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Chapter 2: To make a sauce for meat.

Chapter 3: Of dressing partridges.

Chapter 4: To make a sauce for chicken.

Chapter 5: To make meat jelly of fish.

Chapter 6: To make a tart of beaten (fish).

Chapter 7: To make fish in Schibeze.

Chapter 8: To make fine broth of calcinelli.¹

Chapter 9: To make a junket of almonds.

Chapter 10: To make a sauce for peacocks.

Chapter 11: To make a roast.

Chapter 12: To make a sauce of Bastardo (a wine).²

Chapter 13: To make cow belly.

Chapter 14: To make a sauce for peacocks.

Chapter 15: To make cameline sauce.

¹ Little shellfish; see note.

² The actual recipe mentions Greek wine, but does not specify Bastardo.

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Chapter 17: To make Renfuso.
Chapter 18: To make a tart sauce.
Chapter 19: To make branzebero.
Chapter 20: To make blamencere.
Chapter 21: To make fine cameline broth.
Chapter 22: To make fine white broth.
Chapter 23: To make fine little pastries of lobster.
Chapter 24: To make fine fish broth.
Chapter 25: To make sumac.
Chapter 26: To make sauce for capons.
Chapter 27: To make a tart of every color.
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Chapter 30: To dress two chickens.
Chapter 31: To make mortia of capons.
Chapter 32: To make broth of lobster.
Chapter 33: To make pork loin.
Chapter 34: To make capricto (young goat).
Chapter 35: To make a tart of herbs.
Chapter 36: To make a Lamprey.
Chapter 37: To make chicken or capons.
Chapter 38: To make savoury chicken.
Chapter 39: To make fried with loins. (fritters with loins? Fried loins?)
Chapter 40: To make paniccia è of pork.
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Chapter 42: To make a chicken tart.
Chapter 43: To make a tart in another way.
Chapter 44: To make a tart of berries.
Chapter 45: To make dressed a pidgeon or dove.
Chapter 46: To make in another way.
Chapter 47: To make belly with goose or gander.
Chapter 48: To make beef torteli.
Chapter 49: To make a tart of fava (beans).
Chapter 50: To make capon soup.
Chapter 51: To dress a Tench (kind of fish)
Chapter 52: To make cesame of fish.
Chapter 53: To make torteli of oil.³
Chapter 54: To make rice.
Chapter 55: To make built fritters.
Chapter 56: To make green fritters.
Chapter 57: To make raised fritters.
Chapter 58: To make fritters colored with saffron.

3 This translation is uncertain. It seemed more likely than “to make torteli of a pot”, however.

Chapter 59: To make lattamolo.
Chapter 60: To make giblets.
Chapter 61: To make a white dish of millet.
Chapter 62: To make egg-pies.
Chapter 63: To make a tart of fresh cheese.
Chapter 64: To make a tart of mushrooms.
Chapter 65: To make a tart of herbs.
Chapter 66: To make cimere of eggs.
Chapter 67: To make lesagne.
Chapter 68: To make lesange in pavese.
Chapter 69: To make gnochì.
Chapter 70: To make cervellata (dried sausage)
Chapter 71: To make pudding.
Chapter 72: To make a salad of diverse herbs.
Chapter 73: To make gizzard of ficatelli. (Confusing.)
Chapter 74: To make electa.
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Chapter 76: To make sausage.
Chapter 77: To make sausage.
Chapter 80: To make grosta of chicken.
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Chapter 82: To make big fish.
Chapter 83: To make fish in fine little pastries.
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Chapter 86: To make cascata.
Chapter 87: To make paunch.
Chapter 88: To make sausage of turnips.
Chapter 89: To make a conducto of almonds.
Chapter 90: To make carus.
Chapter 91: To make coriander.
Chapter 92: To make quillies.
Chapter 93: To make laudo.
Chapter 94: To make crepa.
Chapter 95: To make eucabam
Chapter 96: To make a dish with chestnuts.
Chapter 97: To make a crest.
Chapter 98: To make tench (renfusa).
Chapter 99: To make gaçone.
Chapter 100: To make a dish of crabs.
Chapter 101: To make a dish of meat jelly.
Chapter 102: To make powder of meat jelly.
Chapter 103: To make soctopei of hens.
Chapter 104: To make hyssop.
Chapter 105: To make fists.

Chapter 106: To make soup in carrots.
Chapter 107: To make broth of kid (a kind of young goat).
Chapter 108: To make mortimolo of meat.
Chapter 109: To make a dish of berries.
Chapter 110: To make a hen pie.
Chapter 111: To make starmonose.
Chapter 112: To make a sauce for starmonose.
Chapter 113: To make salted meat.
Chapter 114: To make a stew of tenchs.
Chapter 115: To make some white of leeks.
Chapter 116: To make a fine little pastry of eels.
Chapter 117: To make apollinos.
Chapter 118: To make roffoffoli of quinces.
Chapter 119: To make a decoction of almonds.
Chapter 120: To make sumac.
Chapter 121: To make caldume.
Chapter 122: To make hog's pudding.
Chapter 123: Accantate leeks.
Chapter 124: To make lamprey.
Chapter 125: To make meat jelly.
Chapter 126: To make muliazeto
Chapter 127: To make tortelli.
Chapter 128: To dress a tench.
Chapter 129: To make a sauce for roasted capons.

Expliciunt capitula. Incipit liber quoquine. Quisto libro à quatro parti. In prima parte pariamo de apparecchiare carne de vaccha, secundo de apparecchiare carne de crastone, terçu de apparecchiare carne de porco, quarto de apparecchiare carne de pulii. Poy tractamo de apparecchiare herbe et legume et tenerume de pescie. Brevemente perché se mette in sapore uva gresto vederamo; in quanti modi se fa agresto, si se fa de uva acerba et de barbari, lo quale è migliore.

Here ends the table of contents. The book begins here. This book has four parts. In the first part we speak of preparing cow meat, in the second of preparing ewe-mutton, in the third of preparing pork, in the fourth of preparing chicken meat. Then we examine preparing herbs and vegetables, and fish. Briefly because we see one puts in sauce crushed grapes; in how many ways one makes verjuice, if one makes some sour grapes and some barbari, the same is better.

II

Tolli lo tengato de qualunca tu voy, et tolli agmandole et çençauero et çennamo, la migliore che tu poy avere, et garofani alquanti et nuci moscate et uno poco de saffarano, et queste cose fa bene mestecare et pistale et stempera con bonissimo vino vermelglio et mictice uno poco de acito, sì che apena ne sapia, et fallo cocere et mictice uno poco de grasso a bollire con esso, et quisto sapore è da cunqua tu voy sì bono.

Take the tengato of whatever you want, and take almonds and ginger and cinnamon, the best that you can have, and spice some with cloves and nutmeg and a little saffron, and mix these things well, and

grind them, and temper it with the best red wine and put in a little vinegar, enough that you can just taste it, and make it cook and put a little oil to boil with it, and you will like this sauce very much on whatever.

III

Tolli la starna et semembrala et falla cocere pure in lardo et mictice uno poco de cipolla ad cocere con epsa, et quando ella è cocta, trande fora lo grasso et tolli vino de mela granate, piùe affinate spetie che possi avere, et fa bollire omge cosa insemi et mictice del çuccaro et s' micti uno poco de vino de varnacia, et fiet bonum.

