt from the fish, mix it with the cabbage, cook it together, cook its nose, and when you serve it, put it on top.

Fifth.
Carp with clean black pepper, in clean water.

Wash it, slice it and add salt like I told you. Boil some clean water, and once boiling, slice some onions and parsley roots into it, if it has roes put them into the water as well, and if it's old, slice its nose, and once it's time to cook, add some black pepper, ginger and some oil, boil it so its water will shrink[145], but put more ginger into it than black pepper, and if you have no tree oil or flax oil, then you can cook it in butter as well.

Sixth.

[143] Using the previous definition for clean involving pepper and ginger, this would imply the fish should be de-scaled or even skinned.

[144] From the strainer

[145] Boil off the water

Carp in cabbage broth, with clean black pepper.

Do the same, but cook the parsley and the onions in water, pass it through a strainer, pour the cabbage water onto it, then add some black pepper, ginger and tree oil.

Seventh.
Carp with oily sauce, in cabbage sauce.

Do the same, except fry the onion and parsley in flax oil, and once fried, wash the salt from the fish, pour the fried onion onto it, add some saffron, black pepper and ginger.

Eighth.
Carp with dry oily sauce, or dry carp[146].

If the dry carp is salty, slice it into little, finger length and width pieces, wash it in warm water, leave it in water while you're preparing its sauce. Slice some onions and apples, wash the fish, pour wine onto it, slice it, add some little grapes and raisins; pour some tree oil, cook it together. When serving it, slice some bread underneath it.

Ninth.
Dry carp with horseradish.

You shall find it among the pike.

Tenth.
Dry carp with onions.

You can find it among the same.

Eleventh.
Dry carp with its own blood and clove sauce.

You shall find it among the pike, too.

Twelfth.
Cold carp with spicy sauce.

Do the same like I told you earlier.

Thirteenth.
Hot carp with spicy sauce.

You will find the spices among the pike.

Fourteenth.
Fried carp.

You can make any kind if sauce, it's good without one, too.

[146] Dry carp would be carp that is preserved in salt

Fifteenth.
Carp in pastry.

I've already told you among the pike how to make it. I could talk about gilding it, but we don't gild it in Transylvania, you couldn't even find it done. Besides, our lord would find it rather too expensive as well.

Sixteenth.
Whole cooked carp.

Do the same like I told you with the other fish, make a sauce you'd like.

Seventeenth.
Cooked carp, German style.

Wash the carp, but don't remove the scales, wash the gills, slice its back, take out its guts, roes and bladder, don't wash its blood, instead add some salt, put it into the grill, once it's hot, turn it to the other side, remove its fat, add some salt.

Eighteenth.
Dry carp with garlic.

I've told you how to do it among the pikes. No need to waste words, then.

The next dishes are about the tench.

First.
Hot tench in salt.

Cook it like you cook other fish.

Second.
Cold tench in salt with walnut sauce.

Cook it like the other ones, but let it cool, and when you serve it, put walnut sauce in the plate.

Third.
Cold tench with garlic.

Remove the tench's scales, then slice its back, add some salt, prepare its sauce like I told you among the carp.

Fourth.
Tench in sauce with clean black pepper.

If you have no other fish, do the same, like I told you earlier.

Fifth.
Tench in pastry.

If you have no other fish, you do what you must.

Sixth.
Tench fried in tree oil.

Peel the scales and add some salt, then fry it like I told you, then make garlic, black pepper sauce. Then when you serve it, pour it on top. We Hungarians don't really do this.

Seventh.
Cooked tench.

Cut it open and take out the intestines, pour boiling water onto it, wash it, cut it into two like the carp, wash it again especially on the inside, boil it, then pour out the water and pour some wine instead; boil it, put bread flour into it, then add some sugar, saffron and clove. Cook eels like this.

About the sturgeon.

First.
Hot sturgeon in salt.

You will find it among the beluga.

Second.
Sturgeon with aspic.

Do the same like you'd do with a beluga.

Third.
Sturgeon with clean pepper.

You will find it there as well.

Fourth.
Sturgeon with spicy sauce.

Likewise, you will find it there.

Fifth.
Sturgeon in pastry.

Do the same like you'd do with a beluga.

Sixth.
Roasted sturgeon with sauce underneath.

You will find it below.

Seventh.
Dry sturgeon with garlic.

You shall find it among the beluga.

Eighth.
Dry sturgeon in clean water, with onion.

You will find it there, too.

Ninth
Dry sturgeon with oily sauce.

There are three types of oily sauce. One of them is made from cabbage sauce, the second is made from water, oil, vinegar and onion. The third is made from wine, tree oil, honey, some grapes, apple, onion and dill. You shall find out how to cook the dry sturgeon among the beluga.

Tenth.
Dry sturgeon with clove sauce.

Cook the clove sauce the way it's written among the beluga.

Eleventh.
Dry sturgeon with fruit sauce.

Do the same like with the beluga, whether it's raw or dry.

Twelfth.
Cold sturgeon with spicy sauce.

Prepare it to be cold like you do it with the other spicy food.

The beluga[147] is the next.

First.
Beluga with green sauce.

You shall find it among the carp. This is better with fresh fish, not dry.

Second.
Beluga with clean pepper.

If the beluga is salty, leave it in water for a day, and when you're about to cook it, peel off the scales, boil it in clean water. Boil another pot of water, slice some onions and parsley roots. When it's time, pour it onto the fish and add some tree oil, black pepper and ginger.

Third.

[147] Beluga in this case refers to not the whale, but the beluga sturgeon, a river fish in the area. As in, yes, beluga caviar.

Beluga stomach with clean pepper.

Boil it and prepare the sauce like I told you. Boil the stomach, pass the water through a strainer, cut it so that every foul thing will come out. Slice the stomach like you'd slice a cow's, add some salt, and when you're about to cook it, wash the salt from it and put it in water. Cook the stomach thoroughly, for this takes about the same time it'd take to cook a calf.

Fourth.
Beluga with beluga sauce.

Prepare the meat like I told you, whether it's salted or fresh, do it like I tell you. Put white bread into wine, boil it, pass it through a strainer, then add some water to the pot and some honey. Add some saffron, black pepper and ginger, slice some apples and grapes, then add some almonds. Cook it with the meat.

Fifth.
Beluga with fruit sauce.

Prepare the sauce like I told you, but add some roast pears to it, then slice some apples. Add some almonds and raisins as well. Once it's time to boil the meat, wash the salt from the it, add some honey, saffron, black pepper and ginger. Don't forget to add vinegar. Cook it with the spices.

Sixth.
Beluga with spicy sauce.

Prepare the meat like I told you before. Pour clean water into a pot, then boil it and slice some apples and onions. Once they are cooked, wash the salt from the fish, remove the pot from the fire and add some honey, vinegar and black pepper, put the fish into it, then add some saffron, black pepper and ginger and lemon too, if you have it. Cook it. The old masters said that if it runs out from boiling[148], then it didn't have enough spices. But don't try this, keep an eye on it instead.

Seventh.
Beluga in pastry.

Make the pastry like I told you earlier, among the other fish.

Eighth.
Beluga with dry or salted garlic.

Wash the beluga a few times in warm water and cook the meat. Peel the garlic, chop it, pour vinegar onto it, and if the vinegar is too strong, add some water, put the fish into a plate then put the garlic onto it.

[148] Boils dry—basically, watch it so that it doesn't boil dry

Ninth.

Beluga in oily sauce.

It's not good to cook it fresh, work with a dry one instead, slice it, put it into a pot, pour some wine onto it, slice some apples and onions, then add some grapes and some dill, pour some tree oil then cook them together. Serve it like so.

Tenth.

Roasted beluga with sauce underneath.

You can make any kind of sauce, but salted beluga is not good if roasted, so wash it thoroughly. When you cut it open, slice the nose and the gill. Put these to the smoke and let it dry. It's good to roast the beluga, and when needed, you can cook others in its body[149]. You can do the same with a dried beluga.

Eleventh.

Aspic beluga.

If the fish is old, take out the nose like I told you, so slice it in half, then add some salt to the fish. If it's summer, keep it in iced water until you are ready to cook it. You can keep it in simple cold water if it's the winter. When you cook it, put it into a tinned pot and wash it, then pour some water into it, then some vinegar and add some salt and sage, then cook them together; but don't overcook it, the meat should be tender. Once done, put it on a clean table and let it cool. When about to serve it, put some sage, caraway or marjoram for the sauce. Pour and mix some vinegar and wine, and if there wasn't enough vinegar on the meat, then add some more for the aspic, but add some salt to the spice, too. When serving it, put some fish slices on a plate, pour some rose or raisin vinegar onto it, then serve it.

Twelfth.

Fresh beluga in salt.

Do the same like you did with the aspic, but make smaller slices and serve it when hot. You may add some horseradish onto the plate too; when cooking it, you shall need more vinegar as well.

Thirteenth.

Raw beluga roe.

If cooking for a prince or a lord, clean the roes, then slice some onions. For a commoner, you may slice the roe with the meat and the onion[150].

Fourteenth.

Cooked beluga roes, Hungarian style.

Slice the roe with onions and white bread insides, pour some water into a clean pot, then boil it. Stir it while boiling. Once boiling, it will reduce a bit, add some spices. When serving it, take it out with a slotted spoon so that there will be no water residue, then pour clean[151] vinegar onto it.

[149] You can stuff the beluga with smaller fish

[150] Yes, caviar for the commoner!

[151] Possibly pure or a white vinegar, specifically white wine vinegar

Fifteenth.
Cooked beluga roes, Romanian or Serbian style.

Boil some clean water, slice the roe with onions, put them into the water, and add some vinegar, tree oil and black pepper while boiling. Then serve it.

Sixteenth.
Beluga with spinach.

Cook it with spinach like I told you earlier among the other fish.

Seventeenth.
Beluga with peas.

Cook it with peas like you cook other meats.

Eighteenth.
Beluga with salted cabbage.

Do it like you'd do with other meats.

Nineteenth.
Beluga with lentils.

Cook it like you always do.

Twentieth.
Beluga with carrot.

It is rarely cooked in our country, foreign nations cook other fat fish like so, just like how we do it with meat. I cooked a lot like this myself.

Dishes cooked from catfish.

First.
Catfish in salt.

Cook it like I told you earlier.

Second.
Hot, roasted catfish tail.

Make any kind of sauce you'd like. If you'd like to serve it cold, then cover it in dill or marjoram, but it should be hot when you cover the tail, this way its smell will be better, then let it cool.

Third.

Catfish in clean water with clean pepper.

Do the same like I told you earlier among the carp.

Fourth.

Catfish in cabbage sauce, with clean pepper.

Do the same I told you among the carp, but don't add the roes, for we don't do it that way.

Fifth.

Old catfish stomach and liver with clean pepper.

Cook it like I told you earlier. Boil the stomach and the liver, then clean them of their filth, slice the stomach like you'd slice cow organs, do the same with the liver. Add some salt, wash it, put it into water, add some tree oil, black pepper and ginger, then slice some parsley roots into it. Cook it thoroughly.

Sixth.

Hot catfish with spicy sauce.

Like I told you earlier, you will find how to cook it among the other fish, you can store it then serve it cold later if need be.

Seventh.

Catfish with yellow oily sauce.

I told you among the carp how to make this, so we need not waste words.

Eighth.

Catfish aspic.

Cook it like they do it in salt, but add less vinegar. Once cooked, put it into a clean pot or table, and let it cool. Once cool, put it into a pot and pour some vinegar onto it. If the vinegar is really strong, then add some wine or water; add some sage or tarragon, if you have them. Pour clean vinegar into the plate once you serve it.

Ninth.

Catfish with green sauce.

Clean the meat like I told you earlier. Prepare the sauce, put white bread into wine, then add some honey, boil it at the fire, then pass it through a strainer. Then add some onions, parsley, horseradish leaves, tarragon and break them, then pass through a strainer them into the wine. Wash the fish from the salt, put it into the sauce, and add some black pepper, ginger and cinnamon. Add some vegetables, too. Cook the catfish with these.

About the petenyi barbel.[152]

First.

Hot, salted barbel.

If the barbel is old, take out the intestines and cook it in salt like you do with other fish. If you'd like to serve it cold, cook it the same, but put it into two separate plates, otherwise they'll get stuck; it could be on bread.

Second.

Barbel with oily sauce.

Do the same like I told you earlier.

Third.

Cold barbel with spicy sauce underneath.

Make the sauce like I told you earlier among the other cold dishes. If you have beluga bladder, add some. If you have none, use the tench or barbel bladder, and cook it until you cannot even see it. Leave the barbel intact, and it should be an old one, wash the salt from the it, pass through a strainer the water, add some vinegar, black pepper, ginger and slice some lemon, put it to the sides of the plate so that the fish will be recognized. You may cook these fish in a different manner if you prefer.

Fourth.

Fried barbel.

I told you earlier how to fry fish, so do the same.

Dishes made from burbot.

First.

Burbot with guest sauce.

Add salt to the fish like I told you earlier. Prepare its sauce. Put white bread into wine, then add some honey and cook it, then pass it through a strainer, add some almonds, raisins, then slice some apples and pears, and when boiling it, wash it from the salt. Then add some black pepper, saffron, ginger and cinnamon. Cook it together with the spices. Put the almond, the bread and the pear on the plate.

Second.

Burbot with spicy sauce.

Cook it and add the spices like I told you earlier among the other fish.

Third.

Burbot with grey sauce.

Make it like I told you earlier.

[152] a fish species found only in Hungary and Greece. Its Latin name is Barbus peloponnesius

Fourth.
Burbot with clean pepper.

I've mentioned this earlier among the other fish.

Fifth.
Burbot in salt.

I've spoken about fish cooked in salt earlier.

Sixth.
Burbot in cabbage sauce with clean pepper.

You shall find out how to cook this among the carp.

Seventh.
Burbot in cabbage sauce, with yellow oily sauce.

You shall find this too, among the pike.

Eighth.
Burbot in salt, in cabbage sauce.

Make it like told you earlier, but use burbot vinegar[153] instead.

Ninth.
Burbot liver in salt.

If you have many burbot fish. If you'd like to make your lord happy, take out the liver, cook it in salt, serve it when hot, then add some horseradish or mustard, if you have none, break some lemon and twist its juice onto it, and if you have no lemon either, then pour some rose or raisin water onto it, and if you lack these as well, then you may use white vinegar.

Tenth.
Burbot in broken sauce.

If you have no pike, cook it like you'd cook other fish and make the sauce.

Eleventh.
Burbot with gooseberries.

You shall find its recipe among the other fish. Thus, no need to waste words.

[153] A fish based vinegar? Possibly a relative/descendant of the Roman garum.

The crucian carp is the next.

Dishes made from crucian carp[154].

First.

Small crucian carps can be cooked in salt. I've told you earlier how to make it.

Second.
Crucian carp in salt, in cabbage sauce.

Do what I told you earlier.

Third.
Crucian carp with white sauce.

Peel off the scales, add some salt, take out the organs, boil some clean water, slice some onions and add some water with tarragon. Once about to boil the fish, wash it from the salt, put it in the water, boil it, add some spices, once cooked, take it out, add some vinegar and the sauce will become white. Put three slices in the plate once serving it.

Fourth.
Crucian carp with gooseberries.

If you don't know how to cook this, you shall find it among the other fish.

Fifth.
Crucian carp with broken sauce.

If you have no other fish, you can cook it with this sauce as well. If you don't know how, you shall find it among the other fish.

Sixth.
Fried crucian carp.

Do it like I told you earlier among the other fried fish.

Seventh.
Crucian carp with clean pepper.

You shall find this, too, among the other ones.

Eighth.
Old, roasted crucian carp.

Do what I told you among the other roasted fish.

[154] A species of carp found in Hungary

Ninth.

Crucian carp with spicy sauce.

Do it like I told you among the pikes and carps. Don't take out its roe, cook or roast the fish while its roes are still inside.

Dishes made from trout.

First.

Hot trout in salt.

Cook it in the salt like I told you among the other fish, but once the organs are taken out, slice the fish a bit underneath its fins. If the trout is old, slice its back so that the salt and the vinegar will be more prominent, slice its chin too; if the weather is warm, keep it in ice, but don't put it into hot water. When boiling it, don't boil it for too long, else it will be foul. If you put slices of it onto the plate, pour some vinegar onto it, or into another, little plate, whichever your lord prefers.

Second.

Trout with spicy sauce.

Do what I told you earlier among the other fish.

Third.

Trout with clean pepper.

You shall find this among the other fish, too.

Fourth.

Trout with sour cream.

Add some salt to the trout; when boiling it, wash it from the salt, put it into a clean pot and pass sour cream through a strainer onto it. Add some tarragon leaves, saffron, black pepper and ginger too, then cook it together and serve it once ready.

Fifth.

Roast trout.

Take out its organs too, add some salt, put it on a skewer, if you want to serve it when hot, you may wish to make some sauce, any sauce will do; if you don't want to serve it when hot, cover it in pine branches, and if you have none, cover it in dill and caraway.

Sixth.

Cold trout in salt.

Cook it like I told you. Once cooked, put it into a clean pot and let it cool. Take out the crumb of stale bread, make sure no crumbs will be on the fish, put it in the hollow, then serve it.

Seventh.

Dry trout with pepper

Dry trout is good with clean pepper.

Eighth.
Trout with onions

Trout in clean water, with onions.

The following are dishes made from huchen[155].

First.
Huchen with huchen sauce.

Take out the intestines and add some salt like I told you earlier. To make the sauce, have someone bring some good wine and sweet pogacha[156]; slice the pogacha into the wine, add some honey, cook it, then pass through a strainer the water, add some grapes, almonds and slice an apple, then add some saffron, black pepper and cinnamon, and cook it like so; wash the salt from the fish before boiling it. Add some spices, then serve it.

Second.
Hot huchen with spicy sauce.

Cook it like I told you earlier.

Third.
Huchen with clean pepper.

Cook it like I told you not long ago.

Fourth.
Whole, roast huchen.

Do it like I told you among the other roast fish.

Fifth.
Hot huchen in salt.

Cook it like the other fish.

Sixth.
Huchen with aspic.

Do it like I told you among the trout. Cook it in salt, then let it cool; once cool, pour some vinegar, wine or water, if strong, onto it; put it into a clean pot, add some vinegar, sage, caraway and marjoram.

[155] Huchen are a large species of freshwater salmon. Also known as a Danube salmon

[156] A sweet or savory bread served in small biscuit or scone-like rounds made of layers of dough folded together, with a crisp top. They often have cheese, sour cream, or pork cracklings folded into the dough

The next are the flounder fish.

First.
Flounder with clean pepper.

Cook it like you cook the other ones with pepper.

Second.
Roast flounder, Wallachian style.

Wash the flounder, but don't peel off the scales, take out the organs and add some salt, put it on a hazel branch, and once it's cooked, put it on pine branches and serve it to your lord.

Third.
Flounder in clean water.

Add some salt to the flounder in clean water, then cook it, but don't peel off the scales, and once it's in the plate, slice some onions and pour some vinegar onto it.

The next are about the monkey goby[157]

First.
Hot goby in salt.

Cook it like I told you among the other fish; even so if you'd like to make it cold.

Second.
Goby in oily sauce.

Cook it like I told you earlier.

Third.
Fried goby.

You can prepare different kinds of sauces, cabbage sauce or goby sauce with clean pepper.

The following dishes are made from stone loach[158].

First.
Hot stone loach in salt, with scales.

Cook it like you cook other fish in salt.

[157] A fish native to the basins around the Black Sea, very abundant in lowland rivers
[158] Solitary nocturnal river fish from the Baltic region

Second.
Hot, scaleless stone loach in salt.

Do the same. The water shouldn't be boiling because that removes the scales.

Third.
Fried stone loach.

Fry the stone loach with salt, wash it from the salt, put it on a skewer through its gills, put it in flour then into hot butter. Regardless of its size, fry it like this.

Fourth.
Stone loach in salt, German style.

Cook it like I told you. Once cooked, slice some onions, fry it in butter, pour some wine onto it, add some maces, boil it, and before you serve it, pour it on top.

Fifth.
Stone loach with oily sauce.

Cook it like I told you, but slice the onions and then fry it.

Dishes made from zingel, perch and rudd[159].

First.
Zingel in salt.

Cook it like you cook other fish in salt.

Second.
Fried zingel.

Do the same.

Third.
Dörgetsiae.

Cook it the same. You can cook it with other sauces, for example goby sauce, clean black pepper or oily sauce.

Fourth.
Perch in salt.

Cook it with vinegar, goby sauce or oily sauce.

[159] Perch-types of fish found in the region

Fifth.
Perch with clean pepper.

Cook it like I told you earlier.

Sixth.
Rudd fish.

Cook it like I told you earlier.

The next are the bream, ide, balin, nase and bitterling[160].

First.
Roasted bream and ide.

Roast it like you roast other fish.

Second.
Roasted asp and nase.

You can roast or fry it, whichever you want.

Third.
Bitterling in salt.

You can fry it, too. It is a white fish, so you may do this with white sauce, like I told you.

The next are the sterlet[161].

First.
Roast sterlet on a skewer.

Boil some good wine to the sauce, pour it into a pot, then the sauce, peel a white bread and slice it, fry it in butter, boil some good wine with sauce on a Saturday, put the bread into a plate, then pour some wine and sauce on top.

