

MODERN RECIPE

- * 3-4 lb. freshly home-made, undried noodles OR 1 lb. dried egg noodles
- * 1 tbs. oil
- * large pinch salt
- * 2 cups grated cheese (see: How to Cook Medieval - Cheese)
- * 1 stick butter

Boil noodles with oil & salt until al dente (tender-crisp). Drain well. In a serving bowl or platter place some melted butter and cheese. Lay noodles on top and add more butter and cheese. Serve as is or continue adding layers of butter, cheese, and noodles. Use extra cheese as necessary. Serve immediately, or place in a hot oven for several minutes and then serve. Serves 8.

Brought by Sandra Rhodes

ORIGINAL RECIPE

Makerouns. Take and make a thynne foyle of dowh, and kerue it on pieces, and cast hym on boiling water & seep it wele. Take chese and grate it, and butter imelte, cast bynethen and abouven as losyns; and serue forth.

Hieatt, Constance B. and Sharon Butler. *Curye on Inglisch: English Culinary Manuscripts of the Fourteenth-Century (Including the Forme of Cury)*. New York: for The Early English Text Society by the Oxford University Press, 1985.

Translation:

Macaroni. Take a piece of thin pastry dough and cut it in pieces, place in boiling water and cook. Take grated cheese, melted butter, and arrange in layers like lasagna; serve.