Take the partridge and cut it up and make it cook only in lard and put a little onion to cook with it, and when it is cooked, draw it forth from the fat and take pomegranate wine, the most refined kind that you can have, and boil everything together and put some sugar and a little Vernacia⁴ wine, and let it be good.

IV

Tolli li pulii et semembrali et frigili, et quando sono soffricti fin a meço tucti, mictine acqua quella che te pare. Poy tolli barbe de finocchio et de petrosilli et amandole che non siano monde et figatelli de pulii medesmi, et queste cose fa ben pistare et destemperale con l'acqua de quisti pulii et colalo con la stamegna et fa bullire omge cosa in quisti pulii, et mictice le melgliuri spetie che tu poy avere, et è facto.

Take the chickens and dismember them and fry them, and when they are fried until half completely, put them in as much water as seems right to you. Then take beards of fennel and some stone parsley and almonds than are not shelled and slices of fried liver of the same chickens, and grind these things well and temper them with the water of these chickens and strain them with a colander and boil everything in these chickens, and put in the best spices that you can have, and it is done.

IV

Se tu voy sapore ad pollastri, mictice maiurana et mictice cardamoni assai et altre spetie grasse, et mictice ficatelli arostiti et pistali insemi et stemperalo con vino de mela granate. Se non lo poy avere, tolli vino greco et uno poco de acito et d'olio, et fiet bonum.

If you want a sauce for chickens, put in marjoram and put in cardamom enough and other rich spices, and put in roasted liverings and crush them together and temper them with pomegranate wine. If you don't have it, take greek wine and a little vinegar and oil, and let it be good.

V

Se voy fare gelatina de pescie, tolli lo pesci e et fallo cocere in bono vino, et tolli lo pane bruciato bene al foco et mictelo a mollo in vino, et poy lo macena et destemperalo in vino greco et con poco d'aceto de vino moscatello, et mictice bone spetie dolci et galanga et falle cocere, et quando lo pesce è cocto, ponilo ad fredare et gectalo suso, et quando è frido, mictice suso questa peperata, et fiet bonum.

If you want to make meat jelly of fish, take the fish and cook it in good wine, and take bread burnt well in the fire and mix it to crumbs in wine, and then grind it and temper it in greek wine and with a little

4 A kind of wine like Malmesie.

muscadine wine vinegar, and put in good sweet spices and galangale and cook them, and when the fish is cooked, put it to cool and throw it on, and when it is cold, put it on this pottage with pepper, and let it be good.

VI

Se voy fare torta de bactuto de pescie, tolli el pescie et fallo lessare, et poy lo vacti con bone herbe, et trande fora le spine, et poy tolli del pesci e crudo et battilo multo bene, et tolli dello cocto et battilo anchi con questo crudo, et mictice bone herbe anchi con esso et bone spetie dolci con epso, et poi ne fa salciccie et falle frigere, et poy tolli ancho pescie crudo et battilo, et tolli amandole et pistale uno pocho, et tolli questo pescie crudo et mescolo con esso, et fanne tortelli et falli frigere. Poy li micti nella torta et tucte queste altre éose, et quando la torta è messa al foco, mictice dell'olio suso per ciò che se defenda melglia dal foco, et siate a mente che lo battuto voi e essere de lucci et de tenche, de l'anguille bene che sondo, et si coscì è facta, porrisine manechare.

If you want to make a tart of beaten fish, take the fish and boil it, and then you beat it with good herbs, and draw forth the sharp bones, and then take some raw fish and beat it very well, and take some cooked and beat it also with the raw, and put in good herbs also with that and good sweet spices with it, and then make sausage of it and fry it, and then take also raw fish and beat it, and take almonds and grind them a bit, and take this raw fish and mix it with that, and make of it little tarts and fry them. Then put them in the tart and all these other things, and when the tart is put to the fire, put in some oil upon it because that will protect it better from the fire, and make sure that the beaten (fish) wants to be of pike and of tench, of the eels that are good, and if this is done so, one can eat of it.

VII

Se voy fare pesci e ad schibeze, fai frigere et fa frigere la cipolla bene, et tolli del pescie medesimo et fallo bene pistare et tra fora le spine et mictice uno pocho de pane con esso, et stemperalo con bono vino bianco et con bono acito forte, et mictice mandole lesse et bono spetie, amarasche et dattari alesandrini.

If you want to make fish in the manner of schibeze, fry it and fry onions well, and take some of the same fish and grind it well and draw forth the sharp bones and put in a little bread with it, and temper it with good white wine and with good strong vinegar, and put in boiled almonds and good spices, marjoram and Alexandrian dates.

VIII

Se voli fare brodicto de calcinelli, tolli calcinelli et falli dare uno bollire in l'acqua, et poy gecta quello dentro et fallo bene lavare sì che non sappia de terra, et poy li micti ad soffrigere, et mictice maiurana et menta et petrosilli battute con coltello et tolli mandole et non le mondare et macenale con aqua, et poy le cola colla stamegna et mictile con queste altre cose a bolire et mictice spetie bone a bollire con esso et suco de melerice assai, et fiet bonum.

If you want to make broth of calcinelli (little shellfish), take the calcinelli and give them a boil in water, and then throw that which is inside and wash it well so that it does not taste of earth, and then put them to fry, and put in marjoram and mint and stone parsley beaten with a knife and take the almonds and don't shell them and grind them with water, and then strain them with a colander and put them with these other things to boil and put in good spices to boil with them and enough orange juice, and let

it be good.

VIII

Se voy fare gionchata de amandole, tolli le amandole et mondale et macenale con acqua chiara, et poy le cola colla stamegna et mictete a bollire, et quando elli comenzano a bollire, mictice sale bianco, et poy toy la più bianca tovalglia che tu poy avere et stendila in terra et tolli de bella palglia et stendi là socto questa tovalglia, et poi gecta socto questo lacte delle amandole et gecta suso del çuccaro bianco. Quando ello è frido, fane tali eri et punili suco de gienche.

If you want to make a junket of almonds, take the almonds and clean them and grind them with clear water, and then strain them with a colander and put them to boil, and when they begin to boil, put in white salt, and then take the whitest tablecloth that you can have and stretch it out on the ground and take some beautiful straw and stretch it out there under this tablecloth, and then throw under this almond milk and throw upon it some white sugar. When it is cold, cut some of it and put them (in, or put upon them; not clear) suco di gienche.⁵

X

Se voy fare sapore ad pavone, tolli figatelli et uve sarasinescha con esso, ad bono modo ciascauno, et bone spetie, çencone et cenamo fino et garofani et nuci moscate poche et quatro granelli de pepe con poco de galanga et uno poco de cassia, et stempera queste cose con bono vino de varnaccia et greco con bono acito, et quisto sapore se vole dare cocto nellu tinu del grasso che cade dello arusto, et uno poco de çuccaro, et bastaria ad uno cane fare cotale sapore.

If you want to make sauce for a peacock, take liverings and black grapes with them, of good size every one, and good spices, ginger and fine cinnamon and cloves and a few nutmegs and four grains of pepper with a little galangale and a little cassia⁶, and temper these things with good Varnaccia wine and greek wine with good vinegar, and this sauce one wishes to give cooked in a vat of fat that fell from the roast, and a little sugar, and enough for a dog make so the sauce.

XI

Se voy fare sapore de rosto, mictice uva greche et bone spetie grosse et gençauro confecto .i. oncia, ad darene ad octo persone una uncia, de tragia .ij. mieti, et pista queste cose insemi, et stemperalo con vino de mele cotogne, et dällo crudo co catino vone poso avere.