Second.
Sterlet in salt.

Cook it like I told you earlier.

Third.
Whole cooked sterlet.

Do what I told you among the other roast fish, same with the sauce.

[160] Again, fresh water fish common to the area. The balin fish is a type of bream.
[161] A small species of sturgeon

Fourth.
Hot sterlet with spicy sauce.

Do the same like I told you. Don't cook it without lemon, for this dish is very dear to us in our country, and you must give good spices to your lord, such as lemon, for that is good food for the body.

Fifth.
Sterlet with clean pepper.

Cook it like I told you.

Sixth.
Sterlet in pastry.

You shall find this among the other fish, too.

Seventh.
Cold sterlet with spicy sauce.

If you don't know this one, find it among the other ones.

Eighth.
Sterlet with dry garlic.

Do the same that you do with other dry fish.

Ninth.
Sterlet with dry onion.

Do the same that you do with other fish with onion.

Tenth.
Sterlet aspic.

If you have lots of sterlet, and got bored with cooking, make the aspic if the sterlet is old, you can do the same with the sturgeon and beluga.

Eleventh.
Sterlet with spinach.

Do the same like I told you earlier in the book.

Twelfth.
Sterlet with carrot.

You have to cook this like you cook other fish with carrots. They usually cook this fish with less water, for this fish is dearer and thinner. Once you have a lot, cook it with cabbage or clove water, like you do with other fish. You can fry it, too; also, you can cook it with horseradish, just like the other fish.

The next are the cod.

First.
Cod with clean pepper.

If it's dry, leave it in water for two to three days, always in new water, and hit it with a hammer every day, for it will look better. Keep it in clean water until cooking, then boil it in clean water like you do with the other fish. Once cooked, add tree oil, black pepper and ginger.

Second.
Cod with sour cream.

You can cook the cod with sour cream. Once you've removed its scales, prepare it, poach it and pass through a strainer the sour cream onto it, then cook it in the cream, and when time, add saffron, black pepper and ginger.

Third.
Cod with sweet milk.

Pass through a strainer sweet milk onto it. Cook it. Once it's time to add black pepper, slice some onions before and fry it in clean butter, and once fried, let it cool, then pour the milk onto it. Add some saffron and black pepper.

Fourth.
Roasted cod.

Put cods on each other and tie it with a thread so they won't fall off. Pour some tree oil with black pepper, and put it on a skewer. When roasting, pour some tree oil with black pepper onto it; once roasted, cut the thread.

The next is about the flounder.

First.
Flounder with aspic.

Put it in water and leave it for a few days, change the water daily. Put it in oily water and leave it there for half a day. If the fish is not salty and not old, then wash it in hot water, let it stand in warm water, and once you're about to cook it with aspic, do so like I told you. Once serving it, pour clean vinegar into the plate.

Second.
Flounder with clean pepper.

Do the same; add clean pepper and tree oil to the water you're going to boil it with.

Third.
Flounder with spicy sauce.

My master didn't teach me this, I cooked this myself; I cooked it with spicy sauce. Other foreign nations cook it in lots of different ways, but we Hungarians, this is how we do it, for there are chefs today that don't even know what to do with a flounder, and if you learned how to cook this, you will not need this book.

Whale[162].

We could talk about the roes of the whale, but they have no shell. They carry their roes in wax; take it out from the wax, slice it like you'd slice an Italian sausage. Put it into a little plate, and when you're about to serve it, pour some strong rose vinegar, add some black pepper and tree oil.

Herrings are the next.

First.
Herring with garlic.

Cook it the way you cook other dry fish. We, Hungarians, rarely do this compared to other nations.

Second.
Roast herring.

If you have time, leave it in water for days, then let it dry. Roast it, but not for long. Serve it when hot. This is ideal food for fasting. You can serve it with cabbage, lentils, peas or oily sauce.

Third.
Raw herring.

We Hungarians rarely do this, but other nations love this, they serve it with onion and vinegar.

The eels are next.

First.
Eel with spicy sauce.

Skin the eel by its neck, slice it, cook it, then serve it with spicy sauce.

Second.
Fried eel.

Do the same with the meat. I told you how to fry fish. You can make fruit or ginger sauce for this. Foreign nations do it in lots of ways; but here, we hadn't learned this. The poor can eat only what's in their bag[163].

[162] The only whales native to the Black Sea are dolphins.
[163] Presumably a proverb for "If you haven't got it, you can't cook it."

Third.

They make eels like this too.

Slice some onions, fry it in tree oil, add some vinegar and black pepper, put the eel into the water, boil it then serve it. But cut its head.

Fourth.

Cooking the eel.

After you've skinned and washed the eel, put it in a pot and pour some wine onto it so that fish is covered in wine, then put it on the coal. Once it's boiling, put the lid on, cook it, cut its backside, cover it again and cook for about one and a half hours, depending on the size of the eel. Warm some butter and slice some onions.

Once the butter is hot, fry the onion, then put some dry bread to the fish and slice some beetroot with its leaves to the fish, then slice some parsley, too.

Once the eel is half cooked, add spices; add saffron with a bit of vinegar, then cook it. Some add sugar, grapes, corn[164] and raisins too. Cook it slowly, for it is no good if the eel is still hard.

The eel causes lots of sickness if not cooked properly. Cook the river lamprey like this too, but cook it with hot milk or wine instead.

Fifth.

Roast eel with herbs.

Once skinned, slice it and put it in vinegar with black pepper and salt, let it stay for an hour. Put it on a skewer, then add some sage leaves, add some salt and black pepper, and put it to the fire, put a pan underneath it. Warm some butter and make some sauce like you did before, but don't add clove or bread. Put the butter in a pan, and pour the molten butter onto the eel. Once roasted, take some butter, pour it on top, you can also pour orange apple broth, the same way you do with the capon.

Put some white sugar into the plate and some grated bread, add some cinnamon and sugar to the fish, slice the bread into a warm, flat plate and pour the sauce from the pan onto it. You can also toast the bread and make the same sauce you'd make for the capon.

Let's talk about octopi

First.

How to soak octopi.

Make some holes, clean it and let it soak in lye. Once done, wash it in cold water, boil it, cook it in vinegar. It's good to fry it with oily sauce. Make thin slices, and make a sauce with black pepper, saffron, vinegar, tree oil and honey.

Octopus in a different way.

Wash the octopus in three pots of water, then let it soak in clean water for two days, but change the water frequently, especially in the summer, elsewise it will go bad. Once you put it in a

[164] Not maize, presumably barley, oats, or wheat, all of which were corns

new pot of water, wash it. Once two days have passed, make some alkali out of ash, but don't make it too strong, for that will devour the fish, and your lord will be angry with you.

Let the alkali cool, and put it in the same pot with the octopus, let it stand for one night, then boil it in clean water, pass through a strainer the water, put it in cold water, and keep it with ice in the summer so that it will not go bad. Once you're about to cook it, remove the black skin, put it on a skewer, roast it, paste it with tree oil. Once done, put it on a skewer and add some black pepper, then serve it while it's hot.[165]

Let's not forget about anchovies.

First.
Anchovy.

They bring these to our country. Once they're in your hands, do this: wash the salt from it with wine, add some vinegar and a bit of black pepper. Then serve it.

Second.
Anchovy salad.

Make some anchovies on a little plate, the same way you did it with the whale roes.

The next are about the huchen, the zander and the river lamprey[166].

First.
Huchen in sauce.

Boil some water and put a whole onion and apple into it, then add some black pepper tied into a cloth[167]. Cook the fish with the black pepper, then add some vinegar and broken black pepper, and some honey, and once it's cooked, put it in a plate and pass the black pepper broth through a strainer onto it.

Second.
Zander cooked in salt.

Peel off the scales, slice some onions and add some vinegar.

Third.
Cold zander.

Do the same like I told you among the carps and the sterlets.

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[165] Perhaps the scariest recipes in the whole cookbook, these both call to be soaked in lye, like the traditional Scandinavian lutefisk. In fact, the second octopus recipe is almost identical to modern recipes for lutefisk, excepting the soak times and the lower precision on the concentration of lye. This also is one of several recipes in the cookbook that show that the Transylvanians were well aware of the value of ice for preserving food—being surrounded by mountains, they would have had fairly easy access to snow and ice year round. Octopus is not native to the area.

[166] More freshwater fish. The huchen we have seen earlier, and the zander is a relative of the American walleye. The river lamprey is also mentioned under the section with eels.

[167] Allowing you to use whole peppercorns to flavor the broth without making it difficult to eat.

Fourth.

Cooked river lamprey.

Wash it and boil it, then cut its head, leave its tail, and wash it again in hot water, and now you can take out the spine from its tail. Wash it again in hot water. Take a pan and pour some water onto it, and let it cook slowly; add a bit of salt so it won ‘get stuck. Cook it for some time. Add some ginger, then serve it.

Green sauce for fish.

Cook the fish, and put some white bread into it; cook onion in wine and vinegar, chop the bread, pass the liquid through a strainer, pour the greens into it, then onto the fish; slice it, add some black pepper, saffron and cinnamon.

Carp in black sauce.

When you want to kill a hen or a chicken, take a clean pot, add three or four spoons of wine, and pour the hen’s blood into it. But don’t cut its throat like the peasants do, for other foul things might flow with its blood; instead, cut it a bit under one of its ears, if you’ve found the right spot, it will die sooner and its blood will flow better. Put it in a cool place so that it won’t shrink [curdle].

Once the carp is cooked and its blood is drained, take a spoonful of the killed hen’s blood, paste it onto the fish, and put it slice by slice into the pan or pot. Spread some sour cherry and wine mixture onto the fish. Elderberry is even better, and is better for every white sauce.

Cooked salmon.

Cook the salmon in water and vinegar, just like the carp. Cook the trout in stronger vinegar.

Roasted salmon.

Wash the salmon in vinegar and strong wine, they should be the same amount. Let it soak for half an hour, then add some black pepper, a bit of clove and some mace, slice them into small pieces with a bit of black pepper, put it on the fish, roast it on the skewer. Make some sauce by warming some butter, put some of the previous spices into it, then add some lemon, grated bread, half of it should be wine and vinegar[168], and slice some sage and parsley. Let it cook, pour it onto it, paste some sage onto the fish.

The salmon requires less time to cook than other fish. If you want to serve it when hot, pour the sauce onto it when it’s hot; if you want to serve it when cold, still pour it on top so that it will be wet and the bread will remain white. Then add some cinnamon, sugar, ginger, corn and grapes, or you could make another sauce from this.

The next are the weatherfish[169].

First.

Weatherfish with black pepper dust.

Do it the way you make dishes with pepper dust[170].

[168] By volume, half the sauce should be wine and vinegar

[169] A variety of loach, known to be sensitive to air pressure changes—it responds to the weather!

[170] Pepper dust is a specific sauce, it doesn’t refer to finely ground pepper

Second.
Weatherfish with clean pepper.

Do it the way you cook it in cabbage sauce and salt. Put in the black pepper only when it's on the plate.

Third.
Weatherfish with choked sauce.

Do the same, but once it's cooked, add black pepper. Don't add too much sauce. Cook it in a pot, add some vinegar, some do it without, but this is how we were taught. Pour it onto the fish, let it soak it, and once done, remove it.

Fourth.
Weatherfish with garlic.

Do what I told you before. Peel the garlic, break it, and when you're about to serve it, add some vinegar.

Fifth.
Weatherfish with horseradish.

Cook it like I told you, and add some horseradish and a bit of vinegar when you serve it.

Sixth.
Weatherfish in salt, with goby sauce.

When you're about to cook the weatherfish, don't add salt, for that will make it hard and foul. Old masters did it like this, and so shall we.

Seventh.
Weatherfish with cabbage.

Find some cabbage, cook it, and once done, add some oil, black pepper, ginger and saffron. Wash the weatherfish, boil it in the cabbage water, and cook and serve it together.

Eighth.
Weatherfish with boroditom[171] sauce.

Cook the weatherfish, as I have now said, in cabbage broth. Cut the cleaned parsley [-root] into cubes, cook it in clean water, put parsley leaves in it too, strain off the broth, pour olive oil on the parsley root, season/pepper its weatherfish, spread this parsley on it, that which is oily; slice onions onto it also lengthwise.

[171] Borít means to cover, both in the sense of something that covers something else, also meaning to cover. –with the connotation of doing so suddenly, as in "dump it on". So far, all references we can find to the word boroitom are referring to this recipe. So it could mean "Weatherfish with a sauce I keep dumping on it".

Ninth.

Weatherfish with crushed sauce.

Cook it like I told you, once the weatherfish is half cooked, fry some grated bread roll in butter or tree oil, and fry some onions too. Add some black pepper, pour this grated bread roll onto it; if you have none, grate some white bread instead, and fry it.

Tenth.

Weatherfish with beggar's sauce.

Cook the fish like I told you; fry some onions in tree oil or fish oil, slice it like they do it with black pepper, once done, pour it onto the fish, then add some saffron, black pepper and ginger. Serve it.

Eleventh.

Weatherfish with oily sauce.

Fry it like I told you, but don't add black pepper; but if you want, do it, some people prepare it that way.

Twelfth.

Weatherfish with its blood.

Wash the fish on a grate, peel off the scales and remove the worms, for I've seen chefs cook weatherfish with lamb. Cut the head, put it in vinegar, and bring some wine; once the head is cut down, pour it onto its head. Cook it in the wine. Pour the blood onto it too, so that it shall become black. Slice some black bread onto it, then squeeze out the blood from the head, cook it on the fire with the bread, pass it through a strainer; add some honey, vinegar and slice some onions.

Use as much water as you need, but don't use more, once the onions are cooked, slice some apples too. Add clove and black pepper.

Cook this sauce, it should be boiling hot when you pour it onto the fish. If it's not hot enough, boil it some more. Once done, add some spices and serve it.

Thirteenth.

Weatherfish with broken sauce.

Remove worms, cut down its head, but don't throw it out. Prepare its sauce like I told you among the carps. Cook it like I told you before.

Fourteenth.

Fried weatherfish.

Put the fish on a thin skewer, add some salt, put it to the fire, wait for them to die on the skewer, once dead, put it in flour and fry it in oil. You can serve it with peas or lentils, or other traditional fasting food; if the fish are old, you may serve them dry.

Fifteenth.
Roasted weatherfish.

Put it on a skewer or grate, add some salt and it shall be good.

The next are about crabs[172].

First.
Cooking crabs.

Cook as many crabs as you need, remove the meat from its nose, take out its insides and crush them with the meat in a mortar. Toast a few slices of white bread, then soak it in red wine, push the crab, bread, and wine through a strainer, pour some wine into the water where you boiled the crabs. Warm up some butter, pour it in there, cook it, then add an egg and spices, and when you're about to serve it, add some cinnamon. This is a good dish for lung pain, but if cooking it for a person with such ailments, then you needn't add too much spice.

Second.
Stuffed and fried crab.

Cook as many crabs as necessary, take off the nose or shell, leave its legs and tail intact. Wash it and take out the organs, don't crush the legs or the tail. Take some meat from other crabs' legs and tails, slice it with a bit of bacon (but if cooking for the sick, don't use bacon), then add some parsley and black pepper.

Dishes with black pepper are good for chills, especially for old people with lots of gall problems. You may add some grapes and nutmeg, if you didn't add bacon, or you could add two eggs, then a bit of vinegar instead, this is good for stuffing, stuff the crab properly; make some pasta with wine and eggs, then fry it with the stuffed crab; if you like it, make some crab porridge too, and put the stuffed crab inside.

Third.
Crab pastry.

Cook the crab, take off its shell, but leave its legs intact, take out its stomach, add some spices and sugar, pour some good wine onto it and some butter.

Fourth.
Crab cheese.

Wash the crab and take off its shell, crush it in a mortar, pour some sweet milk onto it and whip some eggs, once it looks like túró, pass it through a strainer. Once passed through a strainer, pour it into clean boiling water, put it on a pass through a strainer and add some sugar and grapes, add some spices, tie it into a clean cloth, and try to crush it, it will look like cheese. Let the water leak from it.

Once cool, take out from the cloth, make finger-sized slices, roast it on a skewer; once roasted, put it in a pot, add some wine, honey, saffron, black pepper and cook it. Add some grapes too. You may cook this crab cheese with sour cream if you wish.

[172] The local crabs appear to be a freshwater variety known as "noble river crabs" and look something like a blue crawfish. Thus they have noses and tails. Well, as much as a crustacean has a nose.

Fifth.

Dry crab.

Wash the crab, put it on the fire, add some salt; once half cooked, remove it from the fire and clean its legs and neck, separate the belly from the legs, crush it in a mortar, peel[173] some bread and put it in cold water and squeeze the water from the bread, then crush the bread with the crabs. Once done, add some clean water, pass it through a strainer, then pass the broth through a strainer onto its meat; but add some vinegar and black pepper, then some saffron and ginger. If you have new eggs, add them too, and slice some onions, and once again when serving it, onto the sides of the plate. The old masters sometimes left the crab legs in the half bread, and served it like so.
Then the spice masters added the necessary spices. Do it like I've just told you.

Sixth.

Crab salad.

Cook it like I told you. Clean its legs and neck and cook it. Put it in a clean plate when serving it, and add some vinegar, black pepper, then pour some tree oil onto it and a bit of parsley leaves, then add some vinegar. Some masters boil it in vinegar with these spices; but I think it is better my way.

Seventh.

Fried crab.

Do it like I told you earlier, clean the legs and the head, slice the small legs. Mix the meat with flour, then fry it in butter like you'd fry a fish. The Germans and Italians add sugar too, but we don't.

Eighth.

Stuffed crab.

Cook it the same way, clean its legs and neck, cut it, add some saffron, black pepper, sugar and a bit of tree oil, and some grapes too. Clean the holes in the shells and stuff it with the stuffing. Then roast it on a skewer or in a baking dish.

Ninth.

Crab with tree oil.

Once cooking, add some salt, slice some parsley roots. Once half cooked, pass the broth through a strainer and pour some wine and tree oil into it, then add some black pepper and cook it; once done, put the crab on its back into the plate, pour the sauce onto it, then serve it.

Tenth.

Crab with sour cream.

Cook the crab like I told you. Clean the meat from the shell, pass sour cream through a strainer onto it and add some saffron and black pepper, tarragon too, if it is weak; but cook it properly so that the milk[174]won't be raw.

[173] Remove the crust from some bread
[174] Milk: Sour cream or dairy?

Eleventh.
Crab with black sauce.

Cook it the same. Clean its legs, neck and belly, mix carp, pike or tench or other fish's blood with vinegar, add some wine, then some black bread, boil it, pass it through a strainer, cut onions into clean water and cook it. Pour this water into the blood, put the crab meat into this, slice it, add some clove, ginger and black pepper. You may slice lemon too, for that suits it.

Twelfth.
Some music[175] from a crab.

If you'd like to serve it alive in a wedding, and want them to be red[176], pour burnt wine onto a plate, set it on fire, rotate the crab in it so that it becomes red, put it on a plate and add some sauce, then serve it.

Thirteenth.
Stuffed crab.

Cook the crab. Cut the meat with some parsley leaves, add some honey, oil, currants, black pepper, saffron and ginger, stuff the shell and put it on a skewer, roast it and add some oil.

The next are about venison.

First.
Venison with dumplings.

Make the dumplings how we make it from lamb or other meat, but don't make it from other meat, make it from the deer; the fattier the meat, the better, you may use its kidney, too. Add some black bread or white bread crumbs and some eggs; then add some black pepper, clove. Wash the meat, boil it, and while it's boiling, prepare the sauce with blood, wine, vinegar and bread. Once the bread is cooked, pass it through a strainer. Once the sauce is cooked, boil the meat until tender, put it in the sauce, make the dumplings and boil them. Once tender, take it out and put it to the meat, and put them together to the fire, slice some onions, too. Add some black pepper, clove and honey to the venison; when cutting the dumplings, add some salt. If you have tarragon, cut some too.

Second.
Venison with black sauce.

Soak the meat in salted water like I told you. Prepare the sauce. If you have wine, pour some onto the water; while the meat is boiling, prepare the sauce in the salted water and pass it through a strainer, boil the meat in it, then slice some apples and onions, and cook them together.

[175] Perhaps meaning entertainment, since the crabs would appear to be cooked but would actually be live?

[176] Crustaceans turn red when cooked

Third.

Venison with guest sauce.

Cook the meat and prepare the sauce like I told you. Once the meat is tender, put it in the sauce, add vinegar, honey and some black pepper too. if you have apples and onions, slice some. Prepare the guest sauce like so. Have someone bring some good wine, pour it in a pot, slice some apples and pears, then add some fig, almonds, raisins and as much honey as wine.

When cooking it together, add some saffron, black pepper, clove, cinnamon, add a bit of water so it doesn't become yellow. When serving it, put a slice of meat in the plate and pour the guest sauce on top; if you don't have enough, you may add a bit from the other sauce too.

Fourth.

Roast venison in pastry.

Prepare the pastry like I told you among the fish. Soak the venison, add some salt and bacon, and roast it. Once it's in the dough, add some black pepper and clove.

Fifth.

Whole, roast deer backside.

We Hungarians don't do this. I saw this in Ugnott Christoph's kitchen, the old deer's whole backside was roasted. It wasn't skinned, it was covered in canvas with wine so that the fur and the nails did not get burnt.

