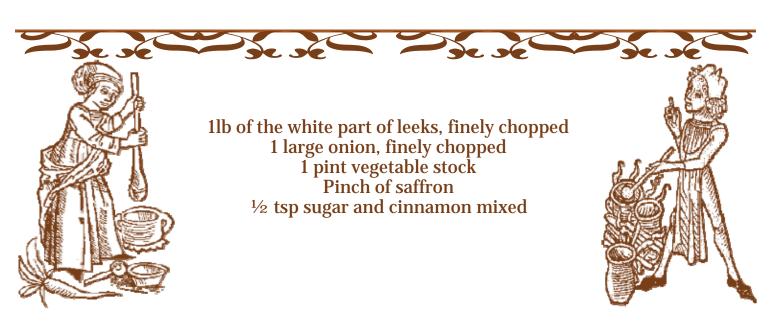


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Take the gwyte of lekes and parboyle hom, and hew hom fmalll, and take onyons and mynfe gom therewith, and do hom in a pot, and put thereto gode broth, and let hit boyle, and do therto fmale briddes, and feth hom therewyth, and colour hit wyth faffron, and do therto pouder marchant, and ferve hit forthe.



- 1 -Simmer the leaks and onions in the stock for some 15 minutes until tender; add the saffron, stirring for a few minutes to dissolve its colour.
- 2 -Pour into a dish, sprinkle with sugar and cinnamon and serve.

The original recipes all parboil the leeks before adding the onions but leeks today do not require this preparation.