If you want a sauce of roast, put in greek grapes and good rich spices and candied ginger 1 ounce, to give of it to eight people one ounce, of caraway put two, and crush these things together, and temper it with quince wine, and give it raw with a dish I want (as much?) of it (as?) I can have.⁷

XII

⁵ See glossary for note.

⁶ Cassia is what we currently call cinnamon; I must therefore assume that the other cinnamon mentioned is what is known as true cinnamon. The flavors are not *immensely* different, though they are different.

⁷ This interpretation is very dubious, and most likely wrong; real Italian would probably not leave out the *cosi/come* I have inserted. I just can find no other way to interpret it that makes even that much sense. *Vone* may be a typo for something else. Please *do not rely* on that line to mean what I said!

Se voy fare sapore de rosto, tolli cenamo finissimo et gengnauro et pepe longo sey granelle, et poy ne dare ad nove persone, et mictice meza oncia de tragia et meza de cominata alexandrina et stempera con vino greco et dâl crudo spesso ad uno modo, et fiet bonum.

If you want to make sauce of roast, take the finest cinnamon and ginger and long pepper six grains, and then give of it to nine people, and put in a half ounce of caraway and half of Alexandrian cumin and temper it with greek wine and give it raw thick in one style, and let it be good.

XIII

Se voy fare pancia de vaccha, tolli la pancia et falla lavare coll'acqua fredda. Quando è ben lavata, tolli altre tante libre de mandole quante la mità e mondale et macenale con aqua chiara, et colale colla stamegna, et poy le micti con questa vena et mictice çuccharo che sia bene bianco et sale bianco, et fiet bonum.

If you want to make cow belly, take the belly and wash it with cold water. When it is well washed, take another as many pounds of almonds as you (can) put there and clean them and grind them with clear water, and strain them with a colander, and then put them with these oats and put in sugar that is well white and white salt, and let it be good.

XV

Se voy fare salsa camelina, tolli la crosta del pane et garofani e ginçiber e melegete et nuci moscate et cannella, et fa macenare omge cosa insemi et stemperale con acito bianco, et fiet bonum.

If you want to make cameline sauce, take the crust of bread and cloves and ginger and grains of paradise and nutmeg and cinnamon, and grind everything together and temper it with white vinegar, and let it be good.

XVI

Se voy fare torta levenexe, mictice uno pollastro soffricto et tagliato et fale lessare et mictice dactari et uve greche et garofani integri et nuci moscate poco tritate con coltello et le melgliuri spetie che tu poy avere, et lu brodicto che te remane de quisti pollastri. Mictelo nella torta, et quando elio è presso che cocta, mictice con essa uno pocha de aqua, et fiet bona, et quella peccone ch'io non do quanto ne voglio.

If you want to make a Levanese pie, put in a fried chicken and cut it and make it boil and put in dates and greek grapes and whole cloves and nutmegs a little sliced with a knife and the best spices that you can have, and the broth that remains to you from these chickens put in the pie, and when it is ready to be cooked, put with it a little water, and let it be good, and what a shame that I don't give as much of it as I want.

XVII

Se voy fare le renfuso, tolli ficatelli et lessali con aqua et pistali bene et stemperali bene con uno poco de lacte de amandole et con vino de vernacia et con poco d'acito, et se non poy avere vino de guarnaccia, mictice del migliore bianco che tu poy avere et vino greco et fallo cocere s' che torne spisso ab uno modo, et mictice garofani et bono cenamo e melegete, et queste spetie grosse tritai e con coltello, et poy li ascaça collo mortaro, et queste spetie micti poy in lu renfuso, et dui derrate de pepe con uno poco de çuccharo, et questo è bono con papari adrostiti overo con oche.

If you want to make renfuso, take liverings and boil them with water and grind them well and temper them with with a little almond milk and with Vernaccia wine and with a little vinegar, and if you cannot get Vernaccia wine, put in the best white that you can get and greek wine and cook it until it becomes thick in a fashion, and put in cloves and good cinnamon and grains of paradise, and these rich spices slice with a knife, and then crush them with a mortar, and these spices put then in the renfuso, and two good handfuls of pepper with a little sugar, and this is good with roasted goslings or else with geese.

XVIII

Se voy fare sapore reforçato, tolli garofani et fino cenamo et giegnove et uno poco de cardamone et noccioli e mandole in cenere calda con poca de crosta de pane senza modolla, et sia de somira del çuccaro, et piste queste cose uno poco. Poy le fa macenare con acito et con vino, se al signore non sapesse bono lo aceto. Et questo è bono con qualunqua rosto tu voy, et fiet bonum.

If you want to make tart sauce, take cloves and fine cinamon and ginger and a little cardamom and small nuts and almonds in hot cinders with a little bread crust without the center, and let it be of tallow of the sugar, and crush these things a little. Then grind them with vinegar and with wine, if vinegar doesn't taste good to the signore. And this is good with whatever roast you wish, and let it be good.

XVIII

Se voy fare blancerboro, tolli gengnone bianco et mandole et nucioline mondate in acqua con poco de medola de pane bianco, et ma cena queste cose insemi con acito bianco, et quisto è bono a dare con carne lessa sia bianca, et fiet bona ad comedendum.

If you want to make blancerboro, take white ginger and almonds and small nuts and clean them in water with a little of the center of white bread, and grind these things together with white vinegar, and this is good to give with meat that is boiled white, and let it be good to eat.

XXI

Se voy fare brodicto camelino, tolli le amandole et non le mondare, et falle bene ben lavare con acqua calda, et falle macenare con acqua dove siano cocti quisti pulli, et sellu brodicto fosse multa quantitate, sc' toy duy libre de soma co et fallo stare poco in acqua calda, et poy lo pista in mortaro uno poco et stemperalo con uno poco d'acqua et colalo colla stamegna, et quando elio è colato, tu cola lo lacte delle amandole colla stamegna, et mictice dell'acqua di quisti pulli, sc' che se possa colare, et mictolo a bollire, et micti dentro la colatura de questo sumaco et mictice dentro del bognone grasso, là dove sondo cocti li pulli, et se non te pare tanto, mictice de quillo porco, ciò è sugnacio crocio dona o se meta de bactuto, uno poco d'agresto con duy nappi de vino bianco, et sia dello affinato, et queste cose se mictuno perché non sappiano troppo de amandole el brodicto, et mictice cenamo affinato et nuci moscate poche et garofani pochi. Quando celli micti, siano li garofani integri, ad ciò che sciano lesse. Tucte queste cose fa bollire insemi con capuni, et fiet bonum.

If you want to make cameline broth, take the almonds and don't shell them, and wash them well with cold water, and grind it with water wherein are cooked these chickens, and if there was a great quantity of broth, one takes two pounds of sumac and makes them sit a little in hot water, and then grind them in a mortar a little and temper them with a little water and strain them with a colander, and when it is

strained, you strain the almond milk in the colander, and put in the water of these chickens, so that you can strain, and put it to boil, and put in the strainings of this sumac and put in some warm fatty broth, that in which the chickens were cooked, and if it doesn't seem to you to be enough, put in some of that pork, that is the tallow given a saffron color or one puts some batter, a little verjuice with two cups of white wine, and let it be of the refined sort, and these things one puts in so that the broth does not taste too much of almonds, and put in refined cinnamon and a little nutmeg and a little ginger. When you put them there, let the ginger be whole, to that which is boiled. Boil all these things together with capons, and it will be good.