During the serving, they covered its nails[177]in gold, and herbs were added, too. They used sage, marjoram, rosemary, cinnamon, clove, cumin, and juniper berries to make a mixture, and they added this to the meat. Once it was roasted, they made grey or crane sauce; they added black pepper to the plate. They do the same with lamb, too, in foreign countries. We do this with bacon and black pepper so that they won't foul our names.

Sixth.

Hot roast venison.

You don't need sauce for this, let it soak and add some bacon, then some black pepper and serve it when hot. The old masters roasted this on thin skewers, and once it was done, they cut it in two or three and served it, etc.

Seventh.

Stag's child-like antlers and ears with aspic

Skin this also, and cook it, as you usually do with veal in salt. When you cook it, put sage, locally grown caraway in it. When it is cooked, put it out, let it cool, put it in clean vinegar; if the vinegar is strong, mix it with wine, when you serve it, pour more clean vinegar on it, serve it. If you have sage flowers, put them on, or tender sage.

[177] hooves

Eighth.

Cooking the deer's lungs and liver with marjoram and rosemary.

Slice the lung and the liver of the new deer, and if your lord likes roasted liver, roast it; cook the lung with the liver, pour some wine, vinegar and blood into it, but don't add bread. Its smell will go foul fast, so don't be slow. If it's time to boil, take out the lung from the blood, wash it, pass the water through a strainer onto it, add some rosemary and marjoram, add a bit of sugar too, then some black pepper, clove and cinnamon, and when it's time, serve it. If your lord likes it, you may fry the liver in butter, and you could also make some salted pancake dough[178] for this.

Ninth.

Deer blood sausage stuffed with rice.

If your lord has a newly killed deer, go to the butcher and have him skin it, then have him take out the lungs, liver and its blood. Cut the final part of the intestines, wash it, but don't cut it. Wash the rice and boil it, then add some salt and black pepper to it, and stuff the intestine with it, then let it soak. If your lord wants it, serve it hot. You may cook it with clean pepper or sweet milk too. We, Hungarians, cook it with millet porridge, too.

The next are the roe deer.

First.

Cook the roe deer like this.

If they bring a new roe deer for you, skin it, and cut its meat; if you don't want to leave the thighs whole, cut down the meat. You don't have to slice the shoulders into several cuts, only three. Then they roast it, for this is how they do it with hunted game meat.

Second.

Roast roe deer thighs.

Cut it from the deer, then let it soak, add some bacon and roast it. Once roasted, add some black pepper and some sauce, and serve it. You may serve it when cold, too.

Third.

Roast roe deer, hot.

Add the bacon like I told you; if you can't use venison, use this meat with guest sauce, clove sauce or pastry.

Fourth.

Roast roe deer thigh with bacon.

Once half cooked, add some clove, then roast it and add some sauce and bread.

[178] The batter of eggs, flour, and salt to coat a fried food

The next are about hares.

First.
Hare with black sauce.

Skin the hare from both of its legs. They cook this in a different way; take out its bladder, but don't let the filth inside leak[179]. Pour the blood from its back onto vinegar, for every animal tastes better with its blood, you may cook it with other animal's blood too, cook it and roast it, then put it in vinegar. Cut its shoulders into three slices.

Wash the blood from it, and pass the blood and vinegar through a strainer into another pot; add some black bread, and pour some wine and water onto it, once it's in the fire, add some salt once it's boiling; if you have broth from boiling beef, pour that in instead. We Hungarians add bacon to the hare thighs, then we add some black pepper, and after it's roasted, we eat it without horseradish.

Second.
Young stuffed hare.

Skin its ears too, but don't cut it, skin the legs as well. Cut the belly a bit so that you can take out its bladder, lungs, liver and intestines. Prepare its stuffing. Cook some eggs, wash it, chop it with fatty bacon and parsley, add some saffron, black pepper and raw eggs, stuff it into the hare, stitch it so that the stuffing won't leak out, let it soak then put it on a skewer; you may add some bacon too, then roast it. Once serving it, add some black pepper and remove the stitching.

Third.
Whole rabbit roasted and stuffed.

Cut open its belly, add some salt inside and outside, wash it with vinegar. Take some raisins, remove their seeds, then take some peeled almonds, slice them or smash them, then take some currants, put it into the rabbit, stitch it and cook it with bacon.

The next are the doughnuts[180]

First.
Twice cooked doughnut.

Whip some eggs in cold milk; if you want to make enough for one table, twenty eggs will be enough, add lots of flour, don't add salt. Find a baking pan, put a little butter into it, then pour the batter into the pan and bake it.

Once baked, put it on a clean table, slice the crust. Slice the dough into cubes, but not all of it. Find a big enough pan. Have enough dough, for this doughnut will become big. Don't boil the butter, just melt it; have lots of butter, for doughnuts require this. While cooking, put some butter onto it with your spoon. Once the dough is starting to become bigger, put it on the fire again, put butter on

[179] In other words, remove the bladder whole.

[180] Doughnuts are the modern word. Fried dough might be more accurate, except for the connotation of irregular shapes that implies. Some of these recipes appear to be very similar to modern funnel cakes

it, and wait for it to cook, but keep putting butter onto it. If the butter is cool, add some more fire[181]. Take out the butter, warm it, then put it on the plate, add some sugar and serve it.[182]

Second.
Hen doughnut.

Pour sweet milk onto a pan, add some butter and put it on coal, boil it and have someone hold the pan. Take a big, strong wooden spoon and a pot full of flour. Once the milk is boiling, put the flour into the pan and break it with the wooden spoon so that the dough will be stiff in the pan.
If you have a copper mortar, put the dough inside and crush it; once it's starting to cool, whip two or three eggs and put it in there, too. Keep doing this until it's a bit like a liquid.[183] Then fill it into the doughnut.

Before stuffing the doughnut, use butter. The butter should be hot. When cooking it, keep adding warm butter and rotate it, then serve it with sugar.

Third.
Broken doughnut.

Do the same with the dough like I told you just now. Once the dough is done, take it out from the pan and put it into a clean plate, add some butter with your wooden spoon, and have some more warm butter by the fire. Keep doing this with the warm butter so that the dough won't get stuck. It shall become as round as an apple.

Cook both sides, and add some sugar when serving it. You can make more doughnuts from its dough. Do it like I told you before, and be careful so they won't get stuck. Lords like these doughnuts very much; add sugar before serving it.

Fourth.
Doughnut baking pan.

Make the dough like I told you on the twice baked doughnut; but this dough should be thinner, and if you have no sweet milk, you may do this from wine and dough. Crush it well[184]; otherwise it won't be good in the pan. Make this pan from iron or wood, for you can't touch it, and let it stand in boiled butter[185]; when baking, have a piece of cloth next to the butter[186], for if you don't paste it, the dough will get stuck.

Be careful not to overheat it.

If you'd like to make hook doughnuts, do it on a piece of wood once half baked. The dough should be white, then add some saffron to the other part, so that it will be half white and half with saffron.

If you'd like to make green doughnuts, wash some green wheat, crush it, pour sweet milk onto it and pass it through a strainer. Then make the dough from this.

If you'd like to make blue doughnuts, have lots of cornflowers. Tie this flower to your doughnuts; your doughnut will look like a wild bird.

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[181] Stoke up the fire, add fuel to the fire

[182] This recipe appears to parbake a simple dough in the oven, then poach it at a fairly low temperature in hot butter. Not a dish for the cholesterol adverse!

[183] This appears to be the procedure for making a choux dough, which is then cooked in hot butter, turning it so it can cook on all sides.

[184] Mix it well, perhaps to activate the gluten?

[185] Baking it in a pan full of melted butter?

[186] Have a cloth handy to spread the butter on the surface of the doughnut

Fifth.
Lacy doughnut.

Prepare the dough like I told you among the cakes, but add some butter and salt, and use the rolling pin on it; fold it, then use the rolling pin again. Slice it with cutting iron, fold three of them into each other, then fry it in butter. If you'd like to make some kind of stuffing, do it like I told you.[187]

Sixth.
Doughnut with raisins.

Wash and boil the raisins; once boiled, put them into eight or nine little skewers; make the same kind of dough we did on the baking pan, but it should be denser, then add some saffron and salt, fry it in hot butter, once fried, slice it in two and put it in the plate, add some sugar. Germans slice apples and pears too, but we don't. [188]

Seventh.
Fig doughnut or fried fig.

Do what I told you before. Boil the raisins and put them into a skewer; make the same kind of dough, and when you're about to serve it, take off the raisins and add some sugar[189].

Eighth.
Doughnut like a headdress

Make the batter for this the same way as the lacy-doughnut. Pierce the bottom of a clean pipkin in about four places, have clean, warm butter in a frying pan at the fire, salt the batter also, then pour as much into the pipkin as you want to fry in the butter, drip it into the butter from the pipkin. Drip enough so that you can take it out in one piece, when you fry it, it will be nice and lacy, when you take it out. When you want to serve it, when it's fried, take it out with a slotted[190] spoon, put that also onto a tree[191], so it will get nice and curved; that also should be of two kinds, half yellow, half white[192], so when you serve it, one should be yellow, the other white, carve sugar onto it.

Ninth.
Sage doughnut.

Wash the sage's stalk. Make the same kind of dough you made for the apple doughnut. Put the sage into the dough, and keep adding butter while baking, serve it when hot and add some sugar[193].

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[187] A doughnut made of a great many layers, which can apparently be stuffed. Perhaps more of a strudel.

[188] Dough wrapped around raisins, fried in butter on a stick, then sugared.

[189] Presumably instead of raisins, the author meant figs

[190] Literally, with holes

[191] This could possibly be some sort of stand or rack, so if the fried dough was like a modern funnel cake and placed on a rack approximating the shape of a head, this might make a "headdress" of sorts.

[192] Half with a saffron infusion brushed on, half without.

[193] The only doughnut recipe that mentions apples is the raisin doughnut recipe above.

Tenth.

Elderberry doughnut.

Wash the elderberries, put them into a clean pot, make dough from eggs and flour; have some warm butter by the fire, and put the elderberries into the doughnut. Once fried, add some sugar and serve it.

Strudel made from Spanish dough.

Make the Spanish dough like this. Have some flour, and do what I told you before. Poke some holes, pour some very good white wine and add some eggs. If you're cooking for a smaller plate, use ten or twelve egg yolks, then add some butter. Knead it on the table, but don't let it become too hard.

Once cooked, make egg-sized slices, spread it with butter and put it on the table.

Then, you may use any kind of stuffing. If you have no stuffing, don't cook it for too long. Once cooked, add sugar before serving it. You may cook pogacha[194] from this dough.

Stuffed porridge.

Let the porridge soak in water, pass it through a strainer and mix it with flour, then put it into boiling milk; stir it and cook it, then add some honey and butter. Once about to serve it, add some sugar and some grapes.

Almond sauce.

Peel the almonds. Then crush it in a copper mortar, then add some bread inside soaked in white wine, and add some garlic, wine and vinegar, and crush it again, add some salt and sugar.

Thickened wine.

Put the wine on the fire in an iron pot, add some honey and boil it, then fry some sliced bread in butter, then put it into the boiling wine, whip five or six eggs, add some currants, black pepper and saffron, whip these together and pour it into the wine, cook it until it's thickened; but cover it with the lid.

Almond cheese.

Wash the calf's leg, then cook it; pass through a strainer the water, crush the almonds and add some honey, pass the sheep's broth through a strainer into it and boil it, then leave it in a plate. Once it's coagulated, serve it.[195]

Curd dish.

Whip some eggs in cold milk and stir it on the fire until it's boiling, once it's like túró, put it in a bag, squeeze the water out of it, slice it, add some sugar, currants and sour cream.

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[194] The layered sweet or savory biscuits mentioned above

[195] A confusion of cow or sheep's broth, but otherwise similar to extant recipes for an almond-milk cream or cheese, though sweetened with honey

Mortar doughnut.

Put some butter into a copper mortar, boil it in cold water, mix currants with eggs, put it into the hot butter, cover it and cook it, then fry and serve it[196].

The next ones are the salads.

Caper salad.

Clean the capers and let it soak, pass the water through a strainer and pour clean water into it, remove it from the pot and squeeze it a bit, then put them into a little plate. Make the sauce you did for the whale, but add sugar instead.

Asparagus salad.

Soak it the way I told you on the caper salad. Once done, let it cool, and once cooled, put it into a plate. Make the same sauce, but add salt and sugar too.

Hop salad.

Do it how they make the asparagus salad.

Chicory salad.

Once you've dug it out from the ground wash it like you do it with parsley roots; once clean, slice and soak it, let it cool after, then put it into a plate with some currant slices, cook it in clean water, then add some vinegar, wine and tree oil; if your lord likes it sour, serve it, otherwise add some sugar.

Bitter salad[197].

The Italians do it like so: they slice it into a pot or a plate, add salt and black pepper, then they eat it. We Hungarian chef masters add salt like we do it with salad stem. We soak this, too.

Dandelion salad.

Do what I told you on the garden salad.

Lamb's lettuce salad[198].

Similarly

[196] Appears to be less one of the doughnuts and more similar to the curd dish above
[197] Perhaps bitter greens, as a number of these salad recipes appear to be bitter
[198] This could possibly be a salad made of lamb's lettuce.

Carrot greens salad.

Similarly.

Water-greens salad[199].

Like I told you.

Parsnip chervil salad.

Do the same, but peel the roots and leave the leaves.

Raw cabbage salad.

Slice it into little pieces, add some vinegar and tree oil, then some black pepper and sugar. The Italians do it like this.

Cabbage salad.

We Hungarians do it like so. We slice the raw cabbage into little pieces, add salt, then wash it from the salt twice or thrice, then wash it in wine. Then we add vinegar, tree oil and slice some onions – we do it like this.

Cucumber salad.

Peel the cucumber, slice it and soak it in clean water, then add some vinegar, tree oil, black pepper. We Hungarians don't do this often.

Stem salad.

Until you have no cucumbers, peel the cabbage stems and slice it, then add some salt and some dill flowers.

The next are about the strudels.

Make the strudel dough like this. Make fine flour from the wheat. Warm clean water for this, but it shouldn't be too hot, you should be able to put your hand in it. Add some salt and some butter, put the flour onto the table, knead it, cut out its center[200], pour warm water there instead. Whip three or four eggs, mix it with your hands, then wash yourself. Keep kneading it with your hands, put butter on your palms so the dough won't get stuck. Once it's done, make egg-sized slices.

Put flour on the table, then put the dough onto it, make sure to put them far enough so they won't get stuck[201]. Put butter on top, too. Paste it with feathers[202] made from eight or ten feathers.

You can make strudels and strudel cakes from this dough. You have to stuff these, but you can find that among the cakes. Have baking pans for the strudels. If you have none, baking them won't yield the best results.

[199] The translation is literally "water-lettuce", but watercress is something else.
[200] Make a well in the center
[201] To each other
[202] Use feathers to spread the butter on the dough

The next are about small birds.

Sparrow with clean pepper.

Cook it like chicken.

Fried sparrow.

Cook it first, add spices, then make some batter from eggs and flour, like I told you among the lamb, once cooked, let it cool, mix it with the dough and fry it.

Roasted sparrow with bacon.

Once you've removed the feathers, cut its legs and head, and once you've taken out the organs, slice some bacon and put it on a skewer and roast it; then serve it when hot.

Sparrow with bird sauce.

You can find how to cook this bird sauce elsewhere in the book.

Chaffinch, tit, goldfinch, blackbird.

You can cook every wild bird in our country with this sauce. You can roast or cook the starling with sour cream, just like the chicken[203].

Dairy dishes.

Cut dairy dish.

Make some good flour and put it on the table. Put a hole into the middle, put an egg into it and add salt, or slice it with a knife. Then warm some milk. Put the dough into hot milk, but stir it with a wooden spoon.

Dairy dish with black pepper.

We Hungarians do it like this. Pour water onto the flour, stir it, then pass it through a strainer. They make so much of this food for fasting, that valuable noble people carry it by bags. When you want to cook it, have some clean, hot water on the fire, stir it with a spoon, cook it with oil or butter, just like the porridge. if you'd like to make the dough for milk, knead it with milk and eggs, then let it dry in the warm weather, for they do this only in summer, not winter, for they make so much on summer that they will still have some for winter. You can cook this in beef broth, too[204].

Sliced dairy dish.

Prepare the flour like I told you. Add some eggs, and if it's not enough, add some milk, knead it and use a rolling pin, once it's thin, add some flour and fold it, but don't let it stick, slice it

[203] Presumably the bird sauce above

[204] This appears to be very similar to German spätzle, including the option to store it dried and cooked when desired

and remove the flour, add water like I told you, add some salt and butter, and once you serve it, put a bit of butter onto it. [205]

Milky cabbage.

Slice the cabbage on the table, let it soak in water; once done, squeeze out the water and pour boiled sweet milk onto it, cook it in this; one time, add spices and once you're about to serve it, make some scrambled eggs from eight or ten eggs.

Labbo[206] dairy dish.

Make this the same way. The milk should be boiling at the fire, beat eggs in a pipkin, salt it, stir it with a whisk, there should be as many eggs as are wanted; when the milk boils, then let it on it, bring the milk back to a boil with this egg. This egg should be given on it, when you want to serve it, slice bread under it, and like for a cheese dish, butter it.

Milky rice.

Wash the rice, put it in milk, boil it, add some salt, ginger and sugar. Add butter, too.

Cold milky rice.

Do the same, but it shouldn't be too dense. Once cooked, put it in a pot and let it cool, then add some sugar when you serve it.

Flat curd.

Do it like I told you. Pour milk into a pot depending on how many plates you must make, put egg whites into the milk, and put the yolks into a different pipkin. If you're making it for a smaller platter, twelve or thirteen egg whites will be enough. Stir the milk, put it on the fire; once boiled, put it into a plate, let it cool and you shall have the curd.

Put small currants to the sides, add sugar and some salt, too. Once done, put it into a cloth and squeeze it a bit so the water will come out.

Take it out, slice it and put it on the plate. Wash the small currants, cook it in clean water, then put it into the dish. Add lots of sugar, but only before serving it[207].

Ground curd.

Do the same with the milk, but add whole eggs; be more careful, for this will shrink [curdle] quicker. Do what I told you before. Let it cool, and once cool, add some peeled almonds, then some honey, add lots of sugar and serve it.

[205] Perhaps a flat noodle pasta
[206] Unknown word. Possibly from láb, meaning leg...so…leggy? Standing?
[207] Perhaps an egg white custard

Baked dairy dish.

Add eggs like I told you, then put sugar and small grapes into cold milk. Heat the baking pan, add a bit of butter into it, add salt to the dish, put it into the sheet and cook it; once done, put it into the plate spoon by spoon. Make sauce from some sugar and ginger, add it to it.

Dairy dish with sage.

Crush the sage in a mortar, pour sweet milk on top. Whip some eggs, if cooking for one plate, 13 or 14 will be enough, add some sugar, a bit of salt, then pass it through a strainer. Cook it in a baking pan. Add sugar before serving it.

Dairy dish cooked in water.

Whip some eggs in cold milk, and stir it, add some sugar, pass it through a strainer into a pot, cover it, but cover the lid with dough so that the steam won't come out. Boil water in an iron pot, pour the milk into this and cook it; once done, take it out from the water, remove the lid and put it onto the plate spoon by spoon, add sugar, but some salt, too; add small grapes, if you have some.

Dairy dish cooked in a plate.

Add sugar, eggs and grapes to the milk. Put butter into a silver pot, but not too much, put it on the fire, pour the milk into this, cover it with another pot, put coal onto it, but don't burn either of them. Once done, add some sugar.

Dairy dish with bread.

Add butter to the pot like I told you just now. Peel a white bread, slice it, put it into the pot. Pour sweet milk onto it, then some butter, cover it with another pot, boil it, serve it when hot, add some sugar.

MILIKOP[208].

Knead the dough for this well with eggs, it can be 4 or 5 eggs, this is the pot for a small milikop. Make the dough for this as stiff as possible, because if the dough is soft, you cannot stand it up. I cannot really describe the shape of the dough, but roll out the edges of the dough all around with the rolling-pin, so that the center stays mounded. When you want to stand it up, push that mound down with your knuckles, fold up the bottom with your hand, turn the dough on your knuckles, like how a potter turns a pot or the clay. You can draw up that dough to the height of your palm including the thumb. When you drag up the edge, it should be even, not wider here or narrower there, or shorter, or longer. Finish the edge as is usual, drip? the sides.

Dry this pot a little, in the pinnata make the filling the same as I wrote above for the fried milky dish. Put a little white flour in this too, small grapes too, put a little butter also in the eggy milk, and pour this thus into the pot made of dough, and cook it in the pinnata. The pot's lid thereafter is three fingers higher than the milk. When you want to serve it, they should cut it in four, and carve sugar onto it thus.

[208] This appears to be a freestanding pie stuffed with egg and dairy

The next are the sauces[209].

Herb sauce.

Boil wine and bread, add clove, black pepper, honey, cinnamon and saffron. Cook it with wild meat's nose, ears and legs, you may add currants, too.

Herb sauce.

Great for roast meat, bread, clove, black pepper, cinnamon, saffron and a bit of honey.

