

Patina de piris:
pira elixa et purgata e medio teres cum pipere, cumino, melle,
passo, liquamine, oleo modico. obis missis patinam facies,
piper super aspargis et inferes.
(Apicio, De re coquinaria 4, 2, 35)

PATINA DE PIRIS
(Pear Soufflee)

Ingredients:

1kg pears (peeled and without core)
6 eggs
4 tblsp honey
100 ml Passum
a little bit oil
50ml Liquamen, or 1/4 tsp salt
1/2 tsp ground cumin
ground pepper to taste

Instructions:

Mesh cooked and peeled pears (without core) together with pepper, cumin, honey, Passum, Liquamen and a bit of oil. Add eggs and put into a casserole. Cook approximately 30 minutes on small to moderate heat. Serve with a bit of pepper sprinkled on the soufflee.

DULCIA DOMESTICA ET MELICAE

Dulcia domestica: palmulas vel dactilos excepto semine, nuce vel nucleis vel piper tritum infercies. sales foris contingis, frigis in melle cocto, et inferes.
(Apicio, De re coquinaria, 7, 13, 1)

DULCIA DOMESTICA

(Housemade Dessert)

Ingredients:

200g fresh or dried dates
50g coarsely ground nuts or stone-pine kernels
a little bit salt
honey, or red wine with honey (to stew)

Instructions:

Take the stones out of the dates and fill them with nuts or stone-pine kernels. Sprinkle a bit of salt on the filled dates and stew them in honey or honey-sweetened red wine. The dates have to be cooked in on low heat until their paring starts to come off (approximately 5-10 minutes).

Note:

You may also fill some dates with ground pepper. (I wonder how this might taste - but that's a suggestion made in the original recipe.)

Ova spongia ex lacte:

ova quattuor, lactis heminam, olei unciam in se dissolvis, ita ut unum corpus facias. in patellam subtilem adicies olei modicum, facies ut bulliat, et adicies impensam quam parasti. una parte cum fuerit coctum, in disco vertes, melle perfundis, piper adspargis et inferes.

(Apicio, De re coquinaria 7, 13, 8)

OVA SFONGIA EX LACTE (Pancakes with Milk)

Ingredients:

8 eggs
600ml milk
100ml oil
a little bit honey
a little bit ground pepper

Instructions:

Mix eggs, milk and oil until you have a pancake dough. Fry in a pan and serve topped with honey and a little pepper.

Patina de pisciculis:

uvam passam, piper, ligusticum, origanum, cepam, vinum, liquamen, oleum. transferes in patellam. cum cocta fuerit, adicies in ipsam pisciculos coctos. amulo obligas et inferes.

(Apicio, De re coquinaria 4, 2, 30)

**PATINA DE PISCICULIS
(Soufflee of Small Fishes)**

Ingredients:

500g boiled fillet of small fishes or whole sardelles
150g dried raisins (sultanas)
1/2 tsp freshly ground pepper
1 tblsp Liebstoekl
1 tblsp oregano
2 small diced onions
200ml oil
50ml Liquamen, or 1/2 tsp salt
some cornstarch

Instructions:

Mix raisins, pepper, Liebstoekl, oregano, onion, wine, Liquamen and oil together and put in a casserole. Cook until done. Then put small boiled fish fillets or boiled small whole fishes into it. Thicken with a bit of cornstarch and serve