XXII

Se voy fare brodicto bianco, tolli mandule monde et macenale bene con acqua de capuni, et poy s'ì vi micti gingione bianco et nuci moscate poche, garofani pochi, et mictice lo melgliore vino biancho che tu poy avere con poco d'agresto, sc'ì che ne sappia, sapendo ch'al brodicto altramente non vale niente. Et fallo con polastri, s'ì se volgliono frigere, et poy li fa bollire uno pocho con quisto brodicto, et mictice sumagio de porco structo tanto che baste, et se ce mictici pollastri arusti pieni de bono bactuto, et serebe milgliore, et fiet bonum.

If you want to make white broth, take cleaned almonds and grind them well with capon broth, and then put in white ginger and a little nutmeg, a little ginger, and put in the best white wine that you can get with a little verjuice, so that you can taste it, knowing that the broth otherwise won't be worth anything. And do this with chickens, if one wishes to fry, and then make them boil a little with this broth, and mix in lard of hogs melted enough, and if you put in roast chickens full of good minced herbs, and that would be the best, and it will be good.

XXIII

Se voy fare pastello de gambari, tolli li gambari et falli lessare, et poy trande le code et pista la mitade et con esso la maiurana, et l'altra mita fa soffrigere, et con quello che se pistano s'ì micti pignochi mundi et mandole fresche, s'elio sende trovanoo, et queste cose falle pistare tucte insemi, et mictice spetie molto fine et mictice saffarano pisto bene, et scia uno poco, et poy le micti nelli testi tucte queste cose, adciò che non abiano sennò una crosta, per ciò che le dui croste asciuccharebello troppo, et mictice le cose che sono soffricte et pignocchi integri et mondi, amandole sencere et fresche et monde, se se possuno avere, et se non, s'ì se tolgiano delle nocchie, et de una sc'ì se facciano tre con coltello, et quisto pastello vole essere sottile, et s'ì è bono.

If you want to make fine little pastries of lobster, take the lobster and boil it, and then draw out the flesh and grind the half and with it marjoram, and fry the other half, and with that which one grinds one puts shelled pine nuts and fresh almonds, if one can find them, and grind these things all together, and put in very fine spices and put in saffron ground well, and let it be a little, and then put in the baking pans all these things, in which you honestly do not have a crust, because the two crusts would dry it too much, and mix the things that are fried and shelled whole pine nuts and, almonds unmixed and fresh and clean, if you can get them, and if not, one should take some nuts, and of one one should make three with a knife, and these pastries should be small, and it is good.

XXIII

Se voy fare brodicto de pescie, tolli mandole et pistale in uno mortaro, et stemperale con acqua calda, sì che torne bene spisso, et tolli petrosilli et menta et altre bone herbe che tu sai che bone siano, et queste herbe pista et stemperale con agresto et con acito, et fa bollire omge cosa insemi et mictice bone spetie dolci et saffarano, et quando lu brodicto vole bollire, mictice dentro lo pescie, sapendo che lu pescie voi e essere meso cocto in acqua, et lassala bollire con esso uno poco, et poy lo ne leva, et fiet bonum.

If you want to make fish broth, take almonds and grind them in a mortar, and temper them with cold water, so that they become well thick, and take stone parsley and mint and other good herbs that you know that are good, and these herbs grind and temper with verjuice and with vinegar, and make everything boil together and mix good sweet spices and saffron, and when the broth should boil, put in the fish, knowing that the fish should be half cooked in water, and let it boil with that a little while, and then take it out, and it will be good.

XXVII

Se voy fare de quatragesima una torta che fosse de tre colore, sì tolli mandule dolci quatro libre per dece persone, et colale per si che sciano bene bianche, et macenale con aqua clara, et colale colla stamegna, et poy le fa bollire et fande ioncata sicomo dice quisto libro medesmo, et freda mictila in uno catino et mictice sale ad bono modo, et poy s' ne fa tri parti. Nella prima parte micti menta et petrosimili et maiurana, et pistale bene ad modo de salsa. Nella secunda parte scì micti saffarano presso de dui denari, et sia ben pisto. La terça parte scì voi e çuccharo bianco, et queste cose scì micti innellu testo, et ciascuna parte per si, ad ciò che la torta non agia sendò una crosta, et se fosse bene cocta, magnane.

If you want to make of lent a tart that is of three colors, one takes sweet almonds four pounds for ten people, and strain them in order that they be well white, and grind them with clear water, and strain them with a colander, and then make them boil and make a junket as this same book says, and put it cold into a dish and put in salt in a good manner, and then make of it three parts. In the first part put mint and stone parsley and marjoram, and crush it well as for making sauce. In the second part one puts saffron, about two coins, and let it be well crushed. The third part as itself, to that which the pie not have a second crust, and if it is well cooked, eat of it.

XXVIII

Se voy fare schinchinelli, tolli le amandole che siano bene bianche et mictile in mortaIo et falle bene pistare et mictice poco de çuccharo ad bono modo et aqua rosata convenevemente, et poy le cludi della pasta ad ciò che sciano le croste sotili più che se possano fare, et mictile ad cocere integre, et quando sondo cocte, gectace suso aqua rosata, et se no paruno bone allu signore, d'alle alla famelgia.

If you want to make schinchinelli, take the almonds that are well cleaned and put them in a mortar and grind them well and put in a little sugar in a good manner and rose water decently, and then enclose them with the dough of which the crust is made, as small as they can be made, and put them in to bake whole, and when they are cooked throw rose water on them, and if this does not seem good to the lord, give it to the family.

XXXV

Se voy fare torta de herbe ad tempo che se non magnasse carne, tolli spinaci et obitelli che siano bactuti col coltello, et innello mortaro se pisteno alequante mandole et garvi de nuci che siano uno poco piste et

frischi et sichi, altre sì le herbe che dicte sondo con esse con pocho de olio che sia bono, et tucte queste cose micti fra dui croste, et falli conciare in testo overo in fumo, et dàlli colore et çaffarano al meio che poy, et se coscì è facto, deve essere bono.

To make a tart of herbs for a time when one does not eat meat, take spinach and (obitelli) that are beaten with a knife, and in a mortar one grinds some almonds and kernels of nuts that are a little ground and fresh and dry, also the herbs that are said with them with a little oil that is good, and all these things put between two crusts, and make them brown⁸ in a baking-pan or else in an oven, and give them color and saffron as well as you can, and if they are done in such a way, they must be good.

XXXVI

Se voy fare una lampreda in uno bono modo, s' se voi e trare quella ch'era capo, et poy scì se voi e cocere uno pescie lisso ch'el sia bono, et petrosilo et uno pocha de maiurana, et pista queste cose in mortaro et mictice multe affinate spetie, le migliori che tu poy avere, et mictice questo bactuto in bocca alla lampreda et calca con uno fusticello che se ne empia tucta la ventra della lampreda, et micti la crosta et lu capo donde è levato el filo. Sillu tura colla pasta, s' che fiatare non possa, et altri fori siano atturati con garofani, et fanno quillo sapore che tu say bene che siano boni et dericti, et fiet bonum.

If you want to make a lamprey in a good manner, if one wants to draw (out) that which was the head, and then if one wants to cook a fish boiled so that it is good, and stone parsley and a bit of marjoram, and crush these things in a mortar and put in many fine spices, the best that you can have, and put in some chopped herbs in the mouth to the lamprey and thrust with a fork (fusticello) so that one fills all the belly of the lamprey, and put the outside (or crust) and the head whence was raised the string. One dams up the neck with dough, so that it cannot breath, and other holes are stopped with ginger, and make that sauce that you know well is good and right, and let it be good.