Almond sauce.

Peel the almonds, crush it in a clean mortar, add some garlic and a bit of vinegar.

Green sauce.

Crush some parsley, add a white bread and toast it, add some vinegar, black pepper and honey.

Ginger sauce.

Wine, bread, black pepper, saffron, cinnamon, boil it and pass it through a strainer.

Walnut sauce.

Crush the walnut and clean it, pass it through a strainer with vinegar and garlic.

Crane sauce.

Crush some almonds, then boil it with currants, add honey and bread insides, then some black pepper, cinnamon, it is great for roast birds.

Roast peafowl sauce.

Boil wine and white bread, pass it through a strainer, add black pepper, saffron, clove, cinnamon and some honey.

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Other.

You have to roast it.

Stuffed chicken, wild roast meat, whole roasted hare, white aspic, pigeon bird. Roast bird stomach, sausage, liver, tongue, hen. These are good.

[209] These have been referenced in several other recipes in the cookbook

Roast and slice it.

White bread, onion, black pepper, vinegar, lemon, salted cucumber, orange, apple slices.

Stuffed liver.

Make thick slices, fry it when raw, put bacon in the plate, add some black pepper powder, then some vinegar and garlic.

Small, roast birds.

Grate some white bread, then crush it, and while it's cooking, put it on the bird.

Bird sauce.

Roast bird. The sauce should be white, bread, apple, onion, honey, black pepper, saffron, ginger, cinnamon, roast pears.

Stuffed eggs.

Poke a hole into the eggs, blow out the insides, fry it and slice it, stuff it with honey, black pepper, currants, saffron and cinnamon, then put it on a thin skewer, roast it far from the coal, then serve it.

For Saturday.

You shall need lots of eggs, put butter into a baking pan, whip some eggs, slice some bread; dip the bread into the eggs, put it in the baking pan, then do this with the other slices too, they should touch each other. Pour the eggs onto them, cook them, put it on the coal and cover it with the lid, cook it, then add some ginger[210].

For the day of Saturday.

Boil some white cabbage and milk, cut the cabbage into slices, put it into the milk, then make some scrambled eggs, if you have no milk, sour cream will do, too.

And other.

Oily sauce, currants, vinegar, water, onion and roast fish, oil and dill.

Sauce for fish.

Onion, vinegar, honey, currants, dry fish, black pepper and oil.

Rice in water.

Boil and clean it, fry it in oil, cook it for a bit in sugar in a pan, then add some sugar and

[210] A French toast-like recipe

serve it.

Cooked pear.

Lots of honey, black pepper, saffron, clove, cinnamon and a bit of wine.

Cabbage stalk.

You will need water, honey and oil.

Bread with horseradish.

Boil clean water, let it cool, crush some walnuts, wash it, pour some oil into it and crush the walnut again, pass it through a strainer, and while it's boiling, cool it with some water. Crush some horseradish into it, then toast some white bread, put it into a plate, pour some sauce onto it, then add some walnut oil.

Mashed peas.

Peel the peas, then boil them, let them cool on a plate, grate and mix it, then add some salt, sugar and raisins; once crushed again, put it onto a clean plate spoon by spoon, add walnut oil and some sugar, then some currants, boil it, slice and add some almonds with the grapes.

Lacy sauce.

Wash the millet porridge, cook it, take it out and grate it, add some walnut oil, boil some water and put the walnuts to this; once cool, pass the water through a strainer, pour it onto the porridge and add some walnut oil.

Fried bread for fasting.

Boil some wine with some sauce, pour this on the bread. Cook some fig in wine, add some black pepper, saffron, clove, almond, currants and honey.

Fasting.

Peel the almonds, crush them, boil some water and put it on them. Pass it through a strainer, put it on the coal, stir it with an iron spoon so that it doesn't curdle; once boiled, add some salt. Boil some raisins in wine, take out the seeds, pour the milk into the pot, put the grapes to the sides of the dish, toast some white bread, slice it into the milk and add some sugar.

Almond milk for fasting.

Clean the fish, cook it, boil the almond milk and put some fish sauce into it, then add some sugar, tree oil and a fried fish.

Almond milk.

Crush the cod, but not too hard, slice it and tie it so it won't fall apart, soak and cook it in clean water, once boiled, skin it; once the almond milk is boiling, add some sugar, tree oil and put the fish into it, this is for fasting.

Cooking figs for fasting.

Boil the fig, put it in wine, let it dry; once the almond milk is boiling, put it in there, then add the peeled almonds as well.

Chickpeas with oily sauce.

Cook it in water, crush some white bread and peas in a mortar, pass through a strainer the bread crumb mixed with hot water, put the chickpeas into it, add some parsley stems, tree oil, black pepper, and some garlic, saffron and a bit of roast fish.

Peas with pods.

Add black pepper to the pods. You will need eggs, parsley stems, black pepper and saffron. You need rice in blood sausages, you can also cook it with bacon.

The next are about dishes made from plums.

Dry plum[211].

Wash the dry plum a few times in warm water, then boil it; once boiled, pass through a strainer the water, with hot water, put the plums into it, add some parsley stem, tree oil, black pepper, and some garlic, saffron and a bit of roast fish.

Plum for fasting.

If cooking plum for a fasting man, be it lord or prince, wash it like I told you; once it's clean, add some milk, almonds, raisins, saffron, black pepper and clove; but the saffron is for coloring only; cook it, then let it cool and serve it.

Plum.

Do the same, but not only add raisins, add grapes and pears too. Add some clove, saffron, black pepper, just like before. Serve it like I told you.

Dry plum in clean water.

Wash it like I told you. If your lord is ill, cook it in even more water. Add some currants and some raisins. You could also add sugar, cinnamon, but do these only if your lord likes it.

From raw plum.

[211] Dry plums would be either dried, or salted

Once the zwetschge[212] plums are ripe, peel it, take out the seed, make dough from eggs and flour, add a bit of wine, warm some butter and fry it, add sugar during serving.

The next dishes are made from apple.

Peel the apple, slice it into little pieces, put them into a clean pan, add some wine, then some black pepper and ginger, then cook it. Do what I told you before, you can use this for stuffing cakes or strudels.

Apple cake.

Peel and slice the apples. Wash some small currants, put it next to the apples, add some sugar and some cinnamon. You can use this as stuffing, too. This is an even better stuffing than the previous one, it will be better if you add some rose water.

Apple doughnut.

Peel the apple, slice it, make some dough from white wine and flour, put warm butter into it. Add some sugar and serve it.

Apple doughnut.

Make the same kind of dough. Instead of slicing it, take out the core, mix some sugar and cinnamon, put them into the dough, fry it and put it into the apple.

Apple doughnut again.

Slice the apple, make long slices, add some currants and make dough from eggs and flour. Put butter into the baking sheet and warm it; mix the dough with the apple slices, but don't fry it, put it into the sheet and make sure it will be evenly baked. It must be cooked for a long time. It turns red once it's done; once taken out, make wide slices, put it into a plate, add lots of sugar and serve it when hot.

Apple porridge.

Slice the apple into wide pieces, peel it, put it into a clean pot and add some wine, honey and butter, cook it, mash it with your spoon, once you're about to serve it, add butter and some sugar.

Pears and other smaller things.

You can make the same stuffing I told you among the apples.

Stuffed pear.

Peel the pear, leave its stalk; once peeled, slice the upper part and the sides, leave only the core with the stalk, slice what you can. Add some black pepper, currants and some sugar, too.

[212] Elongated Italian plum used for prunes, not overly sweet

Mix the sliced pear with these, put these into the core, five or six pears is enough for one plate. Warm some butter in a pan. Pour the dough onto the pear; then put it into the hot butter, fry it, add some sugar and serve it.

Pear.

If you want to cook it traditionally, just peel it, boil it in wine, add some honey, black pepper, saffron, ginger, then put it into a plate and let it cool. After this, serve it, or you can serve it when hot.

Cold quince.

Put the quince under the ashes, let it burn a bit. Wash it in two or three waters[213], put it into a clean pot, pour some honey onto it and cook it in the honey; once cooked, pour a bit of wine onto it, add some black pepper and cinnamon, cook it for a while, and if you have no cinnamon, clove will do, too. Cook it so that its broths will be thick. Lave the quince intact, once cooked, put it into a plate. It will look like an electuarium[214].

Melon cake.

This is how you should make cake from melon. Peel it, cut out the yellow part, slice it [215] the way you slice apples, put it into a clean pot or pan, pour some milk onto it and add two or three eggs, then some saffron, black pepper and ginger. Cook it in the honey, add some small grapes. Once cooked, let it cool.

Strawberry cake.

Put the strawberries into a clean plate, add cinnamon and sugar.

Sour cherry cake.

Wash the sour cherries, take out the seeds. Add cinnamon and sugar.

Fig cake.

Wash the figs, boil them, cut them with a knife like the plums. Cook it in honey. Whip two or three eggs into it. Don't burn it while cooking; let it cool once done.

Rice cake.

Wash the rice, cook it in sweet milk, once cooked, put it into a plate, but don't leave milk on it, once cool, add some small grapes and sugar.

Liver cake.

Slice the lamb's liver into little pieces, put them into a pan, add some butter and whip some eggs; add black pepper, clove, some add honey, too, this dish is good whether it's sour or sweet.

[213] Changes of water
[214] Latin—a medication designed to melt in the mouth
[215] Casaba melons are European and meet this description

Almond cake.

Peel the almonds, crush it in a copper mortar, while crushing pour some rose water and egg yolks, add sugar as well. You can make doughnuts from this, too. Put the crushed almonds onto a clean knife. Put butter on the knife first so that the almonds won't get stuck, warm some butter in a pan, then fry it in butter; once you're about to serve it, add sugar. You can stuff doughnuts with this as well.

Bread cake.

Slice white bread into cubes, make batter from flour and eggs, boil lots of raisins, clean it and put it in the dough, mix it with the bread cubes, put a bit of butter into the baking sheet, put the dough mixed with the bread inside. Bake it; once baked, put it on a clean table and slice it, then put the slices onto a plate.

Túró cake.

Crush the túró, whip some eggs, then add some dill, sour cream and butter.

Milk cake.

Boil the sweet milk, take it out from the fire, let it cool, put some white bread into it, cook it, add some small grapes and sugar; add two or three eggs once you're about to stuff it, and a bit of butter; once stuffed, mix three or four egg whites with butter, smear it on top with this mixture.

Egg cake.

Whip as many eggs as you'd like in cold milk, this should be enough for two cakes. Add some small grapes and sugar, put the pipkin into the baking sheet, add salt and bake it, once done, add sugar and serve it.

Sour cream cake.

Do the same like I told you on the egg cake.

Apricot/Peach pie[216].

Peel the apricot/peach, slice it nicely, take the seeds out of the dish, add cinnamon and sugar, as they usually make the pie, make the pot for this the same way, sprinkle it with rose- or marjoram-water, or if that's not available, you can sprinkle it with wine. Now you understand how to make the filling for all sorts of pies, now I will write of the pot, how to make that.

Knead the dough for this with eggs, if you want to make just one pie's worth, you can make a lidded pie with five or six eggs, roll the dough out with a rolling-pin on a clean table, nice and thin. This dough can then be cut to whatever shape you like, if you want it heart-shaped, it can be done, star-shaped, or if you want wild bird's shapes, all of these are possible.

[216] The word for apricot and peach are the same—barack, although they can sometimes be distinguished by add-ons—a nectarine is a "bald peach", apricots might have the prefix kaiszi, which is the Ottoman Turk word for apricot. Peaches might also use őszi-, meaning of the autumn. When the word is unmodified, it usually means apricot, but either way, the pies would be good.

At the same time, I cannot describe the shape of the pie's pot, because I did not learn fancy writing, but it would be necessary for those to be here also, because in other nations they write that into these sorts of books, pictures of all the sorts of animals, that this book is about.

Stuffed bread.

Peel the white bread[217], slice it, then cover both sides with plum stuffing. Put these pasted slices on top of each other, then poke something in it so they won't fall[218], make the same dough you made for the pear cake. Put the dough onto it[219] and fry it in butter; once fried, slice it in half and add sugar.

Fried bread.

Slice the bread, make the same kind of dough you did for the apple cake[220], mix the bread with wine and fry it. Serve it when hot and add sugar.

Fried bread again.

Make long slices. Make dough from clean eggs, add a bit of salt, mix the bread with this, fry it and add sugar[221].

Toasted bread.

Slice the bread, toast it, add a bit of sugar and cook it; if you have no sugar, sweeten it with something else. Mix sugar and ginger. Once the bread is in a plate, pour this mixture with wine onto it, then serve it.

Toasted bread again.

Slice and toast it like I told you. Slice the bread into cubes, boil the sweet milk, pour the milk into it then serve it. This food is better in the autumn, for the milk is better and richer then; if your lord is coughing, add a bit of saffron.

Water-chestnut doughnut (literally, water-caltrop doughnut).

Make the dough for this like I described for lacy doughnuts; you don't need the rolling-pin, but just stretch it with your palms on the table, to the size of a pretzel, cut it to the size of half your finger, but not straight, but split the two ends diagonally, one this way, the other that way, so that the cuts cross. Dip this in the hot butter, it will grow to a shape like the water-chestnut; when it is fried, sugar it and serve it up.

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[217] Remove the crust from a loaf of white bread
[218] A skewer running through the stack of slices
[219] Cover the stacked bread and stuffing with the batter from the pear cake
[220] This may refer to the "apple doughnut, again" recipe
[221] Very like French toast again

Hazelnut doughnuts.

Make the dough for this as I said for the water-chestnut doughnuts, knead it and roll it out the same way as well, cut this up, serve it in small pieces[222]

Flowery pie.

This needs a different sort of pinnata than the other sorts of pies, its size should be such, as will fit in a small dish. Its height is one hand with thumb, the edge of this should not have an iron rod, like the other pinnatas, the edge should be spread out two finger-widths. This should have a corresponding lid. I cannot describe its shape here. This is what they call a Spanish pinnata[223]. Make the dough for this also as I have said for pies. Knead it, and roll it out on the table with a rolling-pin, roll only as much as you can place in the pinnata.

This, having placed it in the pinnata, around the edge cut out the dough, but first butter the pinnata's sides and bottom, so the dough will not stick to it, at the edge scallop the dough, inside then you can cut whatever fancies you like on the dough. You can find what to fill it with among the fillings.

Cut a little fancy lid for it too, you can put in one of the clotted milky dishes, the ones that are made cold, but first dry the pot a little in the pinnata, take it out of there, put it in a small dish, ripen the milky dish[224], let it cool in that, but be careful with the pie's flower [fancy decoration?], because it is quite delicate. When you want to serve it, you can strew cooked small grapes on it. This is quite showy among the pies.

Salted cabbage stuffing.

If you have no red cabbage, put the cabbage into clean water, let it soak, slice it into little pieces on a clean table, then cook it in a pot. Once half cooked, take it out and squeeze the water, put it in a pan and pour butter onto it; cook it on the fire, but don’t overcook it. Add small grapes if you have, and once it’s done, taste it, if it needs salt then add some, take it out and let it cook; if you gave it too much butter, pass it through a strainer; this is good stuffing for strudels, if you add sugar like other nations, it will be even better.

German dairy dish.

Make the same kind of dough you made for the lacy doughnut; knead it with eggs, flatten it with a rolling pin, make four slices, fry it in butter, add milk and saffron, cook it, add the fried dough to it, cook it, once it’s time, serve it, add butter into the plate. We, Hungarians cook this without frying too, and we add butter in the plate.

Dripped dairy dish.

Make the same kind of dough, but with a bit more water. Do it with eggs and a bit of sweet milk, warm some butter in a pan; add the molten butter to the dough so they won’t get stuck.

When time, take it out and put it on a clean plate, if they got stuck separate them. Boil some milk; stir it and add some milk. Pour this onto the dough then add sugar[225].

[222] Presumably to resemble hazelnuts

[223] So, a small, deep dish with a wide brim and a lid

[224] A cooked custard that is allowed to cool?

[225] A dripped dough implies this would be a form of spaetzli.

BIANCA.

Wash the rice, let it dry and crush it in a mortar; pick good rice that's not red or grey. Pour some sweet milk into a tin pot and boil it.

Pour the rice with flour[226] onto the boiling milk; stir it so they won't get stuck. Don't add too much, for they might get too thick. Add some sugar and rose water. You can serve this hot or cold; if hot, add some small grapes during cooking. During the serving, pour some rose or marjoram water into the plate for better smell. Serve the Bianca in this plate, add sugar. If cold, make it in another pot. Pour rose water into the pot, then let it cool. You need to add water so it won't get stuck and will smell good. Once cool, put it into a plate. You can decorate it with gold or silver. Don't add sugar to the dish, add it to the sides of the dish. Other nations use different spices.

The next are sauces for roast wild meat, birds and fish.

First.
Pipkin sauce.

We make this sauce for roast meat. You will need a strong vinegar, sugar, uncrushed cinnamon[227], clove, black pepper and some good wine.

This sauce is made for princes or noble lords only.

Cook it in a tin pot. Once the sugar is melted in the vinegar, taste it, pass it through a strainer into a small pot, and it will be coagulated. You can use this for peafowls or great bustards.

In our country, we use some vinegar, honey, black pepper and clove, then like the name suggests, we cook it in a pipkin.

Second.
Clove sauce.

Make this for a small plate too. Add wine, honey and some vinegar into a pan or a pot; then add black pepper and clove, cook it, then keep it warm. You don't need bread for this.

Third.
Ginger sauce.

Pour some wine and honey into a pot, you don't need bread, and add saffron, black pepper and lots of ginger, for they call this ginger sauce for a reason. Cook it like that.

This is good for all kinds of roast meat; masters nowadays say that you should make ginger or clove soup, but this is better.

Fourth.
Walnut sauce.

Clean it and crush it with a mortar. If making it for one plate, put two pieces of garlic into it, dip white bread into water, squeeze it out, crush it with the walnut and garlic. Once crushed, add some water and pass it through a strainer into a plate, let it steep, once you're about to serve it, add

[226] Rice flour
[227] Whole cinnamon sticks

vinegar and some salt. Once the capon is roasted, slice its shoulders, pour some of the broths to the sauce and serve it.

Fifth.
Sour cherry sauce.

Clean the sour cherry in a clean iron pot. Add some wine; a bit of white bread and honey, then cook it, pass it through a strainer into a plate and add some black pepper; but don't add clove, add cinnamon instead; cook it together, but don't make it too thick.

Sixth.
Green sauce.

This is the one we make to go with lamb on the day of Easter. Slice some white bread into a clean pot, pour some wine and milk, boil it, let it cool, crush some green wheat in a mortar and add some wine[228] to it. Pour this onto the cold sauce, add some black pepper, cinnamon and honey, taste it. Boil it again, but don't let it lose the green color. We serve this sauce cold, usually with lamb.

Seventh.
Cold green sauce.

Boil some wine, honey, vinegar, some water and bread crumb, then let it cool, add some parsley leaves, chervil, garlic leaves, tarragon, onion leaves and crush them, add it into boiled wine, crush it with wine again until it's green, pour this onto bread, add some black pepper and sugar.

Eighth.
Almond sauce.

Peel the almonds, crush them in a copper mortar with bread crumb soaked in white wine, crush it again with garlic, wine and vinegar, pass it through a strainer, add some salt and sugar.

Ninth.
Rose hip sauce.

Take out the seeds, cook it in wine, pass it through a strainer in water, add some honey, black pepper and ginger.

The next dishes are made from eggs.

Egg stuffed in shell.

Put twelve eggs on a plate, poke a hole in them, blow out the white and the yolk. Once blown out, add black pepper, saffron and salt, put them into butter and cook it, cut it with a knife, whip two raw eggs, add sugar, small grapes and some parsley. Then pour it back into the egg shell. Make a skewer, put the eggs on it, and roast them.

[228] If the sauce is to be green, white wine is required here

Egg fried in shell.

Wash the eggs, poke the two ends, warm some butter in a pan, put the eggs into the butter and let them cook, once they're on a plate, add some salt and serve it[229].

Stuffed egg white.

Wash the egg, boil it, once boiling, pour the hot water down[230] and add some cold water. Poke the end, blow out the yolk onto a pot, leave the whites inside. Cook the yolk like scrambled eggs, add sugar, saffron, black pepper, salt and small grapes. Put some parsley and whip some eggs into it, stuff it into the shell, boil it again in water, once boiled, take down the shell[231], only the white will be stuffed. Put it on a skewer and roast it; you can make any sauce.

Egg sauce.

Boil the eggs; if you're making it for a small plate, twelve will be enough. Peel it, put it on a skewer, roast it, add some salt and put it on a grate. You can make sauce from twelve or thirteen eggs, like this.

Pour wine into an iron pot, whip some eggs, add some honey, black pepper and ginger. Once time, cut an egg in two and put it in the plate, pour the sauce on top.[232]

Stuffed egg white again.

Boil the egg, peel it, take out the yolk, cut it in a clean table, whip some eggs, add saffron, black pepper and some sugar, small grapes and parsley leaves.

Stuff the egg with these, add some flour, fry it in butter, make some fruit sauce. Put white bread into wine, add some honey, saffron, black pepper and ginger, boil and pass it through a strainer; cook it in this for an hour.

Egg soup.

