

12th NIGHT:

Feast
Of
Three courses

1st Course

Manchet with butter
Charlemagne's cheese with apricots
Brined Beefe
Cabogys
Shrympes with vinegar
Peas in oil with garlic
Marzipan

2nd Course

Sallad for Great Feast
Eggs in mustarde sauce and Bread
Artichowe pies
Pickled mushrooms
Roast pork with sauces
Pies of Green Apples

ATLANTIA Mapped
(Edible Subtlety)

3rd Course

Spiced Pears
Cheese

Ingredients:

Manchet - (Flour, salt, water, yeast, sugar) and Butter
Charlemagne's Cheese - Brie wheels with dried apricots
Brined Beef - Corned beef brisket with pickling spices
Cabogys - Cabbage (with saffron, bay laurel leaves, pickling spices)
Shrympes with vinegar - shrimp with white wine vinegar
Peas in olive oil with minced garlic (Peas, olive oil, minced garlic)
Marzipan - Ground almonds, sugar, almond extract
Sallad for Great Feast (raisins, figs, capers, olives, currants, olive oil, white wine vinegar, oranges, lemons, sage leaves, sugar, spinach leaves, lettuce, red cabbage, cucumber)
Eggs in mustarde sauce (eggs, mustard flour, butter, salt, pepper)
Artichoke pies (olive oil, minced garlic, artichoke hearts, Italian bread crumbs, grated Parmesan cheese, Mozzarella cheese, store pie crusts, eggs)
Pickled mushrooms (white wine, white peppercorns, nutmeg, mace blade, mushroom buttons, fresh ginger root, salt)
Roast Pork (pork, prunes, apricots, thyme, olive oil, rosemary)
Apple sauce (apples, ground cloves)
Brown mustard (Brown mustard seeds, apple cider vinegar)
Pies of Green Apples (store pie shells, Granny Smith apples, cider, sugar, salt, butter, cinnamon, ginger, nutmeg)
Atlantia Mapped - made for the feast by Lady Grace Whytteng
Spiced Pears (Pears, apple cider vinegar, cinnamon stick, mustard flour, sugar, cloves)
Cheese - made for the feast by Lady Hrosvitha von Celle - (Whole milk (pasteurized, cow), rennet- vegetarian, calcium citrate, salt)
Sparkling cider (store bought)

Sources

Forme of Curye, IV:6

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Partridge, F., The Widowes Treasure'

Rumpolt, Max, Ein neue kochbuch

Sass, Lorna, To The Queen's Taste

Spurling, Hilary, Elinor Fettiplace's Receipt Book

Wilson, C. Anne, Food and Drink in Britain

Cooks

Master Tirloch of Tallaght

Lady Hrosvitha von Celle

Lady Grace Whytteng

Lady Elizabeth of Hadley Hall

Mistress Allasondrea de Fano

Lady Alesia la Sabia de Murcia

Sir Ælfred of Cres

Duchess Marie-Simone de Barjavel 'la Fildena

Lord Alexandre dfe Tourouvre

Lady Delphina the Mad

Lady Heloise Le Gardeur

Master Iustinos Ancyrenos Patrikios

Lady Sophia vander Werken

Lady Rebecca the Contrary