XXXVIII

Se voy fare capuni con odoriti et voci e i capuni e l'acqua, che sondo chiamati in Toscana menutelli, falli cocere collacte vivo con odoricti overo de pecora o de capra, et mictice del grasso del capone dentro overo de porco frisco, et quando li capuni se volisse tagliare per mezo, et punili sulli talgleri et mictice suso quisti odori ti, et agi polvere de spetie et çuccaro, et gectale suso, et fiet bonum.

If you want to make capons with odoriti and voci and the capons and the water, that are called in Tuscany giblets, cook them with live milk with odoricti or else of sheep or of goat, and put some capon fat inside or else some fresh pork, and when one wishes to cut the capons in half, and take them upon the knife and put in upon them this odoritti, and add powder of spices and sugar, and throw it upon them, and it will be good.

XXXXI

Bone sondo le frictelle de pane grassuto con herbe sancte Marie overo menta et petrosimuli assai. Stemperali colle ova assay et con uno poco de aqua et falle frigere con uno poco de lardo. Sendò se tennessee bene, micti uno poco de farina.

⁸ My guess is that you are browning them, given that they are tarts and one of the meanings of the verb is “to tan”. This is not the only meaning, just the only one I found applicable.

Good are the fritters of bread immersed in grease with the herb holy Mary or else mint and stone parsley enough. Temper them with enough eggs and with a little water and fry them with a little lard. In order that they hold well, put a little flour.

XXXXII

Se voy fare torta de pollastri, se po fare in quatro modi. Tollili et smembrali et soffrigili in lardo et abi carne de spalla lessa battuta molto bene et bono cascio con essa et bone spetie finissime et ova quelle che te bisogna, et mescola li pollastri et queste cose insemi, et fa la torta, et ungila desopra et ruscia de ova con saffarano, et tucte le cose se voi no dabelli sale.

If you want to make a pie of chickens, one can do it in four ways. Take them and dismember them and fry them in lard and get boiled shoulder meat beaten very well and good cheese with it and good finest spices and eggs that you need, and put the chickens and these things together, and make the pie, and anoint it of the top with yolks of egg with saffron, and one wishes not to give salt to all these things.

XXXXIII

Se voy fare torta in altro modo, toy li pollastri et soffrigili. Quando sono soffricti, mictili in uno catino et mictice suso delle spetie et finissime, et habi cascio frisco et ova poche con esso et petrosimuli et menta, battuti con coltello, et mescola queste cose insemi con pollastri, et mictice lardo là dove sono soffricti li polastri, et guarda che non ve annasse l'acqua che sta desocto el lardo, et non ce mectere saffarana.

If you want to make a pie in another way, take the chickens and fry them. When they are fried, put them in a dish and put in over them some spices and the finest, and get fresh cheese and a little eggs with it and stone parsley and mint, beaten with a knife, and mix these things together with the chickens, and put in the lard in which the chickens were fried, and watch that the water that is under the lard doesn't go there (doesn't go in with the lard?), and don't put in saffron.

XXXXIII

Se voy fare torta in altro modo, tolli pollastri fin a mezi cocti, et quando so soffricti, poy li tra in uno catino et mictice suso del bone spetie, et fa che abi caso bene frisco, ben pisto, el plu che se po fare, et mictice ova con ipsi petrosimuli et menta bactuta con coltello et altre bone herbe, le quali se chiamano maiurana, et mescola queste cose insemi colli pollastri, et mictice lardo là dove sono cocti li pollastri et guarda che non in trasse l'acqua che sta da fora al lardo, né saffarano non ce mectere.

If you want to make a pie in another way, take the chickens that are half cooked, and when they are fried, then dump them in a dish and put in over them some good spices, and make that you get cheese well fresh, well crushed, and as much as you can do, and put in eggs with parsley itself and mint beaten with a knife and other good herbs, the which is called marjoram, and mix these things together with the chicken, and put in the lard in which the chickens were cooked and watch that the water that is in front of the lard does not enter, and do not put any saffron in.

XXXXVII

Vedamo como se po fare una paniça con ocha arostita et con altro arostito. Tolli assay milglio overo

panico che segi pilato, et poy la fa lavare con acqua tepida scì che torne bene bianco, et poy scì lu fa cocere in uno vascello co lacte vivo de pecora et de capra. Quando è appresso cocto, mictice dentro sognaçio structo bianco. Quando è destructo, mictice dentro tanto che sia bene grasso, sapiendo che lo panico è troppo cali do che pilia multo lo grasso, ma non vende mectere tanto, quando elli è cocto, che saperesse de somira. Quando el è sÌ confecto, mictelo in uno pignato et mictice su dell'acqua dovei son cote, et questo vole essere spisso ad modo de reverida, como pistando queste che vi sondo messe, altramente falli dare uno bollire. Quando menestri la paniccia vole essere spessa a bono modo. Micti sopra le scudelle la peverata che tu ay cosÌ facta, la quale chiamata è in corte de Roma in toscano. Fosse bona, quando ne manduca li altrieri e fino chi boni ve sevano.

We will see how one can make a panica with roast goose and with other roasts. Take enough of the best or else panic (a grain; see glossary) that is plucked, and then wash it with tepid water so that it turns well white, and then one cooks it in a vessel with live milk of sheep and of goats. When it is nearly cooked, put in tallow melted white. When it is dissolved, put in as much butter as is good, knowing that the panic that takes too much butter is too hot, but don't put there so much that, when it is cooked, it might taste of tallow. When it is made, put it in a pot and put in some of the water in which it is cooked, and this should be thick in the style of reverida, as crushing these that are put here, otherwise give them a boil. When the paniccia is cooked up it should be thick in a good manner. Put on the Peverata that you have so made on the plate, which is called in the court of Rome in Tuscany. It was good, when I ate some of it day before yesterday and in the end to you who are good they serve (it).

XXXXVIII

Se voy fare torteli de carne de bo, le carni volgliuno essere bene grasse, et lessa in l'acqua de quella de porco, et senza essa chi volesse se po fare, et quando la carne è ben cocta, vactila col coltello et mictice del pepe tanto che baste, delle altre spetie no, né ova né cascio, et volgliuse sofrigere in bono lardo, et fa che li torteli siano salati convenevemente, et magnale caldi. Se sondo coscì facti, sondo boni la matina.

If you want to make beef tortelli, the meat must be well fat, and boiled in water of that of pork, and without that he who wants (it) can do (it) himself, and when the meat is well cooked, beat it with a knife and put in some pepper as much as is enough, not some other spices, nor eggs nor cheese, and it should fry in good lard, and make (sure) that the tortelli are salted decently, and eat them hot. If they are already cooked, they are good in the morning.

XXXXVIII

Chi vole fare una torta de favi, spesce in prima, le fa bollire con cortecce tanto che siano meçe cocte. Quando è cosÌ et non facte, trande la medolla della fava dentro. Poy le micti a pistare et mictice lardo assay bactuto et mictice cascio frisco et non troppo, et se la torta è troppo grande, mictice tre ova et uno de sopra. È bono affare molto grasso, et sale ab uno modo, et se non fosse bene grasso, sarebe spesa perduta.