Pour water into a clean pipkin, slice some onions, once the onions are cooked, add some butter, whip three or four eggs, boil it, stir it with the eggs, and once it starts boiling, serve it immediately, add spices. This food is good for the ill, too[233].

Sauce from eggs.

Pour some white wine into a pipkin, whip two or three egg yolks into it, add some saffron and sugar, then some mace, ginger too, if you have it, add some bread cubes too. They usually cook this for the sick.

Use everything, but not a lot for the sick; stir it on the fire, pour it on the bread.

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[229] Low and slow would be the approach here, or the eggs will have a tendency to explode.
[230] Pour off the hot water
[231] Remove the shell
[232] This is actually two recipes—one to cook eggs, boiled then roasted, and then a sauce to go over them
[233] A rendition of egg drop soup

Fellorium[234] from eggs.

When you cook a dish with túró, take some of its liquid into a small pan or pot, when you want to serve the curd cheese dish, bring the bit of liquid to a boil, crack the egg onto it, but take care that the yolk doesn't cook, but only the white, and even that only gently. Deal with this quite quickly, because if it hardens, it will not be good for anything. Put this afterwards one by one on the túró dish nicely, serve the túró dish thus nice and warm. When you put the fellorium on it, salt it lightly.

Fried eggs with sage.

Whip some eggs, wash the sage leaves, put them into a pot, add some butter, put it on the coal, add some salt, put in the sage leaves, take out the stems to the sides of the pot, add some warm butter. if you have no silver plates, you can cook it in a wide pan, but that requires more butter[235].

German style, with fried tarragon.

Do the same.

Liquid scrambled, roasted eggs.

Melt some butter, pass it through a strainer into a pan, whip some eggs into the butter; add black pepper, ginger and salt, put it on the coal, stir it while it's cooking. Take it out from the fire, for it will still cook from the warmth of the pan; clean the pan and serve it with the pan. If cooking for a prince, prepare and serve it in a silver plate.[236]

Egg cheese.

Whip some eggs in sweet milk, add some sugar and small grapes, put it on coal, stir it so it won't shrink; take it out in a clean cloth, tie it, squeeze it so the water will drain and it will look like cheese. Take it out, slice and toast it, make the sauce I told you among the lamb.

Pancakes from milk and eggs.

Pour sweet milk into a pot; if you're making it for one small plate, then you don't need a lot of milk, and you need about three or four eggs only. Mix it with flour. Make it in a wide pan, and the pan should be warm during cooking.

Put enough dough in the pan so that it will cover it, shake it during cooking so it won't get stuck; if one side is cooked, flip it with a wooden rod. Put a plate next to it, and put them there. Serve it when hot, we don't add sugar.

[234] No match for this word in Hungarian, however pellorium is part of the Latin name of a local marine critter and may thus have some connection to "Skin" or "pelt". In any case, this resembles poached eggs on cheese, with the eggs poached in whey from the cheese, possibly.

[235] Not fried so much as scrambled

[236] Again, not roasted, but what we would call scrambled

The next dishes are made from túró[237].

Dish with túró and sour cream.

If cooking for a prince or a lord, do it like this. Crush some túró into a pot, add some dill and whip some eggs; if you're making this for a smaller plate, five eggs will do, then add some sour cream. Don't add water, put it on coal and stir it while cooking.

Cook it, but serve it immediately once cooked, for it's no good otherwise.

If you don't have enough sour cream, add a bit of water if your lord wants. Cook the túró, whip some eggs and pass the sour cream through a strainer onto it.

Dish with túró.

Clean the dried túró, crush it in a copper mortar, add a bit of butter, whip six eggs; boil some water on the fire, slice some onions onto it; once the túró is crushed, stir it for a while and cook it, add spices and serve it.

Dish with túró.

Do what I told you before. You may add a whole onion, then you can take it out if your lord doesn't like it. Then make it the way you make the fellorium. If you have no eggs, you can add some vinegar.

Sour cream with wine.

Pour some sour cream and wine into a pot, whip some eggs and put some honey into it, if you're cooking for a small plate 10 or 13 eggs will be enough. Peel a loaf of white bread. Fry it in butter. Let it stand for a while. Once done, pass it through a strainer in order to remove the honey. Put it into a pot, then put it on the fire, and once done, add the fried bread, then the sour cream with wine, add some butter and serve it.

With butter and wine.

Do it like so. Pour wine into a clean pot, add some honey and butter, make some scrambled eggs; put the scrambled eggs into it, cook it in the wine, and once done, add some túró.

[237] Possibly ricotta?

The next dishes are made from mushrooms[238].

Dryad's saddle[239] with clean black pepper.

Peel the mushroom, cut it with parsley leaves and bacon, once that's done, squeeze the bitter broth out of it, put it into a clean pot and cook it, once it's cooked, add some black pepper and ginger, then serve it. If you wish to cook it with oil, do this; add tree oil instead of the bacon.

Roast dryad's saddle.

Clean and peel it, and slice it so that you can put it on a skewer. Roast it on the skewer, put it into a pot, add some tree oil and serve it when hot. If you'd like to roast it with bacon, then slice the bacon the same way you did he mushroom; put them into one pot, add black pepper if your lord likes it.

White mushroom[240] with black pepper.

Peel and wash it, if they're small, don't slice it, but if they're big, cut them into four pieces, you might have to slice them too, for I've seen one the size of a grate. Wash it in water, put it into a pot or a pipkin, add some salt, put it on the fire. If the juices are not enough, add some broth from boiling beef, and if you have none of that, clean water will do, then add some butter, parsley leaves and cook it; once cooked, add some black pepper and ginger, if you're cooking it from boiled beef broth, don't add butter.

Truffle with sour cream.

Not all chefs know what truffle is, it's found by tall trees, and it is big like an old pot[241]. Cut it in half, wash it in clean water, cut it with parsley, then cook it in clean water; once cooked, pass the liquid through a strainer, pass sour cream through a strainer onto it and cook it, then add some saffron, black pepper and salt.

Bitter mushroom cooked with butter or bacon fat[242].

Clean it, wash it in clean water, add some salt, but don't burn the bottom, add some butter or bacon fat while cooking, serve it hot; if you're cooking for someone that's fasting, add salt or oil only.

Hare's ear mushroom[243] with clean pepper.

These grow on fallen trees. It's a yellow mushroom. Cut it, and do the same I told you among the white mushrooms, you can roast it like the dryad's saddle.

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[238] Note: While these mushrooms are identified by their descriptive names, this is not meant to be a suggestion to go mushroom hunting. Some mushrooms are very toxic, and may look like the ones listed here.

[239] Dryad's saddle mushrooms are Cerioporus squamosus, aka pheasant's back mushroom

[240] Common white mushrooms

[241] If you find a truffle as big as an old pot, please, let me know!

[242] Unfortunately, not enough information is given to say what kind of mushroom this references.

[243] Aka Otidea Onotica, and it is a lovely golden yellow

White fleecy milk-cap[244].

We didn't see this cooked, prepare it like you did the bitter mushroom.

Cooked bitter mushroom with garlic.

Wash it, then put it into a pot, cook it; once done, add the garlic, crush it in a mortar, add some vinegar and serve it.

Blue charcoal burner[245].

Clean and cook it like I told you.

Parasol mushroom[246].

The same.

Common stinkhorn[247] with clean black pepper.

Wash it, then make sure there are no worms in it, put it into a clean pot, use water from boiling beef, or if you don't have this, use clean water and tree oil; cut some parsley leaves, and when it's time, add some black pepper and ginger.

Stuffed stinkhorn.

Wash it and make scrambled eggs from butter and eggs, cut it with a knife and add some parsley leaves, saffron and black pepper, stuff it into the mushroom and stitch it so it won't come out; once you're ready to fry it, put it into a pan, add some butter and fry it.

Fried stinkhorn.

Wash it like I told you, put it into a pan, cook it, slice some parsley and add some tree oil and black pepper, fry it and serve it when hot.

Fried stinkhorn again.

Clean and fry it like the dryad's saddle.

Truffle again.

When raw, put it into a pipkin with water, bake it on a sheet, once baked, take it out from the pipkin and slice it into four on a plate, add some salt, black pepper; some add oil, too.

[244] Lactifluus Vellereus, which exudes a white milky liquid which is very peppery when eaten with the mushroom itself.

[245] Russula cyanoxantha, bluish grey to purple in color

[246] Macropeliota procera, fairly common in Europe

[247] Phallus impudicus. A large…phallic… mushroom of the region, it is accounted to smell unpleasant

Bitter parasol mushroom[248].

It's bigger than the others, but cook it the same way.

Red bitter[249].

Do the same, but there are three kinds of bitter mushrooms here.

Shield pinkgill mushroom[250].

Fry it like I told you, you might also cook it like the white mushrooms.

Peucedanum mushroom[251].

Fry it.

Red cracking bolete mushroom[252].

Do the same.

Hazel bolete mushroom[253].

Do the same. But peel it beforehand and remove the insides; once cooked, add black pepper. It's like roast lamb.

Weeping milk cap mushroom[254].

It's good if it's roast or raw.

Shield pinkgill mushroom.

It's good if it's roast or raw, too.

Penny bun mushroom[255].

It's good if you roast it. Peel and wash it, then put them on the table and let it drain, then add some salt, cut the stem and add some black pepper. Once salted, whip some egg whites and stuff it into the mushroom, add some salt, put it on a skewer, add some hot butter and roast it until the egg is

[248] Parasol mushrooms can be bitter if picked at the wrong time.

[249] Unkown exactly what types are being referenced. However, a number of red mushrooms, especially bitter ones, can be toxic.

[250] Entoloma clypeatum. Be warned, there are several related species looking very similar which are toxic.

[251] Unknown type of mushroom

[252] Xerocomellus chrysenteron, a bolete mushroom, well known

[253] Leccinum pseudoscabrum. Another popular bolete variety

[254] See fleecy milk-cap, above

[255] Boletus edulis, aka Pocini mushroom or Cep.

cooked, once done, serve it when hot. This is how we prepare this, but I've seen other nations prepare its stem in a pastry; you can cook it with tree oil for fasting men.

ARTICHOKE[256].

This is an Italian food, if you don't know how to make this, read carefully. Boil some water, add some tree oil, and once done, put it on a plate and add some oil, then serve it.

Birch bolete mushroom[257] with black sauce.

Dry it in a furnace, wash it, cook it in water, slice some onions and add some vinegar, black pepper and clove. If you like it sour, add dill, too. This will be black, and should be hot when you serve it.

The same with clean black pepper.

Clean and cook it like so, but add clean black pepper.

Saffron milk cap[258] mushroom.

Add some salt, then cook it in water with onion, add some butter, black pepper, and some tree oil and vinegar, prepare it like you prepare salads. We, Hungarians don't really make this, but other nations do.

The next are the dishes made from sour cherry.

Sour cherry cooked in wine.

Remove the sour cherries' stems, wash them, put them into a pot, pour some wine and add some honey, cook it. Add some ground cinnamon if you have it, but if you don't have any you can do so without. Slice a bread into cubes, fry it in butter.

Put the bread cubes into the sour cherries pot, and serve it when hot. If you're cooking for a fasting man, toast the bread and put it onto the plate, then the sour cherry; add sugar once served.

Sour cherry with sour cream.

Remove the stem and the seeds, put it into a pot and pass through a strainer some sour cream, add some sugar and crushed cinnamon, cook it, and once time, add sugar to the plate.

Dry sour cherry cooked in wine.

Take out the seeds and wash it, pour wine into a pot and add some honey. Cook it, once cooked, serve it when cold; add sugar once served, too. Some masters add black pepper and dill, too, but you don't have to if your lord doesn't like it.

[256] Presumably, the unusual shape led the author to class it as a mushroom
[257] Leccinum scabrum, often found growing around birch trees
[258] Lactarius deliciosus, aka red pine mushroom, found near pine trees

Same in clean water.

The masters cook raw and dried sour cherry like this, but you don't have to serve it cold if the sick wants it hot. When serving it, add sugar.

If your lord is sick, for lots of people are sick this time of the year, toast and boil it so that the stomach will digest it more easily, don't add sauce when serving it. I saw this with my own eyes in Prague, Emperor Rudolf was given this while he was sick.

Other nations make lots of dishes from sour cherries, but we Hungarians in Transylvania make only these dishes.

The next is about the green bean.

About the green bean.

I saw them cook the green beans in clean water, then they added saffron, black pepper, they mixed flour with vinegar, then put it onto the pot and served it to the prince. I saw them cook lamb in salted water, once it was done, they poured salted milk onto it, then served it to the prince. Hare thigh was roasted, then covered in salted cabbage leaves, and served to the prince.

They add salt to living crabs too, then they roast them on coals, add salted water and serve them to the prince.

The next are about peas.

Peas in salt.

Clean them like I told you among the beef. Wash them, put it into a pot and pour water, cook it on the fire, once half cooked, add some salt.

Peas in salt, German style.

Clean and cook them like I told you. Once cooked, pass the water through a strainer and add some salt, then serve it.

Peas again.

Once the peas are ripe, take them out from the pod, put them into a pot, cook it in boiling beef broth, but don't overcook it, serve it when hot, the Germans add black pepper too, but we don't.

Peas again with bacon.

Take it out from the pod like I told you. Cook the bacon on the fire, cook the peas in the bacon's water[259], then crush them. When serving it, make thin bacon slices.

[259] This could be either the rendered bacon fat or a broth

Chickpea.

Take it out from the pod, wash it, put it into a pot and pour some boiling beef broth onto it, slice some parsley roots and leaves, add some black pepper and ginger; then serve it.

Mashed peas.

Roast the peas on a grate; then have some strong alkali. Pass the alkali (lye) through a strainer onto the peas and clean it. They put hay in it so it will smell good. Cook the peas until they will be peeled, then remove them from the fire, pass the alkali through a strainer, crush them and wash them[260].

Once washed, rinse them again one by one, for it must be clean. Boil it in hot water so that the alkali will come off. Pass the water through a strainer once again, pour cold water onto it, take it off from the fire, put it onto another pot, then pour water again. Put it on coal, cook it, but don't let the peas get stuck.

Then dry it on hay. Once done, pass it through a strainer and crush it. Put sweet wine and rose water into a pot; if you have no sweet wine, add sugar. Put the peas into the wine while you pass them through a strainer.

The wine will be better than this. Put these into the plate. Slice some almonds and add some small currants.

Cook the currants in wine, then take them out and let it cool. Slice the washed almonds into it and mix it with the grapes. Once done, add some rose water and add sugar.

Pea sauce.

Do the same, but don't peel these peas, just wash it in warm water, put it into a pot, pour clean water onto it and boil. Once boiled, pass it through a strainer. Boil water in another pot, add a whole peeled garlic[261], some onions too, then some oil once the apple is cooked.

Then pour water onto the pot where the peas are. Boil it again, and once you're about to serve it, add some garlic. Some masters add black pepper, too. We don't do this, for this is for fasting men. Take these to heart, my friend.

The next are the contusiums[262]

For an old person.

If you are asked to make a contusium for an old person, make it thus. Pluck a fat capon, one which is not too fat, wash it out nicely, put it in a glazed pot of fitting size, pour clean water on it, boil it, parboil it, put the capon in the same pot again, fill it with clean water, this does not even need salt. Cook this until the meat falls off the bone.

When it is cooked, take it off the fire, strain its broth again into a clean glazed pot. Put the meat along with all the bones into a clean copper mortar, and mash it quite well, thirty almond kernels as well, put this in it too, when you mash it, pour the broth onto it in the mortar, strain it through a clean strainer back into its pot. Stir it with a clean whisk[263] at the fire, until it boils and you want to

[260] It might be easier to rinse before crushing the peas

[261] Presumably a whole head of garlic, peeled

[262] The name comes from the fact that the broth is made from a whole chicken broken up in a mortar, bones and all. Doing so will allow for a much richer broth, full of gelatin and nutrients

[263] Not quite a whisk, the "stirring sticks" in a museum looks somewhat like a doll-size wooden umbrella frame with a long handle.

serve it. When it cools, then they should give it to the patient to eat with a spoon. This is both food and drink for the patient and they do not make it for everyone, but mostly for those near death, and those who cannot eat or drink again.

Contusion for the sick.

Contusion for sick people, children and younglings. Make it from chicken. Do the same as what I told you before with the capon[264].

Hemp seed sauce.

Choose a pot depending on how many tables are you cooking for, pour water and boil it, then let it cool. Once cool, cut a loaf of bread in two, then soak it in the water. Wash the hemp seed and boil it.

Once boiled, put them into a hemp mortar[265], then squeeze the bread, crush it in the mortar, then add water and pass it through a strainer. Once passed through a strainer, add a whole onion, vinegar and salt, and when serving it, cut it[266] into cubes.

In herb yards, they serve this on big plates on Fridays. For this dish is not only good for the stomach, but also for the brain. It is effective, I've seen it; a mentally ill young man was treated with this by the doctor of the Polish king. Don't add too much vinegar.

Mashed hemp seed.

Add salt to the hemp seed, then crush it in a mortar. Once crushed, mix it with cold water. Pass it through a strainer, then put it into a clean pot, and boil it, but don't forget to keep stirring it. You can prank an uneducated chef or servant. Tell him to keep stirring it or it will become túró-like[267]; then you will know whether he has seen this before.

When serving it, he will say that this indeed became like túró, lord, but you should put this onto a pass through a strainer and let it drain the water, then put it into another pot, add wine, sugar, tree oil and some small currants, add a bit of salt, and cook these together, once ready to serve, add sugar.

Hemp seed dishes with túró.

Do the same túró I told you on the mashed hemp seed: pour clean water onto a pot then boil it, slice some onions, add some oil, then add the hemp seed túró, cook it, and when time, slice some bread. If foreign nations have no oil, use butter.

The next are dishes made from gourds and cucumber[268].

Cook the tree-climbing squash (or gourds) this way.

Pare off the outer skin nice and thinly, if the seeds have not matured, slice it seeds and all, and if the seeds have matured, slice only the outer part, cook that in clean water; when it has cooked, pour

[264] A chicken being smaller than a capon, it would make sense to be for younger people

[265] A mortar specifically reserved for grinding hemp seeds?

[266] The onion, perhaps

[267] Having seen this prepared, it may be described more as "ricotta-like" than túró

[268] The words used appear to refer to the family of Cucurbitae, which include watermelons, some squash, gourds, and even watermelon. Re-creators here should be as careful as possible to use Old-World species where possible.

it on a sieve or strainer, let the water drip out of it. Put it on the table, make a cutting knife from a shingle, cut it up on the table, chop yellow onion as well, fry it in butter for the flavor, put it in a fitting pot, and strain sweet milk onto it as is customary; when you want to serve it, make a large omelet from eggs, when you serve it in the dish, put a bridge, put the whole omelet on that, butter the squash in the dish also.

From cucumber.

You can make it from cucumber too, if you have no gourds. Make scrambled eggs, if cooking for more people, slice the scrambled eggs; you can cook this cucumber with sour cream or sweet milk.

Cucumber salad.

Peel the cucumber, slice it, put it into hot water, pass it through a strainer, let it drain the water, put it into a plate, then add vinegar, black pepper and tree oil. Serve it.

Cucumber with garlic.

Peel the cucumbers and slice them across. Peel the garlic, crush it, add vinegar and salt, then put it together with the cucumbers.

Salted cucumber, how we do it.

Don't cut it, put it into a clean pot, add some caraway, then add strong vinegar. It's good for a year[269].

Cucumber made from salad.

Cucumber made from burdock. Peel it the way you peel the salad stem, then add salt like I told you, wash the from it in hot water, then put it into iced water. They do the same with the fast ripened cucumber.

MANCA BALANKA[270].

Do it like this: wash the rice, crush it in a copper mortar. Then cook capon breasts, then slice it a bit and add sugar.

Take the fat parts of beef into an iron pot, boil milk in a tin pot, pass it through a strainer into the tin pot, while the milk is boiling put the rice into it with the capon, add some sugar, stir it. Boil it well. You can make other dishes, too, slice some breads, mix it with flour, melt some butter and fry it, serve it once fried.

[269] We may assume after so treating it, then you salt the cucumber for storage. Alternately, this MAY be a recipe to pickle the cucumber instead of salting it per se.

[270] This appears to be similar to the dish known in other countries as "blancmange", a rice and chicken breast pudding with sugar, though not entirely the same

The next is the electuarium[271].

Take out the core of the quince with the seeds, if there are rotten parts or worms cut them out, it should be clean.

Wash it in clean water, put it into a clean pot, add some water, make some paste. Once cooked, take it out from the fire and let it cool, take off the lid and squeeze out the water with a thin canvas into a clean pot.

Melt some sugar in sweet wine, mix it together with the quince, put it on the fire, once boiled, pass it through a strainer and boil it again.

Put a drop of it onto a knife, and if it's starting to coagulate, you're done with the boiling. Let it cool, pour it into a form or tin if you'd like, if you have no sugar, use honey, but warm the honey beforehand.

Walnut noodles for Lent

Make walnut noodles for Lent this way. As many tables as you want to make it for, put clean water on to boil in an appropriate clean pot, put it out, let it cool.

