

## **Brawn en Peuerade**

(Meat in Pepper Sauce)

*Take myghty brothe of Beef or of Capoun, and þenne take clene Freysshe Brawn, an sethe it, but not y-now; An ȝif it be Freysshe Brawn, roste it, but not J-now, an þan leche it in pecys an caste it to the brothe. An þanne take hoole Oynonys, & pylle hem, and þanne take Vynagre ther-to, and Canelle, and sette it on the fyre, and draw yt thorw a straynoure, and caste ther-to, and a lytil Saunderys, and sette it on the fyre, an let boyle tyll the Oynonys an the Brawn ben euyne sothyn, an nowt to moche; þan take lykoure y-mad of Bred an Vinegre an Wyne, an sesyn it vp, an caste ther-to Saffroun to make the coloure bryth, an Salt, an serue it forth.*

Take a pork (or wild boar) shoulder and brown it quickly (either sear it in a hot pan or roast it for a short period of time in a very hot oven.) Slice it into pieces and cover it with beef or chicken stock. Peel some small onions (we like pearl onions) and add them to the broth along with a little vinegar, cinnamon, black pepper, and (optional) sandalwood. Simmer until the meat is tender but not falling apart (around 2-3 hours.) Grind some day-old bread, crusts removed, with some red wine, vinegar, and a little saffron in a mortar and pestle until smooth. Pass through a sieve and add to the broth to thicken. Adjust seasoning to taste and serve.

For 4 ppl:

1 lb. Wild boar shoulder (can substitute pork, preferably duroc)

¼ lb. Pearl onions

1 pint stock (chicken or beef)

3 Tbsp Red wine

3 tsp Apple cider vinegar

1/3 tsp. Combined: Ground Mace, Cinnamon, Black Pepper, Cloves

Small pinch Saffron threads

½ oz. Day old Bread

## **Daryoles**

(Cream tarts)

*Take Creme of Cowe mylke, oþer of Almands; do þerto ayren with suger, saffron, and salt; medle it yfere; do it in a coffyn of ii. ynche depe; bake it wel and serue it forth.*

Take light cream or almond milk (not the thin storebought kind, make your own thick almond milk!) Beat eggs with sugar, saffron, and salt, and mix with the cream. Par-bake a 2 inch deep pie shell and fill with the cream mixture. Bake until set, cool, and serve.

For 1 9" tart shell:

2 c. light cream (or thick almond milk)

8 egg yolks

½ c. sugar

¼ tsp. Salt

Pinch of saffron (go light, saffron is very strong)

Bake for 10 mins at 450 then about 30 minutes at 300 until the filling wobbles but isn't liquid.