He who wants to make a pie of fava, spices in first, make them boil with the skins so much that they are half cooked. When it is so and not done, draw the middle of the fava in. Then put them to grind and put in enough lard beaten and put in fresh cheese and not too much, and if the pie is too big, put in three eggs and one on top. It is good to use lots of butter, and salt in a certain mode, and if it was not well greased, it would be often lost.

LI

Chi vole cocere una tencha, lavala bene et fala uno poco bollire in l'acqua, et poy la ne sci uvra la carne della spina en tale modo che la spina non se rompa, et micti la carne innello mortale con poca de maiurana o de petrosimulo, uno poco de menta, poco de ciaschuno, et uno poco de lacte de amandole che scia molto spisso, et tucte pista queste cose molto bene, et retorna questo bactuto in nella spina et poi la frigere. Magnale con salsa. Si è cusì concia, de' essere bona.

He who wants to cook a tench, wash it well and give it a little boil in the water, and then of it one opens⁹ the meat of the chin-bone and in such a way that the chin-bone does not break, and put the meat in the mortar with a little marjoram or parsley, a little mint, a little whatever, and a little almond milk that is very thick, and grind all these things very well, and return this beaten stuff to the chin-bone and then fry it. Eat it with sauce. If it is so dressed, it should be good.

LIII

Se voy fare torteli del carne del porco fresca mescolata, lessa l a sù che sia cocta, et battila con coltello sù che sia molto bene, et tolli le ola et lessala et pistala in uno mortaro et mictice fin a sei ova che siano lesse et mesca colla carne et mictice bone spetie et mictice de bono cascio paso gratulato, et volese fare quisti tortey in spoia de lasagna et vole non se lexare in brodo de carne et volese dare per scudelle con una peverata longa, et sondo bone lai.

If you want to make torteli of meat of fresh mixed pork, boil it so that it is cooked, and beat it with a knife so that it is very good, and take the pot and boil it and grind it in a mortar and put in up to six eggs that are boiled and mix with the meat and put in good spices and put in some good dry, grated cheese, and you want to make these pies in a skin of lasagna and one should not boil (them) in meat broth and it should be given for dish with a long meat pottage of pepper, and it is good boiled.

Se voy fare torta li samucati, tolli cascio frischo et clara de ova et tanta farina che annasse in uno guso de ovo, et iungere samuco et çuccaro, et volese frigere in tanto lardo che la frittella non tocche la padestia et burlare çuccaro sopra alli talgleri, et strigni lo cascio co una tovalgia bianca, perché l'acqua n'esca. Non ce mectere sale, che lardo l'avesse, sicomo troppo è salso.

If you want to make green tortelli, take fresh cheese and egg whites and enough flour that it goes in an eggshell, and add sumac and sugar, and it should be fried in so much lard that the fritters don't touch the frying pan and throw sugar on the squares, and bind the cheese with a white table-cloth so that the water doesn't get out. Don't put in salt, that lard you have, is like unto too much sauce.

LVI

Chi vole fare frictelle viri di, tolli lo cascio frischo et medolla de pane et ova et suco d'erbolato et frigi in lardo.

He who wants to make green fritters, take fresh cheese and center of bread and eggs and herb juice and fry it in lard.

⁹ Translation very dubious.

LVII

Chi voI e fare frictelle levetate, tolli lu leveto del pane overo formento, se non petisci avere suco de bono herbolato, et frigile in olio tanto che non vaga tucto socto.

He who wants to make leavened fritters, take the leaven of the bread or else corn, if you cannot have juice of good herbs, and fry them in oil so much that they do not go all beneath.

LVIII

Chi voi e fare torta li con formenti, toy farina bianca et stempera saffarano, et de questo poy fare frictelle et frigere in olio.

He who wants to make tortali with wheat, take white flour and temper it with saffron, and of this you can make fritters and fry them in oil.

LVIII

Chi vole fare lactacciolo, tolla lacte in una ... et mictice ova, et fiet bonum.

He who wants to make lactacciola, take milk in a ... and put in eggs, and let it be good.

LX

Tolli ventresche et ficatelli et budelli che siano reverse, et vole non se bactere con coltello, et voleve essere crudo e untu, e uno poco de cascio gratulato, de bone spetie et ova ce micti, et vole essere socttile como frictella, et mictice lardo structo assay. Se chiama rechesta.

Take gizzards and liverings and guts that are inside out, and one should not beat them with a knife, and they should be raw and greased, and put in a little grated cheese, good spices and eggs, and they should be small like fritters, and put in enough melted lard. It is called Rechesta.

LXI

Chi vole fare vinacio bianco, tolli tanta farina che scia una scudella et medola de pane biancho, et vole essere dui tanto che la farina, et mictice formagio overo lardo fresco et saffarano assay et dece ova et uno poco de lieveto et fecte de cascio frischo, et fiet bonum.

He who wants to make white Vinacio, take so much flour that it is a dish [a dish of flour] and the center of white bread, and it should be twice as much as the flour, and put in cheese or else fresh lard and enough saffron and ten eggs and a little leaven and slices of fresh cheese, and let it be good.

LXII

Chi vole fare uno fiadone, tolia lacte et çuccha che scia lessa et bene pista. Facciala grassa.

He who wants to make a custard, take milk and berries¹⁰ that are boiled and well crushed. Make them greased.

10 Could also be sugar. Or pumpkin. Or another kind of squash. With that spelling, not clear at all.

LXIII

Chi vole fare torta de ionchata, premela et caccine fore l'acqua et facciala bene grassa, et spetie assay.

He who wants to make a pie of junkets, press them and throw forth the water and make it well greased, and enough spices.

LXIII

Chi vole fare una torta de fugni, tolla el caso de comino et fugni tanti et poche ova et spetie assay, et scia bene grassa.

He who wants to make a mushroom pie, take the cheese from Comino and so many mushrooms and a few eggs and spices enough, and let it be well greased.

LXV

Chi vole fare una torta de herbe, tolli bietuli, borragine, petrosimuli et omge bona herba.

He who wants to make a tart of herbs, take beat (greens?), borage, parsley and every good herb.

LXVI

Chi vole fare cimere de ova, tolli le ova et frigile et agi una cipolla trita assay fricta et longa et medolla de pane, acito et spetie, et faccia bollire et gecta su l'ova.

He who wants to make cimere of eggs, take the eggs and fry them and add a sliced onion fried enough and long and the center of bread, vinegar and spices, and make it boil and throw on the eggs.

LXVII

Chi voi e fare alesagne, tolla bona farina bianca et falla bollire in brodo de capuni. Se non fosse tanta, mictice de altra acqua, et mectace del sale a bollire con essa, et tragala in uno catino, et mectano del cascio assay, et burla sopra li tagliaturi del grasso del capone.

He who wants to make lesanga, take good white flour and boil it in capon broth. If it is not so much, put in some other water, and put in some salt to boil with it, and dump it in a broad, flat bowl, and put in enough cheese, and throw over it the cuttings of the fat of the capon.

LXVIII

Anchi se possono fare lesagne in pavese. Tolale et facale cocere che non sciano troppo cocte, et tragale del vaso, et lavai e ad dui acque frede, ad ciò ch'el siano desillo metereaçe spetie et çaffarano, et poy se volionu frigere.

Also one can make lesagne in pavese. Take it and make it cook so that it is not too cooked, and dump it into a vessel, and wash it with two cold waters, so that they are fresh put in spices and saffron, and then it should fry.