If you make it for just one table, break up a white roll, and put it on it, so it soaks in it. Knead the dough for it in clean, salted warm water, like for turnovers, tear that in pieces the size of your fist, let it rest on the table, until you want to roll it out. Clean the walnuts for it, mash it in a mortar, take the oil out of the walnut, having taken the white roll out, mash it with the walnuts, pour the cooled boiled water on the walnuts, mix it with the pestle, strain it through a clean strainer, let it stand ready in the same pot that it was in before, until you toast the noodles for it, if you cannot toast the noodles, do it like so.

Make a hoop, as big as a wooden bucket's hoop, put a stick across it, the handle should be about two yards long. Pick up the rolled-out dough nicely, put it on the hoop, and toast it on that, clean the raw dough from the edge.

Scrape the raw dough on each other's backs in a sieve, when you want to serve it, heat the walnut-milk well, salt it also, break the noodles into the dish, pour the walnut-milk on it so, oil it on top, and thus serve it.

Noodles with oily sauce.

Do this the same way for making the dough and serving it, make the sauce thus. In an appropriate clean little pot, pour water, give it its salt. When you want to serve it, first yellow onions, linseed oil as well into it, and pour the named boiling water on it, serve it thus.

.

The next dishes are made from porridge.

Lacy porridge with walnut milk.

Pass through a strainer the millet if it's wet, then wash it in warm water, cook it in a pot. Once cooked, pour it onto a clean, wet table.

[271] Electuarium was a Roman remedy that cooked things down into a thick jelly or paste, which was solid enough to slice and place in the mouth where it would melt. This would be somewhat similar to the modern quince paste known as "membrillo", available in Mexican grocery stores today

Do the same kind of walnut milk and oil like I told you before. Slice it before serving it. Crush it in a mortar, put the plate underneath and it will have a frill, add some walnut milk and some oil and walnut oil, pour cold milk onto the lacy porridge. They make these for big platters on fasting days.

Millet porridge with holes.

Do the same like I told you before. Once cooked, put it into the sides of a plate, leaving a hole in the middle, then pour sweet milk onto it.

Millet porridge with milk.

Wash the porridge like I told you before, put the millet in the milk and cook it.

When putting the millet in the milk, put a spoon into it, and if the spoon stands, it's thick enough. Once cooked, add some salt and butter, and again when serving it.

Millet porridge with butter in clean water.

Do the same thing I told you before. Add some salt and butter, cook them together.

Before serving it, add butter to it in the plate. I've seen a lord test his new chef with cooking a porridge with butter. The last dish in weddings is the porridge[272], but it is still a good dish.

Millet porridge with quail.

Wash the millet porridge, boil it in clean water, pass it through a strainer, let it drain the water, remove the feathers from the quail, scorch it, take out the organs, cut off the head, legs and the tips of the wings, add some salt, put it on a skewer

While roasting, put the porridge into a clean pot, add some hot butter. Put the porridge into a plate, then take off the birds from the skewer, slice them and put them on the porridge.

Millet porridge with quail again.

Look up the goose porridge, do it the same way.

Let us talk about the snails.

Snail in tree oil.

Wash the snail from the mud, boil it, pass through a strainer the water, pour some water onto it, take out the meat; once the meat is taken out, cut off the foul parts, wash it three times from salt, then boil it in clean water, while boiling, wash the shell; if your lord likes tree oil, use it for cooking. Take some parsley leaves, wash it and cut it into little pieces, pour some tree oil onto it, then add some black pepper and salt, cut the snail's meat into it as well. Pour the tree oil with parsley and black pepper into it, then put the meat into a pan and cook it, serve it when hot.

[272] This could refer to the "last dish eaten at weddings is the porridge", since it is so basic

Snail in boiled beef broth.

Wash it and cut it like I told you. Once boiled, pour some boiled beef broth onto it, pass the broth through a strainer, add some parsley leaves and black pepper, cook it until you're ready to put it into the shell. When about to serve it, put the boiled beef broth with parsley and black pepper onto the shell, boil it, put it into a pan or a silver pot, and serve it to your lord.

OYSTER.

We should talk about oysters too, although they don't live in Transylvania. Wash the oyster, let it drain the water, boil it and pour water onto it, cut it open, take out the meat, put it into the bigger shell, then pour tree oil and boil the meat in the shell. Add black pepper and serve it. Some nations do it with butter and lemon, and if they have no lemon, they use wine. Cook any way you want.

OYSTER.

Wash it like I told you, put it into clean water, boil it for about fifteen minutes, then put it into a plate with the shells. Put black pepper and salt to the table.

All kinds of dishes.

Wild carrots and parsnips.

Peel the carrot and slice it into cubes, put it into a pot, pour water onto it and boil it; once half cooked, add honey, black pepper and saffron, then oil when serving it. Do the same with the wild carrots and parsnips.

Head cheese.

Cut the pig's head, put it into a pot, boil it, then take out the bones and keep boiling the meat. Don't boil it in too much water. Once boiled, add black pepper and saffron, then a bit of salt, then slice it. You can store some of it.

OLLA PODRIDA[273].

Boil the pig's leg, then some beef, sausage and liver, and ten kinds of bird meat if you can have it, cook them all in one pot, begin it with the older animals, then the younger ones, add some salt, red cabbage, carrot, wild carrot, mix them together with meat, then pour boiled beef broth onto it, add some salt and black pepper, saffron and ginger, serve it once cooked. This dish is cooked twice or thrice a year for the Holy Roman Emperor.

KOPORTATA[274].

Cook some pork. Then some kind of bird, sausage. Whip eggs into a plate, slice some bread, put it into the eggs and fry it in butter, bring a good cheese, grate it, put a bread in a plate and some

[273] This is a popular late-period Spanish dish, meaning "rotten pot"

[274] And this seems to be a version of a dish called "capiritada", known in Spain, Italy, and France. A version of it survives today. The key elements appear to be chicken and cheese layered with bread and cooked in garlic-laden beef broth. This version has the bread made more textured by frying the bread in egg first.

meat, then grate the cheese onto it. Crush some garlic, pass boiled beef broth through a strainer some onto it, put it on the coal, cook it, pour some more, once they're cooked serve it.

King's dish.

Slice the bread into cubes, soak it in sweet milk, add some sugar, butter and pour some milk onto it, put it on the coal, cook it, then serve it.

Zander sausage.

Cut the catfish into little pieces, then add some black pepper, ginger and saffron, cook it, put it on a skewer, put water onto your hands, put it to coals[275] so it will harden. Once roasted, put some white bread into wine, boil it, pass it through a strainer, slice some apple, raisins and almonds, then add some saffron, black pepper, ginger and honey, then take it out from the skewer, slice it into the water, cook it, and once cooked, serve it[276].

How to make sponge cake.

Crush some sugar, mix it with flour, then whip some eggs, separate the yolk and the whites, for if you use the yolk, it won't be as white. Pass through a strainer the egg whites, then pour it onto the sugar and the flour, then add some rose water.

Add lots of aniseed, don't add salt and don't crush it too hard, make some wafers and put it underneath, then pour it into a baking pan, add some coal[277]; once hardened, take it out and slice it, then let it dry, but don't burn it. Serve it to your lord.

White roast beef.

Cook it in salt, let it cool, make some walnut sauce and serve it to your lord.

Marzipan made from sugar.

Do it like this. Put the tragacanth into rose water for three days, crush some sugar in a mortar, then put the tragacanth into a cloth and squeeze it, then put it into a mortar, but don't crush it too hard, stretch it with a rolling pin. Then make some waffles, and pour this onto the waffles.

Pullik from sugar[278]

Break the sugar and soak the tragacanth[279] as I've said. Mash the almonds and then mash it again with the sugar and tragacanth; make wafers for under it like water-chestnut doughnuts, cut it, fold the two ends put it in the pinnata, put coals under it quickly; bake it, strew comfits on it, serve it, as you like.

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[275] Put it over the coals to cook it

[276] No description of how this is a sausage, as opposed to some sort of hash is given.

[277] Add coal to the fire? This would be sensible if you were drizzling the dough into the butter like frying a churro or funnel cake

[278] The name is possibly an early predecessor of pulliszka "cornmeal mush", a student slang term, with puls from Latin meaning porridge.

[279] Tragacanth, modernly called Gum Tragacanth, is a resin from the Arabic part of the world used as an edible binding agent, also used in painting. It apparently entered European writings in 1558, which sets an early boundary for the date of the original manuscript.

Lacy doughnut.

Make lacy doughnuts like this. Separate the egg whites from the yolk, pass it through a strainer, mix the whites with flour and some rose water, add some crushed sugar, stir these together and add some salt. Put butter into a pan and put it on the fire, then put a hole to the bottom of a pipkin, the hole should be the size of a pea. Fill it with dough, and once cooked, put it on a board, leave one half white, and add saffron to the other half to make it yellow. If you're cooking for a prince or a very noble lord, put three into a plate and add sugar.

Italian pretzel[280]

Like you made the egg-cheese, thus make it together with the buttermilk, mash it well in a mortar, then make it in the form of the hen doughnut, first sugar it, add rose water as well, make it and let it in the dish. Chop the small grapes and almonds very finely, strew it on each layer, put it up nice and tall, carve sugar onto it and serve it.

Dish made from Spanish dough.

Whip eggs in flour, pour some milk into it, there should be more eggs than milk, knead the dough, then flatten it, paste it with butter, fold it, then flatten it again. Do this until the dough becomes soft.[281]

You can make bird or animal shapes with this dough. You can also make your lord's crest with this. Cook it in a baking sheet or a furnace, then add some sugar.

Macaroni as in Lent

Knead a stiff dough, like they do for noodles, roll it out with a rolling pin, cut it also as you do with noodles, the oil should be boiling at the fire in the frying-pan, fry it then boil water in a pipkin, chop yellow onions finely into it, make it well in the same frying-pan and pour that water on it, let it cook, add pepper, saffron, ginger, put small grapes with it too, when it has nicely thickened, salt it and serve it.

Italian sardine.

Cook the sardine like this. Wash it and add salt to the fish like I told you among the other fish. Prepare its sauce like this. Wash the salt from fish, put it in a pot, pour vinegar and wine onto it and add some bay laurel.

Laurel doesn't grow in Transylvania, so have someone bring it from Turkey or Italy. When you're about to cook the fish, add laurel. This is not for one day. Cook it, and once cooked, put it into a pot where you can take it out with a spoon. Once you're ready to slice it and serve it, don't take out the water, leave it there, and don't cook it like you cook beef or pork, this doesn't need that much time. It should be coagulated.

[280] Yes, it really does say pretzel, and no, the dish doesn't seem to have anything to do with pretzels as we know them.

[281] Possibly in the form of puff pastry

Spinach dish.

Wash and soak the leaves in water, pass it through a strainer and pour cold water into it, squeeze out the water, cut it, slice some onions and fry it in butter. Once fried, pour milk onto it. They sometimes cook it with scrambled eggs instead of bacon, but you can use both.

Add dill and onion stem, too; clean the bacon, then cook it, once the spinach is sliced with the dill and the onion stem, put these to the meat and cook them together.

Once done, put it in a copper mortar so that the water will come out, pour some sweet milk into it if you want, or sour cream, slice the bacon, add spices after it's cooked. I shall not talk about the spinach any longer, for you know how to make it.

Polenta[282] with pork.

This is how the Székelys do it. Cut some túró, crush it, slice some bread, they put the túró onto the plate, then the bread onto it, boil some water, slice some onions and add some butter. Once done, cook some sausage, blood sausage, liver and porridge, once cooked, pour hot water onto the plate, then the bread, finally they cover it with roast pork, then serve it.

BORAGE.

If your prince or lord is sick, boil some borage like this. Wash the borage, clean it in warm water, then squeeze out the water, cook some beef or lamb in a small pipkin. Once the meat is half cooked, put the borage into it with some mace, add some vinegar and a bit of black pepper. Ask the doctor, for it is no shame to learn new things.

Cabbage with sour cream.

Cook it like you always do, make it sour with some wine stone[283], then pass sour cream through a strainer onto it; cook it in that, then serve it.

Funnel-cake.

Beat eggs whites into a little sweet milk, mix flour into it as well, and sugar, make it only as thick as you judge will go through the funnel, have good hot butter in a frying-pan at the fire, also give it its salt as is fitting.

When you want to let it into the butter, fill the funnel with batter; if the funnel is large, you can let as much into the butter as will fill a small dish. If you can do this, it will be an attractive doughnut, like the pretzel of Pápa.

From this same batter, you can also make what they call headdress-doughnuts, except poke holes in the bottom of a pipkin, as I have said above also. This also will be like you've pearled it, put it on a tree/stand so it bends.

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[282] Pottage or porridge?

[283] Wine stone—the white residue on the inside of wine barrels is known modernly as crème of tartar (tartaric acid). It's quite sour.

When you fry these sorts of things, make an effort to fry half of it white, half of it yellow[284]. Carve sugar onto it and serve it up.

Rose doughnut.

Find the dough we made for doughnut with elderberry, this will require the same. Clean the rose and remove the worms if there are any, don't remove the stem, then mix it in the dough and put it in butter. If the rose is small, pour a bit of water into the dough, then add sugar and serve it.[285]

Beetroot salad.

Peel the beetroot and slice it, soak it in hot water, put it into the same kind of vinegar you used for cucumbers. Some people add salt to it even when raw, it is your choice.

Buckwheat porridge.

Don't wash the buckwheat, put it into a pot and pour some water onto it, boil it. This requires two pieces of butter; put the porridge into the water, boil it, add spices you used for other porridges.

Italian cabbage.

Cut the young cow's brisket into small slices, put it into a pot, cut the outer cabbage leaves into pieces, then the head of the cabbage into four, put it on the meat, add some mace and some black pepper, but the Italians add black pepper only when the dish is in the plate. You can prepare it to be good for fasting, clean it like I told you. Boil it, then add some tree oil, once done, put it in the water, once cooked, add spices and put it in the plate, then add black pepper.

Peas, lentils, cabbages, porridges.

If you want to cook cabbage with oil for a prince or a noble lord, slice the cabbage into little pieces, if it's too salty, boil it in clean water, taste it, then decide if you want to pass some cabbage water through a strainer onto it or not. Heat some oil, then pour some flour onto it, put this on the cabbage. Fry the cabbage, then serve it. You can put roast fish to it or scrambled eggs with tree oil.

Italian cabbage.

Take out the core, then cut the leaves into two or three, fry some oil and slice some onions. If your lord likes it, you may add black pepper.

You can make some bread for sick people, too. Put boiled cabbage water into a pipkin, slice some onions into it, then some cabbage leaves, boil it, pour some oil into it, add some parsnips, serve it like túró dishes; once served, put the onion, roes and cabbage leaves onto it.

[284] The yellow half would be made so with saffron

[285] Deep fried rose flower coated in dough and fried on its stem

Peas with oil.

Wash and peel the peas like I told you before. Put a pot of clean water onto the fire, put a whole onion into it, add some salt, put it into a clean tin pot, boil it, pass the water through a strainer, pour cold water onto it, then cook it in that. Once cooked, crush it in a wooden mortar, add some garlic water and oil, you can put a roast fish in the plate as well. The Polish slice onions onto it, but we don't.

Cooking lentils.

There are two types of lentils, one of them is good when cooked, the other is not. When it's good for cooking, clean it, wash it in warm water a few times, boil it, and once boiled, put it on a copper grate and let it drain the water, crush it in a mortar.

Make the same kind of sauce, cut some onions and fry it in oil. Put the fried onion into it, add some black pepper, and cook them together. You can cook a fish, too. Do the same with the porridge, but use butter instead of oil.

Sweet rice with oil.

Clean the rice, boil it, take it out from the fire, let it stand a bit, pass the water through a strainer and pour cold water onto it, then put it in a pot.

Pour some water onto it, add salt, oil, honey and raisins, if you have no raisins use small grapes, cook these together. Once serving it, put sugar onto the sides of the dish. However, you can do so without.

Peach doughnut.

Cut open the ripe peach, take out the seed, make the same kind of dough we made for the salads or the elderberry. For we don't add eggs to sage dough, but we do add eggs to peach dough, sometimes a little wine, too.

Dip the peeled peach into the batter, then fry it and serve it when hot, add sugar. If the peach is clingstone, slice it into circles. The herb masters cut this into four, pour
some wine onto it, then mix it with flour, finally, they fry it.

OPUS MAGIRICUM POSTHUMUM[286]

USIBUS TAM SANORUM QUAM ET QUIDEM INPRIMIS AEGROTANTIUM CONCINNATUM ET QUATUOR PRIMUM LBRIS CONSCRIPTUM

PER

CELEBERRIMI QUONDAM MEDICI JOHANNIS JACOBI WECKERI RELICTAM

DENUO RECUSUM ET ADIECTO UNO DE ARTOCREATIBUS LIBRO LOCUPLETATUM,

About dishes with almonds and all kinds of porridge dishes.

Almond milk and its many powers[287].

Add sweet almonds to one itze[=], there should be a quarter pound or half pound of almonds. Put it in hot water and after you've peeled it, put it in cold well water, let it stand for a while, wash it[288] and crush it with a stone mortar.

Don't use an iron mortar, for the almonds will be bitter and black, use stone only.

Add rose or regular water to it, but don't add too much; for if the almonds are very wet, they can't be crushed well, for it will be no good otherwise.

If you want to cook it, pour some clean, cold well water or fresh milk, crush the almonds with it, take out the almonds into a cloth, then squeeze the cloth.

If you're making this for a sick person, boil the water beforehand, then put a piece of bread roll into a cloth, soak it in water, you may use bread, add some barley with grapes if you'd like, cook them together. Once the water is boiling, add a fifth of a lot[289], you can add more or less depending on how strong do you want it to be, slice some cinnamon and put it in the water; once boiling, take it out, let it cool.

If you'd like to heal a person's stomach suffering in dysentery, use lots of cinnamon, red rose water, quince, especially the crushed, dried quince is useful. Sometimes the water must be

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[286] The Latin translation:
Final work on Cooking
Of use for both the healthy and those who are sick
Elegantly arranged and composed in four books by
The once celebrated physician John Jacob Wecker*
Gathered again anew and added with a book on opulent pastries

JJ Wecker was a physician in the city of Baden, Germany, and was husband to Anna Wecker, one of the few female food writers in this period Born 1528, died 1586. Our anonymous cookbook author was obviously enough impressed by his work that he added it to his own.

[287] Unlike many other period cookbooks in warmer climates, there is not much call for almond milk in food recipes—which makes sense, as almond milk doesn't spoil in the same way as fresh milk would in those warmer climates

[288] Blanching it to remove the skins, then adding them to cold water to hydrate the almonds, and then crushing them will result in a richer and better textured almond milk.

[289] European/Hungarian medieval measurement unit, which equals to 17.5 grams

cooled with steel or gold, if suffering from chest pains, add aniseed, Italian dill, currants, fig, sweet roots and the likes. Mix the drink with violet electuary or syrup, rose or sugar. For a weak stomach, the broths of quince are great mixed with currants.

For laxative effects, don't pour anything on the almonds while crushing them, for the oilier the milk, the better. In case of high fever, which is common with chills, the plague and in dehydration, it's good to crush the almonds with some melon, pumpkin, cucumber and salad seeds with white acorns, for this makes one relaxed and sleepy, sometimes it's good to add grated pearls and some gold, for this is effective against flatulence, especially in children. In case of pneumonia or dehydration, goat milk is an excellent drink and food at the same time.

Once the almond milk is ready, pour it into a clean jug, store it in a cool place, keep pouring it into clean glasses, else it will become like curd.

Don't pour back the remaining milk, for that will go bitter. If you keep these in mind, you shall know how to treat illnesses. After a woman gives birth and is weak, thirsty and can't eat or feed the children, or in case of irregular periods, almonds milk is a good cure. For children, these made with water and with a bit of added sugar is very good for fever. However, almond milk and thick soups made from almond milk are not always good for treating illnesses, it is good for constipation and for general weakness.

I've made almond milk for myself a few times, this strengthens, cleans the heart and the head, and is good for tumors inside the body. The sick is sometimes disgusted by this, so you have to be resourceful and hide it in other food.

Barley porridge for sick people.

Crush some barley grist, make some almond milk from water, goat or cow milk. And keep in mind that liquid milk is not good for curing illnesses, however, curds of goat or sheep milk is good for lung pain and dehydration.

Once the milk is ready, put it on the fire, keep some cold milk so that you can put the flour into it, and if the milk is strong, pour some boiled water, and since the almond milk is ready, put some barley flour into it so it will become like a porridge for children.

If you've made the almond milk with water, warm some butter and wash it with the rose water, pour the milk into it, once it starts to boil, pour the barley flour onto it, stir it while it's boiling, cook it for as long as you'd cook lots of eggs, for every thick soup with almond milk or water doesn't require a lot of cooking, elsewise it will curdle.

Once cooked, add sugar and rose water, these are optional, but if you made it with water, it will be tasteless without sugar.

Sometimes the doctors tell us not to use sugar, but this should be good rose sugar, the one you can buy at a pharmacy, put some of it into the dish, or wash and boil some small currants until they're tender, crush it onto the almond milk or the rose water. This is useful for every kind of fever, chills, plague, chest pains, diarrhea or constipation, good for dysentery for children, but don't add too much salt.

Another method.

Fry some barley flour in butter, warm some almond milk, but it shouldn't be hot when putting in the flour, once done, add some sugar and some rose water, depending on what the sick person in question needs. Once you're about to serve it, add a bit of salt, currants, some sweets, aniseed, cinnamon, you may add two or three egg yolks, it will make it stronger.

Yet another method.

Before adding sugar or rose water to the porridge, stir it and add some eggs, if cooking for someone sick, use only the yolk, for that is healthier and stronger, but some say that egg whites will bring down fever.

I believed that it may cool the body from the outside, but there are better methods for cooling the body from within. Doctors must be careful so that we don't create another illness by eliminating one.

Egg whites are harder to digest, so add some rose water, sugar and some salt, paste a plate with butter, pour the porridge onto it, cover it with a lid, put coal onto it, the plate should be on top of a pot full of hot water[290], it will be warm.

Once done, let it cool, slice or cut it; take it out with a fork and put it next to each other, make some soup or sauce from rose water, sugar and some wine, raisins and crushed cinnamon, or use almond milk with sugar and small currants instead. This is a good dish that cools the fever, soothes and strengthens the body, and is also useful for chills, coughing, chest pains and for dehydration, diarrhea, for young and old alike.

Another method once again.

Make some almond milk from water or milk, depending on the preference of the sick person. If someone is dehydrated or is suffering from dysentery, but is not suffering from chills, then goat and sheep milk are very useful. Wash some barley grist in warm water, pour hot water onto it, let it soak until it's cool enough to put your hand in it, move it twice or thrice, if it's still hard, crush it in a mortar and put it in boiling water. If the barley grist is as good as rice, wash it once in boiling water, then cook it when dry; but don't burn it. Meanwhile, boil some almond milk, put the cooked barley grist into it with some warm butter, boil it for fifteen minutes, it should be as dense as rice.

If you'd like to add sugar, do it once it's cooked. I've written down several changes to these recipes so that you can give varied food to the patient. You can make the rice the same way, but barley grist is better for fever. The one with the rice is already strong enough.

Another useful dish from barley grist.

Put some crushed and cleaned barley into a pot, pour hot water onto it, let it soak until it's cold enough for your hands, take it out with your hands, squeeze it and wash it in another pot of water; meanwhile make some almond milk. If you'd like to make it with water, put the clean barley into hot water, and if you'd like, you can add some milk. Once done, boil the almond milk, pour it onto the barley and cook them. If you made it with water, add some hot butter, and once cooked, add a bit of salt and some sugar or cinnamon and rose water.[291]

Another method of this.

Don't cook the barley as much as we previously did, wash it after the boiling, put it into a cloth, squeeze out the water. If it's not enough, crush some of the other barley in a mortar then pass

[290] Cooking, or at least warming it top and bottom.

[291] This recipe demonstrates that here, almond use was not used as a replacement for animal milk, but as a separate ingredient with its own properties and uses.

it through a strainer. Make some almond milk, pour a bit into the barley, put it to the fire and add two or three egg yolks, once the milk is about to boil, add spices and stir it until cooked.

If the almond milk is made with water, warm some butter in a pan first. Once you add the butter, add some sugar and rose water, for it will make it stronger. For the sake of the patient's taste, you may bring in some variety, you can leave out the eggs if you use rose water with the barley.

You can also make it from some boiled meat's water, and if the patient is suffering from constipation, cook some veal, the calf legs are the best, for it heals and relaxes, and is also good for lung pain. And if you have good water from boiling capon and hen, and if the patient's fever is very high, cook some salad and sorrel with it, this cools and relaxes the body and cleanses the blood. If the patient can't eat solid dishes, soak some bread and crush it into the bread.

Another method.

Wash and crush the barley grist like I told you. Add some egg yolks. Make some almond milk from water or boiling meat water, add two egg shells for every yolk, but this way. Poke a hole in the eggs so that its content can come out, then whip it, add sugar if you'd like, put it into a plate, cook it like you cook other porridge; but don't overheat it, the patient must not eat the burnt shells.

Another.

If the barley grist is cooked, wash it and put it in milk. Once it's boiling, pass it through a strainer from the almonds or put it into another milk, boil it and stir it, add some flour, and while cooking, add sugar if you want. Cook the barley in a different pot of milk first, once boiled, put it into a plate, and pour hot almond milk onto it. This dish is good for the strong and healthy, not the weak. If the barley is overcooked, its strength is gone.

Yet another method.

Peel seven or eight almonds, cook some barley grist in beef boiling water or regular water; if you crush the almonds, put a spoon of boiled barley into it and crush it together. If the barley was cooked in beef broth, pass it through a strainer, you need no butter; if you cooked in regular water, warm some butter and put it in there, then some small grapes too, then a thin slice of bread.

If the patient can't eat bread, crush it and add the crumbs. Sometimes the patient doesn't like dishes with butter or sugar, but it must be eaten.

Another method.

Do the same, but don't make it so dense, whip one or two egg yolks. I've cooked it for one sick person four times with only one yolk, so don't use too much, for the patient will get bored. Cook it like I told you.

These types of dishes cool the fever and heal the body, especially if one is suffering from lung pain or dysentery, but the patient must not eat a lot at once, for it might come out with diarrhea. If the sick person can't swallow the currant, squeeze it and crush it, for it strengthens one's stomach, quenches the thirst and relaxes the body. All in all, small currants are very useful.

Boiled barley grist.

Wash it in hot water, put it on the fire with some hot water, pour some vinegar with a spoon or half a spoon; once boiled, add some boiled capon or hen water, then cook it for twice as long as you'd cook big eggs. Add black pepper, saffron and parsley if you'd like, add some alkanet or yellow beetroot. It calms the nerves and makes one happier, ask the patient if he likes the green herb, then leave out the vinegar if that's the case.

Do this: once the barley grist has been boiling for an hour, pass the water through a strainer, pour in some boiled meat broth, boil it and add some vinegar and the type of herb the patient likes. Put it into a plate, pour some water onto it, don't add too much salt, for dishes with too much salt are poison for the sick and makes them even more thirsty. But this depends on one's preferences, if a person is used to very salty dishes, you can add salt, too.

In some cases, using vinegar and wine is bad, but the patient may wish to eat sour dishes. This is when you should have ether oil, add three drops to the food if the patient prefers sour dishes.

This is very good for chills and for intestinal worms in children, what's more, it's basically good for every type if disturbance inside one's body, it just has to be prepared well. Depending on the weather, if you can buy gooseberries or sour grapes, buy one or two, grind it into the water and boil it. This is healthy and cools one's fever, and if the patient is picky and wants different kind of food, crush the gooseberries or the sorrel, squeeze out the broths and use it instead of vinegar.

For constipation.

Mix crushed almonds with egg yolk. Use five or six yolks for half a pound of almonds, and use three or four lots of water, four or five lots of sugar, cook a dense syrup, add the sugar with some starch[292], or mix them once the syrup is cooked. Dry the almond and the egg a bit; knead the sugar and the starch; put it into a kalach tin or form, dry it in a pan or a furnace, don't let it turn red, it should be the color of an egg. This is a good food, even better than marzipan.

The making of marzipan.

You shall need three lots of almond, crush it and add some sugar to half of the almonds, and cook syrup from the other half with rose water; don't put too much almonds into the rose water so that it will be ready fast, otherwise its strength would waver; stir the almonds, add some sugar, knead it, then put it into a form or tin.

Put the wafer where you have lots of marzipan, if one wafer is not enough, dip it into egg whites then put another wafer on it[293].

Then put the almond dough into it, add sugar, paste the tin with sweet almond oil, if the tin is for marzipan only, put the almonds into it, then the wafer, then decorate it. Then, make a small rope from the dough that's the size of your finger.

Glue this small rope with egg whites, cut it with some scissors, then put it into the four ends like a wreath, bake it, but the furnace shouldn't be too hot, it should bake slowly, but still stay white; it's better to cook it in a furnace once you've baked a bread, for it will shrink in a pastry pan. If you don't like it this way, don't use a tin, just use wreath decoration.

[292] The starch is unspecified, but something like amydon, or wheat starch would be appropriate
[293] Using the egg whites to glue the wafers together as a base for the marzipan.

It's better to cook it in a cauldron, once it's somehow baked and the marzipan is ready, paste it with rose water mixed with sugar, warm it until the sugar starts to toast, but still remains white; then put enough coal; put a paper to it so the sudden heat won't do damage. This is the best way to make marzipan, if you want to decorate it that is your choice.

There are lots of forms and tins where they make cake candles, plates and saint pictures, crests with marzipan. But I will not talk about that, for my goal is to better the health of the patient.

From this dough, you can make cherries, pears, etc. If you'd like to make a marzipan pear, put clove to the middle of the pear, dry it, decorate it if you wish, this is a healthy food that patients like. Some put cinnamon to the wafers. This depends on the person.

Marzipan from quince and almond.

If one is suffering from diarrhea due to the weakness of the stomach. Soak the quince in almond water, boil it in a pot, squeeze it a bit and it will give out its juices.

Once it's tender, peel it, cut the fruit, throw out the core and the seeds, then take some crushed almond and as much sugar as almonds and quinces. Cook half of it, then cook the other half in rose water or cinnamon water in order to make syrup, put the quince into it, boil it, put it into a pan, let it dry, then boil and stir it in the pot, add some almonds. Afterwards, put it onto a clean table, knead the remaining sugar into it until it becomes similar to gingerbread dough, put it into tins if you'd like, then bake it in the furnace.

You can make marzipan from pears, but this dough is light so be gentle, you can add wafers, too.

Deer stag antlers from marzipan.

Add sugar and rose water to some crushed almonds, then some egg whites and starch, knead the dough. Don't use too much rose water and egg whites, you can add some tragacanth[294] with rose water; I never used it, however. Make a round rope from the dough, slice it to make it look like antlers, put it into the furnace and bake it.

Almond cake.

You will need half a pound of crushed almonds and whip one or five eggs; add sour cream, rose water, sugar and some bread crumbs.

Make a pot for it. Once the pot is solid, put the almond dough into it, bake it with great heat; once nearly baked, add a bit of rose water. Add lots of sugar, then make some sauce from egg whites, sugar and rose water, paste it with this mixture. Heat it, and it will grow and shine like marzipan. Make a lid, for this you will need dough from egg yolks, sugar and rose water, flatten it to make it thin, put this lid on it, heat it again, once the lid is baked, the cake should be white.

Another method.

You will need some sweet cheese or dough from túró, some almonds to mix it with, bake it like I told you; you can use bread crumbs instead of cheese. You can cook this dough in the mortar or in a flat plate, and you also can serve it hot or cold, add cinnamon and sugar, but quickly, else the bread will be burnt.

[294] First used in Europe in 1558, and imported from the Middle East

Fried almonds.

Mix some rose or other kind of water with almonds, it should be dense like the porridge, add some hot butter, then some saffron, once it is starting to cook, add some bread crumbs, salt and a bit of sugar, once you're about to serve it, add lots of cinnamon, it will look like scrambled eggs. Believe me without doubt, my friend, that this dish will give strength to the patient, especially if the patient drinks some good wine.

Invigorating drink.

Slice good bread like we do for sauces, six or eight slices, as much as needed, pour on it rose or cinnamon water, so it softens from it, sugar it well on top with plain (or if you can get it rose- or violet-) sugar. You can also add sugar candies and the thing called manus christi[295]; then take good almond-milk, occasionally give the patient a little drink in it, if the patient can eat the sauce, stir it, so it is thick like pap, if the patient is very weak, and cannot swallow it, dip some in a clean little dish and pour a little in his mouth, it will strengthen the patient greatly even if he's near death[296], as I myself tried with the Lord's help.

Milk for roast goose.

Roast a good, fat goose, boil some sour cream, pour it onto a sliced bread, let it soak, then pour some more onto it, drip some goose fat too, add some sugar, rose water and currants.

Another method.

Crush some almond, soak the white bread insides into milk, you will need half of the almonds and third of the bread, push it into each other, add sugar, rose water and currants, then two or three egg yolks.

Helvetian style curd.

You will need one itze of good sour cream, put it on the fire and boil it; whip ten or twelve egg whites, pour some rose water onto it, once the milk starts to boil, add the eggs, then some sugar, pour it onto a flat plate and let it cool. This is a good dish, for it heals dysentery and the wounds of the intestines.

Another method.

Crush some almonds, boil it a bit then pour it onto the almond, add sugar, rose water, you may pour it onto a flat plate, once it's cool and dense like a cold dish, add powdered sugar.

Roasted dish with sauce.

Once the almond milk is ready, you may add some water you cooked barley grist with, these are very useful for treating illnesses with fever, whip some eggs, the yolks are better; roast some flour or breadcrumbs in butter, stir it, don't cook it for too long, else it will curdle, add some salt, sugar and rose water. Serve it, for this gives strength as well.

[295] A cordial made for the weak or feeble made from rose water or violet water and boiling with sugar. Also a hard candy made from boiling down the same to the hard-crack stage in candy-making

[296] Literally: "dead living"

Storing grapes for a whole year.

During autumn, when the grapes are ripe, put it in cold well water, then into a pot; add salt to the water of the well, cover it with the lid so that no foul thing can find its way to it; keep it clean, don't touch it with your hand, but your knife. Wash it before serving it. These kind of grapes are not bad for the patient.

Making and storing gooseberries[297].

Take some unripe grapes, wash and squeeze them, add some salt, then put it into a cauldron and boil it; once boiled, store it somewhere. It's a very useful item, especially for a patient that likes sour food, and if the vinegar is too strong for him, it is a great alternative. Also very useful for treating thirst and fever, you can serve this with fish, just add some sugar, if warm, it is very good for the stomach just like the sorrel.

Pastry from chestnut and raisin.

Roast the chestnut before peeling it, then crush it, add some raisins, make the dough for the pastry, add the chestnut and the raisins with some ginger and black pepper, cover it in the pastry and bake it; once done, pour some salty boiling meat broth into it and some bread insides[298]. You can also use kalach crumbs as well, bake it for half an hour, you may cut a roast goose into four and put it in there as well.

Strawberry and mulberry cake.

You will need some egg yolks, whip it and add some sweet sour cream, some rose water and crushed almonds, add some milk when boiling it, stir it while boiling.

Then make the bottom part of the cake, put the stuffing into it, add the strawberries, add lots of sugar. Before adding the strawberries, wash them in rose water. Bake it carefully, it doesn't need a lot of time; if you're cooking it on a pan, bake it in a furnace. You can use rice like I mentioned for the stuffing.

For quenching thirst.

If the patient or the woman after giving birth is thirsty, slice some bread, pour a few spoons of wine onto it, serve it. Pour some cooked hen or other boiling meat broth, the thirst will vanish after eating this.

Soup that is good for chest, lung, kidney or intestine ulcers or inflammation.

Add some fresh eggs to a fat capon or black hen's boiling water, don't add salt, the fatter the meat is the better; if it's not fat enough, add some butter, the best butter is made from goat milk; don't boil it for too long. This cleanses and heals the body.

[297] This may be a scribal error or an indication that sour grapes and gooseberries (also sour) could be prepared the same way. Note that earlier in the cookbook we had recipes calling for salted gooseberries, and how they were to be used differently than fresh ones.

[298] Bread without the crust

Another good, invigorating cold soup.

Slice some good bread, pour rose water onto it, add some sugar and almond milk, this give strength to the patient and cools the fever.

Soft cheese made from almond.

Mix some crushed almonds with boiling sour cream, put it into a cheese tin or form, let it cool, but not for too long, open it, add some sugar and some rose water, saffron too, if you'd like.

Another one for urinary tract stones.

Boil some good meat broth, if it's cooked just warm it up, but if not, then boil it; but far from the fire, else it will be burnt, and burnt dishes are hard on the stomach. It's bad if you put it directly on the fire and don't even cover it with the lid, healthy people may get sick from this.

It's better to cook it in a three-legged pot[299], I'm mentioning this because of the patients. Then take some toast bread, add some slices marjoram, Thinion[300] herb, parsley, you may add some saffron, mace and raisins as well; once it's boiling, add these, cover it with the lid.

If the patient doesn't want to eat bread, serve the soup only, and if he can eat bread, crush the spices and put a chestnut sized into it. If you have no broth, warm some butter in a pot, pour hot water into it, slice some parsley roots into it; add salt, too. This is for the urinary tract stones and it is good for urination problems.

SNAIL.

The snails are the best in March when their shells are still intact. Boil them, the shells will open, take them out and wash them, pour some warm water onto them. Put them into a pan, boil it in cold well water, clean their shells, add salt and black pepper before putting them back into the shells; add some clove with some parsley, take some boiling beef broth with some wine or vinegar; pour half or one spoon of this into the shells so the snails won't harden, and some butter too.

Don't let the broths out, put it into a pan with some water; put the pan onto coal, cover it with a lid, once it starts to get cooked, leave it a bit more; pour some sweet broth into the snail, then serve it.

Cooking green frogs.

It's good for people with lung pain in the phisis. You can find green frogs in lakes with fish, but the big and black frogs are poisonous.

Cut them into two, skin it, soak it in clean water, then wipe it with a clean cloth, add vinegar, salt and flour and fry it like fish. Add some black pepper with a bit of water, put the frog into a flat plate with butter and black pepper; put it on the fire and keep cooking it until the butter becomes white. If the patient doesn't like it, cut the meat from the bones, and once it's cooked, serve it in a flat plate or in pastry like the crab, or serve it in clove or black sauce like the carp.

[299] A classic pipkin!

[300] Unsure at this time what thinion herb is

Carp pastry.

Take out its intestines and gall, put its intestines back, don't cut its back, soak it in vinegar; add black pepper, ginger and other spices that are good for fish, the best spices for carp is black pepper, ginger and clove; add mace, clove and sage around the gill, add these to the belly and the intestines, don't forget to add salt, after soaking it put it on a grate, let it dry, make some sauce from butter, vinegar and the previous spices, slice some sage, cook them together, add lemon; cook it for one and a half hours in pastry.

Pastry with quince.

Add some salt to the quince, take out the core, boil it, put it into dough, add raisins, sugar, cinnamon, currant, sweet wine, some rose water, put the lid on it, bake it for an hour, cut it open, add sugar, sweet wine, serve it when hot or cold. You can cook apples and pears in pastry like this, but you don't have to boil them.

Sausage from almonds.

Crush some almonds, add spices you'd add for cakes, you may add some bread, add eggs and rose water, but after you've stuffed it with this, cook it quickly, stuff the pig intestines, put it on a grate, roast it slowly, flip it regularly while roasting; tie both ends; if you like it toasted, roast it some more with butter in a pan, add some salt to the stuffing.

Dish from rose hip that is good for urinary tract and kidney stones.

Once the rose hip is ripe in the autumn, put them into a clean pot and cut them into two, take out the seeds, cut the hairs; wash it, put it into wine and water; a bit more water so that it becomes softer; put it onto a white cloth, add some sugar to water and boil it, once half boiled, add the peeled rose hips. Boil it until the sugar dissolves.

You can make it with must[301], quince, sugar and sweet wine. Sometimes they add clove too.

Milk from red hazelnuts which is good for dysentery.

Soak the hazelnuts in warm water, crush it, prepare it like almond milk, serve it with some water to the patient. You can also cook with it like the almond milk, you can make marzipan from eggs, cinnamon and sugar; make some dough with mace and rose water, put it onto wafers.

Dish for diarrhea.

Mix some crushed almonds with egg yolks. You will need five or six eggs for half a pound of almonds, and three or four lots of rose water, four or five lots of sugar, mix them together and cook some syrup. Measure the sugar's weight, crush it, add a bit of starch, mix it, or if you'd prefer, once the syrup is cooked, mix the almonds and the egg yolks, let them dry, make some dough, add starch to the sugar, but you don't have to; put a kalach tin or form into it, bake it in a furnace or in a pan, don't bake it for too long, it should keep the color of the eggs. This is better and more useful than marzipan.

[301] Grape must

How to make good egg cheese.

Mix five or six eggs with one itze milk, pass it through a strainer onto a silver pan, or if you have no silver pan, other ores will do, add some milk and let it coagulate. Take out the cheese or túró-like dollop, add some water, cover it with clean cloth for a while, then take it out with a clean wooden spoon into a basket or a tin form.

Once you're about to serve it, turn it upside down so that the decorated part will be on the top, you can decorate it with shapes of fish, birds or other animals, you can decorate these with gold or silver, the gold foil is good for the patient too, it is good for flatulence and constipation.

Fried eggs with almond.

Crush some almonds, mix it with egg yolks, sugar and rose water, make dough from this, pour the egg whites, put this dough into it, then fry it with some butter, it will be similar to eggs, make some cinnamon sauce.

Bread with sugar for patients.

Take a good, hard white bread, grate it into crumbs, mix it with rose water and egg yolks, make dough from it, add some sugar; add some aniseed and coriander to the dough, if the dough is really wet add some more; put it into a pot with the shape of a bread, put it into a furnace and bake it. This will bring back the patient's strength, you can also add almonds, and some cinnamon too.

Roast eggs from almonds.

You will need some crushed almonds, but put away half of it, then its third, mix it with egg whites, sugar and rose water, mix the third with egg yolks. Then add some eggs to the dough, wash it a bit so it won't get stuck, put it upside down, then make smaller, cut-in-half egg shapes with the dough.

Make the whites with the dough. Fill the yolk's place with the yellow almond dough, then bake it, but don't bake it for too long, and the furnace shouldn't be too hot.