LXVIII

Chi vole fare nochi, tolla farina et molglica de pane, et metterace uno poca de acqua, et toy le ova et desbacti con essa, et agi uno talgliaturo bagnato et falli mectere a bollire, et quando sono cocte, tralle fora et burlali suso del cascio assay.

He who wants to make nochi, take flour and bread crumbs, and put in a little water, and take the eggs and break them with it, and get a wet slice and put it to boil, and when they are cooked, draw them forth and throw on them enough cheese.

LXX

Chi voi e fare uno cervallato, tolla molglica de pane et cascio gratusato et ova et spetie, et mictilo dentro nel budello, et azi uno aco et foralo, et faccia bollire et coca in acqua, et po se arostire in fra lo pane, se te piace.

He who wants to make a sausage, take bread crumbs and grated cheese and eggs and spices, and put it in a gut, and get a needle and pierce it, and make it boil and cook in water, and then roast it in among the bread, if you like that.

LXXI

Chi volesse fare una bona lucanica, tolla tenche et facciale lessare, et toy la polpa et faccila bene pistare con amandole, çuccaro, spetie et con sale, et agia uno cucchiaro, che sia forata, et mictice dentro questo ch'ò dicto, et caccia dentro in olio, e daché è cocta, potesse dare entro le scudelle co minuti.

He who wants to make a good pudding, take tenches and boil them, and take the brawn and grind it well with almonds, sugar, spices and with salt, and add a spoon, that is pierced (has a hole in it), and mix in this that I have said, and throw it in in oil, and once it is cooked, you can give in the dishes with herbs.

LXXXVI

Chi vole fare bona solciça, tolla carne magra de cossa mescolata, et queste cose me misca bene, et selle voli bactere, poy lo fare, et agi tanto vino che sia uno bicchero, et tolli anisi overo finocchi.

He who wants to make a good sausage, take lean meat of mixed things, and these better things mix well, and if you want to beat them, then do it, and add so much wine that it is a glass, and take aniseed or else fennel.

LXXXV

Se voy fare ravioli, tolli lo cascio et levane lo sale, et agi cascio sicco gratusato, et bui asoperse.

If you want to make ravioli, take the cheese and take of it the salt, and add dry grated cheese, and boil asoperse. (See note)

LXXXVI

Se voy fare casciana, tolli cascio frisco et ova et lardo et scalogne trite crude.

If you want to make casciana, take fresh cheese and eggs and lard and sliced raw scallions.

LXXXXII

Questo magnare se chiama asquiles. Tolli quatro libre et talgiale minuta et lavale bene con acqua calda dui volte o tri, et mictela in la pignata con convenevole quantità de sale, et micti con esso quatro cipolle et minuçale et meça libra de samie de porco bello et nicto de destructo, et suffrigi insemi in fin a che scia cocta la terça parte, et poy ne puni apresso dui denaro de saffarano et quarta oncia de pepe et vinti mandole colli corti ce dentro in quantità de uno pane abrusciato in su lo aceto, et tucte queste cose pista et stempera.

This dish is called quilles. Take four pounds and cut them minutely and wash them well with hot water two times or three, and put them in the pot with a decent quantity of salt, and put with it four onions and shred them small and a half pound of beautiful pork fat clean of waste, and fry them together in until they are a third part cooked, and then put of it nearly two coins of saffron and a quarter ounce of pepper and twenty almonds with the skins inside in the quantity of a burnt bread in upon the vinegar, and all these things grind and temper.

Questo magnare se chiama aaneth. Tolli alquanto de castrone et tagliala minuta et micti in pignato ben lavata con convenevole quantità de sale et con coçarda de spetie et soffrigi insemi con saine et aqua in fin a che sia meço cocto, et poy puni tanta acqua bollente che coca la carne, et coie cucchiari d'acito et .xl. mandole, et quando lo magnare è cocto in fino alle altre parti remanendo la quarta parte, agi de piso dui denaro de çaffarano et le mandole colla cortecia dentro et quatro radice de petrosillo, cocte colle dicte carni, et tanto pane bruscato in l'acqua calda quanto uno avo, et quatro torla de ova cote, et dui octava parte de una oncia de spetie, et tucte queste cose stempera con acqua, là dove fo cocta la carne, et mictila in la pignata, et quando lo magnare è cocto, tiralo areto alla brascia et micti dentro .xl. discarole mondati integre et tanto çuccaro quanto una noce, et menestra, et puni spetie sulle scudelle.

This dish is called aaneth. Take some ewe-mutton and cut it minutely and put in a pot well washed with a decent quantity of salt and with (cozzarda) of spices and fry them together with tallow and water until that is half cooked, and then put so much boiling water that it cooks the meat, and gather spoons of vinegar and 40 almonds, and when the food is cooked in the end, the fourth part remaining to all the other parts, get of weight two coins of saffron and the almonds with the skins inside and four parsley roots, cooked with the said meat, and as much burnt bread in hot water as an egg, and four yolks of cooked eggs, and two eighth parts of an ounce of spices, and all these things temper with water, that in which the meat was cooked, and put it in the pot, and when the food is cooked, draw directly to the cinders and put in 40 discolored entire almonds and as much sugar as a nut, and broth, and put spices in the dish.

LXXXXIII

Questo magnare se chiama laudo. Tolli una gallina smembrata, et de ciascuno membro fa doe parti. Lavala et mictila in la pintola con convenevole quantità de sale et con quarta libra de lardo, nello quale sia soffricta meça cipolla talgliata minuta, et frigi in semi tanto che sia mesa cocta, et poy puni quantità de vino, pane abrusciato et octava parte de una oncia de spetie et quatro torle de ava cote et piso d'uno denaro de saffarano, et tucte queste cose stempera et polveriça con meço quarto de vino bianco, et poy ne puni xxx mandole integre et mondate. In fine della decoctione punice quarta oncia de çucararo.

This dish is called laudo. Take a dismembered hen, and of each member make two parts. Wash it and

put it in the pot with a decent quantity of salt and with four pounds of lard, in which was fried half an onion cut minutely, and fry together so much that it is half cooked, and then put a quantity of wine, burnt bread and the eighth part of an ounce of spices and four cooked egg yolks and a coin's weight of saffron, and all these things temper and grind very fine with a half quarter (half quart?) of white wine, and then take of it 30 whole almonds and clean them. In the end of the decoction, put in a quarter ounce of sugar.

LXXXXIII

Questo magnare se chiama magnare de crepa. Tolli una gallina et smembrala et divide eam de ciascuno membro in tre, et tolli una libra de lonça de porco et talliala minuto, lavala et puni al Iapigio. Iognice tanto sale che baste et lassa cocere. In mezo puni lo pane, una oncia de crepa de vino bianco et xl mandole ben mondate et meza oncia de spetie et quatro torle de ava et pisa de tre denari de saffarano, et tucte queste cose pista et stempera in semi con mezo quarto de lacte de vacca, et se lo lacte non è assay, fornisci con aqua bollente, et punice xx mandole dentro integri. In fine della decoctione puni oncia de çuccaro.

This dish is called a dish of crepa. Take a hen and dismember it and divide it of each member in three, and take a pound of pork loin and cut it minutely, wash it and put it "al Iapigio". Add as much salt as is enough and let it cook. In the middle put the bread, an ounce of crepa of white wine and 40 almonds well cleaned and a half ounce of spices and four egg yolks and three coins' weight of saffron, and grind all these things and temper them together with a half quart of cow milk, and if the milk is not enough, garnish with boiling water, and put 20 entire almonds into it. In the end of this decoction put an ounce of sugar.