And if you're afraid that it will tear, make hard dough like pastry, cover the eggs with this, bake it until this outer layer of dough becomes black. Take down the black dough, then the shell of the eggs; once peeled, add some rose water.

Add lots of sugar, put it into a furnace, and once the sugar is dried into it, take it out. Or melt some tragacanth, mix it with sugar and starch, then with the dough. Cover the eggs with this, bake it in a furnace, but don't eat the outer layer. This is for the footman only.

Invigorating dish for the patient.

You will need some crushed almond or almond milk, pour some of the milk into cold water, or dip some bread insides into the milk, whip one or two eggs into it, mix it; put it into a pan with hot butter, stir it and add some sugar, rose water; add a bit of salt, too. Serve it.

Wine porridge.

You will need some baked bread roll crumbs, fry it in butter, add some sugar, saffron and ginger, cook it, then add some cold bread rolls dipped into wine and jam.

Angel wings[302] porridge

Bake or fry some angel wings, cut them into small pieces, fry them in some butter again; pour milk onto it and add spices, you may add wine instead of milk, add sugar; make it the same way you made the wine porridge.

Autumn porridge.

Take a handful of almonds, currants and raisins, take out the seeds and peel the almonds, cut them together, but don't cut them into too little pieces; then mix some caraway with some butter, fry it, pour sweet wine onto it, add sugar, then mix these together, put it to bread, add spices, but don't add saffron; it should be sweet from the spices.

Cooking rice.

Boil some milk, pour boiled water onto the rice, pass the water through a strainer; if the milk is boiling, put the rice into it, put it on the coal, boil it until it softens; then add crushed sugar, and a bit of salt during serving.

Cooking carrot.

Take some pears, slice them like carrots, fry it in butter, add some wine, then some sugar, currant, cook these together. You will have good carrots this way. Trust me, my lord János, because you can serve it this way.

Cooking peas.

Wash the peas in hot water, put it into a pot, pour some water onto it, add sugar, cook it until the water becomes dense and thick.

May porridge.

Cook some rice in milk or almond milk; you will need as much almonds as rice, peel it, then crush both of them, once crushed, mix it and add some sugar.

Cooking rice again.

Put some rice flour into a pan, crush it in almond milk, then as much peeled almonds as rice, crush it, mix them together, add some sugar, cook it, but don't add saffron.

Cold dish from liver[303].

Take honey-cake from Lipsa (kalach) a half a panel, cut this small, pour wine on it in a glazed ten-cup pot (3 itze) , let it soak one night, whisk it well with a cooking-spoon, next day put it to the fire, let it warm up. Take honey about a half a cup (1/2 meszely), let it melt in a skillet at

[302] Fried dough pastry from Central Europe

[303] With no liver mentioned. It may be a transcription error, as the dish is not cold, either. The word for the month of May is similar in appearance to that for liver, which would make THAT part make more sense, at least.

the fire, fill it up again, take wine in a skillet to the honey, let it boil once; after you've removed the scum, pour it on the honey-cake, heat it up well, so that the honey-cake is pretty. Take then a coarse little strainer, place it on a clean tub, pour the honeyed melted cake onto the sauce in the skillet, stir it on the little strainer and beat it through it; after the cake has been beaten through the strainer, rinse the pot nicely, so that nothing sticky remains on it; take a little new melted[?] butter, spread the pot inside with it, pour the strained sauce again into the pot, so that it thickens like a wheat porridge, let it boil at the fire. Take care that no hot coals touch the pot, because it will scorch, stir it also with a cooking-spoon, so that it doesn't stick. When it has heated up again, take saffron, having mashed it, combine it with wine, pour it on the sauce in the pot, stir it with a spoon, ginger it, pepper it, take mace and cinnamon not also broken fine,
beat it through with wine, put it in the sauce and whisk it together; when it has come to a strong boil, salt it a little, before you put in the spices; let it come to a boil thus and if it gets very thick, pour wine in it, because its sauce does not need to be thick; do not even
let it cook long, like until an egg will fry, but do not forget, only as thick as a wheat porridge, etc. Pour the melted kalach through a sieve, then rinse the pot; paste the pot with some butter, pour this onto it, it will look like a porridge, boil it. Stir it while boiling.

Once warm, add some saffron and wine, stir it, add some ginger, black pepper, nutmeg flower, cinnamon; once boiling, add some salt; let it boil, and if it becomes very dense, pour some wine onto it; don't boil it for longer than eggs, but it should be dense like porridge.

Plum porridge.

Take out the plums' seeds, crush some currants in a mortar, put it in a cloth and pass it through a strainer with some good wine, cook it like porridge with wine, fry some bread rolls in butter, pass it through a strainer; add some sugar, add some bread roll pieces dipped into wine and jam. Cuius praeparatio infra[304] so that it's a bread, cook it until it's dense, pour this onto the roast bird, etc. Add some rose water and some cinnamon.

Pear porridge-like medicine (electuarium)

Fry some grated bread rolls in butter, soak it in wine; put this onto a pan, cook it like wheat porridge, if it's too dense, add some more wine until it becomes porridge-like, add some sugar, etc[305].

APPLE PORRIDGE.

Slice some apples into cubes, fry it, pour some wine, once that's done, mix the porridge with some egg yolks, add some black pepper and sugar, then cook it until it becomes porridge-like.

Porridge from milk.

Whip some egg yolks, pour some milk, put it in a pan, cook it, add some sugar, pass through a strainer the eggs onto it, mix it with a spoon, cook it until it shrinks[306]pour this onto a plate and let it cool and coagulate; you may add some currants or raisins.

[304] The preparation of which within
[305] Perhaps the etc here includes diced pears
[306] sets

Stuffed bread rolls.

Slice out the bread roll's middle, take it out; fry some roast small birds in butter; stuff the bread roll with currants, raisins and peeled almonds, then put it back so that the bread roll looks untouched; beat some dough, pour it onto the bread roll[307]; warm some butter in a pan, then take out the bread roll from the dough and put it in the butter.

Put some dough into the taken out part, add some butter, fry it, but keep adding butter. Once fried, take a feather, make some sauce from wine, put sugar, black pepper, ginger and butter into it, then cook it; cut a bread's end off, pour this sauce into it, the currant will swell a bit, and the dish is ready.

Cooking and roasting grey partridge.

Roast it first, then cut it into two in the middle, put it in a plate, cover it so it won't cool; take a sour orange, peel it and squeeze it into the bird; put some sugar, bread roll pieces dipped in jam and wine and some cinnamon, pour these onto the bird, cover it with a plate, add some rose or lavender water; put the bird into the middle of the plate, pour some sweet wine onto it, add some bread rolls dipped into jam and wine and some cinnamon again, put it on a coal, cover it, once it's warm and the sauce is dense, and it has a sour taste from the orange; keep it covered, put it on the table, then remove the lid there. it will taste good, but don't add too much sauce.

Making marzipan.

Take a handful of rice, boil it in milk, once done, stir it, add some rose water, otherwise it will be oily; crush what you need for the marzipan[308], put it onto the rice, ad some sugar and raw butter, but don't add saffron. Once you're about to serve it, serve 3 or 4 pieces of it when cold.

Another form of marzipan.

You will need half a pound of sugar, and almonds, peel it, crush it in a mortar, add some rose water so it won't be oily. Once crushed, add some sugar, crush it again, for the almonds will be thinner from the sugar; take two wafers, soak it in rose water, then flatten some dough; it shouldn't be too wide, it should be as wide as your finger, curve the ends of the dough, bake it in a furnace, but don't use too much heat, the marzipan should stay yellow; add some bread roll pieces dipped into wine and jam, then some peeled almonds cut into two, decorate it with gold.

Baby shaped pogácsa .

Take one eighth of a pound almonds and a quarter sugar, peel and crush the almonds, add some rose water and sugar, it will be thinner this way; mix it together, flatten some dough, but don't add too much rose water.

[307] Perhaps beat some batter, to pour it on

[308] Perhaps crush what almonds you would need for the maripan

Take out the dough from the mortar, put it into a plate, add some mace; take some wafers, cut it a bit, paste the almond dough onto it.

Then take some egg whites, add some good rose water, mix it together. Paste the wafer with this, then wash it a bit and put it into a preheated furnace, be careful, they might get stuck together; once it bends where you pasted the rose water and it is hard and white, take it out.

Another form of making marzipan pogácsa.

Take half a pound almonds and a quarter pound sugar, crush the almonds, add some rose water so it won't be oily, crush it again, add some sugar and rose water.

Cut a wafer into a square, paste one side with butter; add almond dough onto two wafers; put two onto each other; then you will need some egg whites, add some rose water, mix it, then make some dense batter during the night, dip the pogachas into the dough, put them afterwards into hot butter; don't fry them for too long, they should stay white.

Roast pig shaped milk.

Boil some rice in regular or almond milk, take as many peeled almonds too, crush both, mix them together, add some sugar, then make a pig shape with caraway, make eyes from clove and a tongue, pour broth onto it.

Soup for sick man.

Cook an egg in wine, once cooked, pass the wine through a strainer, take out the yolk, pour wine onto it and make soup from that. I've heard this from an old man who was very dehydrated, the doctor ordered him to make this every morning, and his strength, health and blood came back.

Porridge for sick man.

You will need four or five egg yolks, take out the whites, whip it in a pan, pour some wine, it shouldn't be too dense or thin, add sugar, let it cook, but not for long, don't let it coagulate; serve it, for this gives great strength to sick people[309].

Pogácsa for patients.

Slice a quarter of hen into little pieces, take out the plum's seeds, cut them into little pieces as well, add some bread roll flour and egg yolks, and make dough from this, then fry it.

Frying raisins.

Soak the raisins in wine so they will be swollen; make batter from this wine, dip the raisins into the dough, for if they weren't wet, the dough would fall off.

[309] A wine-egg custard with sugar.

Frying pears.

Cut the pear like the fish, soak it in wine, add some wheat flour onto it. Fry it.

Roast sheep's liver.

Add salt, then cook it; once cooked, cut it into small pieces, put it into a plate, whip some eggs, fry some butter, mix it together, slice some bacon, put it in there, add some spices and saffron; put raisins and currants to it, stitch it together so that the liver won't pour out, put it into a pot, then put the lid on it, you may add bacon too; don't burn the liver; put the liver onto it, then put the pot into the furnace, check it often so it doesn't burn.

Another method of this.

Slice the liver into walnut-sized pieces, add bacon and salt, put these onto a skewer, and like the capon, roast it, make some sauce, pour it onto it, then add spices and serve it.

Honey pogácsa

Take some honey pogácsas, add black pepper and ginger, grate it; put these crumbs into the furnace, put a quarter pound of honey and crushed sugar into a three lot-sized cauldron, melt it, but don't boil; once melted, pour this onto the pot where the crumbs are so that they will melt too.

Mix it with sugar, take a handful of grated pogácsas, put it into the honey, add three lots of mace, four lots of clove and cinnamon, put these into the dough, stir it well, put the honey pogácsas in there too, stir it, take it out and separate it into three.

Take some wheat flour, put on the table, then add some more flour a bit later, knead and flatten it, it should be dry and it shouldn't get stuck to your hand; flatten it with a rolling pin, put these next to each other, put some flour underneath so they won't get stuck.

Take a measuring pan and measure nine lots. Take another wooden spoon, then take some dough, put some flour onto the spoon and put it onto the pogácsa, do these to each one so they will be the same size.

Take a tin, put the dough into it, clean it from the flour; add flour to a board, put the honey pogácsa into it, then bake it.

Fried eggs, Italian style.

Whip some eggs, add salt; take a frying pan, put some butter into it; if the butter is hot, put a spoon of eggs into it, flip the egg afterwards. You can put two or three of this onto one plate.

Carnival (farsang) pogácsa

Take a twice baked kalach with honey, grate it and add some bread roll pieces dipped into jam and wine, mix it together, make some honey kalach dough, put it into the middle of the pogácsa, fold it, curve it a bit like a sausage, cut the dough so that there will be frills at the end, but not too far. Roast or fry it in the pan.

Rainbow or squirted flinders-cake[310]

Take milk of a blue sort [311] in a römpelt [312]skillet, let it cook; when it begins to cook, add the flour, so it thickens, fry this well in the skillet, so that it doesn't scorch, then beat it well in a bowl, put the eggs in a good warm spot at the oven, so that they warm up. Beat these well in a pot and salt the batter here and there, pour a little egg on it and beat it well again, so that nothing of a lumpy sort remains in it; put this batter in a syringe[313] and squirt it onto butter in a skillet, wet the syringe first all around so that the batter will come out nicely, the iron should be hot and the batter should be squirted out well, as wide as the skillet, because the flinder-cake is better thus, if you like it smaller, you should have a skillet for it, turn it, too, but treat it such that none break.

Cheese from eggs.

Take some eggs and milk, whip them together and cook it like cheese, add saffron and vinegar or wine; then pour milk to the eggs. Take a big pot full of water, while boiling the water, put the pot of eggs and milk into this water so that the water from the pot will go to the eggs; boil it, there will be a thin, watery egg dough; put this into a tin and bake it.

Snowy dish.

Cut the bread roll and pour eggs onto it, cook it on coal, take the egg dough like the marzipan, paste that to the cooked bread roll, slice it into finger-sized pieces, put these into a pot; then pour milk onto it and some sugar, mix them together. Pour these onto the bread roll. This is what we call snowy bread roll.

Making sour milk.

Peel the almonds, crush them, pour some milk, but don’t let it become oily, pour these onto a pot and pour some dense milk; then put these into a clean cloth and let the milk drain; once dry, squeeze it with dense milk and do it again with dense or sweet milk; if you like it sweet, add sugar.

Baking a round doughnut.

Mix some egg whites with wheat flour, add sugar and knead the dough with egg whites, but separate the yolks; put the whites to the sugar, knead the dough; add rose water, bake it, take a spoon-like round tin, and while they’re being baked, take it out from the butter and put the tin onto them; let it dry, then add sugar.

ANOTHER METHOD.

Whip some eggs and mix it with butter, once hard, put these onto a plate, squeeze out the butter, slice the eggs, take some raisins and take out the seeds, currant, too, cut them into little pieces, put these onto the plate, grate some bread rolls and whip some eggs, then bake it.

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[310] A sort of fried dough twisted to resemble wood shavings, hence flinders-cake. Some online cooking sites translated it as “angel’s wing”.

[311] literally 'cut, tailoring', but may refer to very fresh milk

[312] No translation known for what kind of skillet this is

[313] The syringe pictured in the Scappi woodcuts may be representative.

Sugar pogácsa.

Take a honey kalach, grate it, pass it through a strainer through a sieve, let it dry, crush it in a mortar, put it into a plate, add some sugar and bread roll pieces dipped into wine and jam, knead some dough, make some other dough with water, flatten it into long pieces, put these into the oven and bake them, once done, put them into a board or put them into the furnace with a board
.

Stuffing sausages, Italian style.

Take a few pounds of meat, take out the tendons, skin it, slice it into cubes, add some bacon and salt, black pepper, mix it together and stuff the intestines, afterwards, smoke these, roast it for salads.

Baking pastry.

Take some peeled almonds, crush them, make dense milk from it, then take some more almonds, let it stand for two days, add sugar, make a triangle shaped silver, pour the milk into it, bake it in the dough like the doughnut, don't add butter, but bake it like a bread.

Sugar.

Take a pound of sugar, whip some egg whites, pour water onto it, whip them, add sugar, boil it slowly until it becomes dense.

Roast egg from almond.

Grate as much almonds as you'll need for the egg yolks, add saffron, take an egg shell, take out the insides on the wide part; crush the almonds beforehand, put these into the shell, put a thin wood into the middle: take a dense almond milk, pour it onto the shell, move the piece of wood so that the milk will spread around as the egg whites.

After that, store the almond eggs in an appropriate repository and it will become dense, like a real egg. Once dense, take out the piece of wood, then take down the shells, slice it in a plate like you'd slice an egg.

Making a cake.

Take a few spoons of wheat flour, then some eggs, a walnut-sized piece of butter, a few spoons of broth from boiling lamb, knead dough from this.

Put a walnut-sized butter into a pan, then five egg yolks, mix it with milk in a pan, like a wheat flour, fry it on the fire; while frying, whip it well, it should be dense. Once done, pour it onto a plate, whip two egg yolks into it, add saffron and sugar, beat it with a spoon.

Once the dough is ready, it will look like marzipan; take a piece of wood used for making things round, flatten it a bit and cut holes into it, put paper onto the holes, put it onto the dough, clean the furnace and bake it, the cake's size shall grow; put it onto a plate once baked, add bread roll pieces dipped into wine and jam.

Another method for this.

Like I said, make that dough, but the bottom part should be wider; boil some lamb, don't let it be half boiled, take it out and cut it into little pieces, put these onto a plate and add some butter and spices to it, put it into the bottom part; then take four eggs, fry them, take out the whites and put it on top; like we always do for the cakes, make a lid; once you've taken it out from the furnace, take out the lid; if it's toasted, put bacon on top, and if you serve it, pour fatty broth to it.

ANOTHER METHOD.

Put butter into a pan, then some dough, mix them together and paint the dough with egg yolks.

Pogácsa from milk.

Pour milk onto the pan, don't let it boil all the way, put flour into a plate; once the milk is hot, pour it onto a plate, mix it well, don't add too much, the dough should be dense and big; whip some eggs into a pot afterwards, add salt and pour it onto it, then whip it again; have lots of eggs so that the pogachas will grow and swell. Afterwards, cut these while the dough is warm; don't add too much milk, there should be more eggs than milk. The butter shouldn't be too hot, else the upper part could come down.

Egg doughnuts.

Take out two fried eggs' yolks, cut it into small pieces, pour some milk onto it, whip it in a plate, add two egg yolks and three spoons of milk, whip it together, add salt and you can also slice some almonds to it, put these onto a plate and flatten the dough in some flour, you will have about eight doughnuts from this, bake it gradually, the heat should be greater towards the end.

Salad from peach.

Peel some peaches, slice the seeds into one so they will get stuck together next to each other, there should be one seed next to each peach, they sometimes add peeled almonds or walnuts instead; put these into one plate, add some raisins and bread roll pieces dipped into wine and jam.

Knödel[314] for peasants and servants.

Put lots of black pepper and onions to it, cut these into one, put very hot butter onto it, then two or three eggs and parsley; add wheat flour, butter and grated bread rolls, you may also add a bread roll, this dough should be dense like the knödel from meat; while the water is boiling for the meat, put these in there, let it boil, and put the butter and the eggs in there, for it wouldn't be ready without it.

Making a fresh, cold porridge.

Take some rich milk, cook it in a pan, while cooking, pour it onto a pot, put it on the fire and boil it again, stir it with the milk, boil it slowly, don't let it curdle like a egg curds, put it in a bag and leave it like that overnight, or put it into a trough, stitch the bag so the cheese won't fall out,

[314] Large dumplings

take a nice board, put a rock on it so that the water will drain, put the trough into it, then take out the cheese, grate it, whip it some more, add some sugar, then add rose water, you can serve it when cold.

Making traggea.

Take half a pound of sugar, a lot ginger and cinnamon, a quarter lot of mace and hawthorn, crush it and mix it with the ginger and cinnamon.

Another method of making bread roll pieces dipped into wine and jam.

Take three pounds of sugar, three lots of cinnamon, two lots of ginger and hawthorn, one lot of mace, a quarter lot of cardamom and one quarter of black pepper.

Making rose sugar.

Take three lots of sugar for one lot of rose, but use four lots for lavender.

Whipping honey.

Pour a quarter pound of honey into a pot, whip it with three egg whites.

If the cold caught one's leg.

Boil some wine, paste the legs with burning coal. Or take a radish, take out the insides, fry it in old fat, squeeze this and paste yourself with this. This is also good: paste your leg with peas.

Medicine for rotting gums.

You will need one lot of honey, tarragon and sage, four lots of strawberry juice, two lots of ginger, boil the ginger in water, then put these spices and the honey into it, boil the together, rinse your mouth with this, it is very effective.

Making the hair more beautiful.

Take some butter, acorn, flax oil, six eggs, whip and mix these together, and once the butter is hot, mix these together, cook it for nine hours, pass it through a strainer afterwards.

Lictarium for the stomach.

Take bistort-root[315], peel it and slice it thinly, let it cook in wine, until it softens like cooked carrots, squeeze it hard, so it dries, chop it fine; take a pound of this root, honey a quarter pound, sugar the quarter part of a pound, ginger a half a pound, mace a half a lót, nutmeg one lót, cornsalad[316] half a lót, short pepper[317] a half a lót, one lót cardamom, mash these all together well and put it in a clean little cauldron, let it cook one full hour.

[315] Polygonum bistorta
[316] Valerianella locusta
[317] No definition

Water for chest pains.

Take half a handful of hyssop, sage, lungwort, sixteen figs, eight dates, two lots of currants, one lot of sweet roots, one lot of carob, two lots of raw beer, a quarter lot of aniseed, two lots of wolf's bane, one lot of sliced ginger, a quarter lot of cinnamon, pour some water or wine to it, boil a third of it, then pass it through a strainer, serve this when hot in mornings or evenings.

Soli Deo Gloria[318] p. p. p. p.

[318] Only the Glory of God