LXXXXV

Questo magnare se chiama eucabam. Toy dui galline et smembrale et sparti ciascuno membro in dui parti et puni in pignato co quantità de sale, et aqua tanto che copra la carne, sì che le dui parti sia l'acqua. Et quando sondo cocti, agi appare chi ate quelle cose et mictice de comino et granelle da qua tra grane forte, et abi pisto et mescolate con meso quarto de lacte, le qual cose se volgliuno colare insemi cola tovalia et piste in uno catino. Po l'abbi apparecchiate queste altre cose per pisa d'uno denaro de saffarano et .v. spiche d'alglío monde et quaranta mandole monde et quatro torla de ova cocte et dure et tanto pane bianco quanto una noce, et non brusciato. El fecato et lu pecto delle galline cocte, piste con li coli, tole sopra una tavola, et meza oncia de spetie, le quali cose sciano pistate insemi in una pignato con quatro tarli de ova crude, et queste cose siano destemperate con quello che foruno colate per la tovalgia et con lacte et co vino, et tolli granella de mela granate, et micti tucte queste cose destemperate in pignata insemi colle carni, et lassese cocere tanto che lo magnare sia posato et cocto. Quando menestri, puni sulle scudelle polvere de spetie et çuccaro.

This dish is called Eucabam. Take two hens and dismember them and divide each member into two parts and put in a pot with a quantity of salt, and so much water that it covers the meat, so that the two parts (out of three) are water. And when they are cooked, having prepared these things and put in some cumin and grain of four strong grain weights, and having crushed them and mixed them with half a quart of milk, those things should be strained together with a napkin and grind in a dish. Then you have prepared these other things for a coin's weight of saffron and 5 cloves of peeled garlic and forty shelled almonds and four cooked hard egg yolks and as much white bread as a nut, and don't toast it. The liver and the breast of the cooked hen, crush with the cabbages, put it on a table, and a half ounce of spices, which things are ground together in a pot with four raw egg yolks, and these things are tempered with that which was strained by the napkin and with milk and with wine, and take pomegranate grains, and put all these things tempered in a pot together with meat, and boil them so much that the food is stopped and cooked. When it cooks up, put powder of spices and sugar on the dish.

C

Questo magnare se chiama magnare de granci. Tolli le mandole et quantità de ava del galline, pane non abrusciato, pista insemi et fane lacte con quarta parte de uno quarto de aqua, et poy tolli piso de dui denari de saffarano et octava parte de una oncia de spetie et octava parte de una oncia de comino et quantità de ova de granci, tanto quanto tene uno guso de ovo de galline, et se nel grancio non foro ova, punici .xv. code de granci cocte, et tucte queste cose pista in pignata et stempera colo lacte et puni in pignato et lassalo bollire una onda o dui, et abi .c. code de granci et puni in pignato colle dicte code et posale che baste et mesteca et lassa bollire una onda et trallo adreto sulla mensa, e quando menestri, puni spetie suso le scudelle, et porebe sende magnare.

This food is called dish of crabs. Take the almonds and a quantity of hen eggs, bread not toasted, grind together and make them milk with a quarter part of a quart of water, and then take the weight of two coins of saffron and an eighth part of an ounce of spices and an eighth part of an ounce of cumin and a quantity of eggs of crabs, as much as the shell of a hen's egg holds, and if in the crab there were not eggs, put in the tails of 40 cooked crabs, and all these things grind in a pot and temper with milk and put in a pot and let it cook a wave or two, and get 100 tails of crabs and put in a pot with the said tails and stop when it is enough and mix and let it boil a wave and draw it directly on (to) the table, and when it cooks up, put spices upon the dish, and you can eat it.

CI

Questo magnare se chiama magnare de gelatina. Tolli una anguilla, lavai a bene con coltello, trande quello dentro et fanne xxii moiche in .pignata, cucchiari d'olio, et mictice una cipolla talgliata minuta et convenevele quantità de sale, et abassa la tigete a meso, et poy puni .L. amandole colle cortece dentro et quarta medolla de pane abrusciato in foco, infusso in acito, et .i. medolla de anguilla. Pista insemi in pignata et destempera con esso quarto de acito et d'acqua, che siano le dui parti acito et la terça acqua, et lassa cocere, et quando lo magnare è cocto, puni meça oncia de spetie et trallo areto se a nefa, et punice meça oncia de çuccaro, et quando tu menestri, puni delle spetie su le scudelle.

This dish is called dish of gelatina. Take an eel, wash it well with a knife, draw (out) that (which is) inside and make 22 crumbs in a pot, spoons of oil, and put in an onion cut minutely and a decent quantity of salt, and depress it tigete to half, and then put 50 almonds with the skins inside and a quarter center of bread toasted in the fire, infused in vinegar, and one center of eel. Grind together in a pot and temper with that quart of vinegar and of water, that are the two parts vinegar and the third water, and let it cook, and when the dish is cooked, put a half ounce of spices and draw it directly itself (on) to the table, and put in a half ounce of sugar, and when you cook it, put some spices on the dish.

CII

La polvere che se pone in la gelatina deve essere cotale. Tolli meça oncia de spetie et çengauero et quarta meça de galançe et quarta oncia de canella et meça oncia de garofani et questa quantità della polve, et lassa alla gelatina, et de fore aie scudelle.

The powder that one puts in the gelatina must be strained. Take a half ounce of spices and ginger and a quarter half of galangale and a quarter ounce of cinnamon and a half ounce of cloves and this quantity of the powder, and leave it to the gelatina, and of holes to the dish.

CIII

Questo magnare se chiama gelatina. Tolli uno capono overo gallina et smembrala et divide ciascuno membro in dui parti o tre, et puni in pignata, talgliata minuto, et meça libra de lardo soffricto in uno vascello, et lassa frigere insemi ad meço, et poy puni xxx mandole colle corti ce dentro, bene lavate, et quarta medolla de pane de corte, bruciato in foco in acito, lo fecato del capone o della gallina, cocto su la brasciola, et quatro torli de ova cocti et dure, et tucte queste cose pista et destempera in pignata, et quando lo magnare è cocto, punici .i. oncia de spetie et mezo quarto de .i. oncia de cotale spetie quale forono piste in la gelatina dello pescie in quillo medesimo modo. De fora in enenti, et tralla adreto sula meza, et punice .j. oncia de çuccaro, et quando tu menestri, puni delle dicte spetie in le scudelle.

This food is called gelatina. Take a capon or else a hen and dismember it and divide each member in two parts or three, and put in a pot, cut minutely, and a half pound of lard fried in a vessel, and let it fry together to half (until it is half done), and then put in 30 almonds with the skins, well washed, and a quarter (quart?) center of court bread, toasted in fire in vinegar, the liver of the capon or of the hen, cooked under the embers, and four egg yolks cooked and hard, and all these things crush and temper in a bowl, and when the dish is cooked, put in 1 ounce of spices and a half quart of 1 ounce of strained spices which were ground in the fish gelatina in that same way. De fora inenti (of holes within?)¹¹, and draw it directly on (to) the table, and put in an ounce of sugar, and when you cook it up, put some of the said spices in the dish.

For invention it is that this work is finished. Thanks be to god. Amen.

(Rebecca Friedman, translator)

¹¹ I just cannot figure out what in the world this phrase means. My best guess is written there; my explanation for it is in the glossary.