



Mange Moleynne

Take Almaundys, an blaunche hem, an draw forw a straynoure a ficke mylke in-to an potte ; fan take braton of a Capoun, an hew it smalle, an do it in a potte, an lye it with Floure of Rys ; an do fer-to whyte grece, & sethe alle to-gederys ; an when it is y-sothe, take vppe of fe fyre, & do fer-in Sugre y-now ; fen take blaunchyd Almaundys, & frye hem, & ley lechys on a dysshe, & on euery leche prycke Almaundys; an fan serue it forth.



8oz raw chicken, finely chopped
2 tbsp. ground almonds
1 tbsp. lard
3 tbsp. rice flour
1 tbsp. sugar
9 blanched almonds



- 1 -Grind the almonds with $\frac{1}{4}$ pint water, strain off the almond milk, mix with the chicken, the rice flour and lard, and simmer gently for 10 minutes, while stirring continuously.
- 2 -Remove from the heat, stir in the sugar, pour into a rinsed dish, and leave to set.
- 3 -Cut the pate into slices, and stud each with three blanched almonds.

This title probably comes from the French manger, 'food' and moleine, 'soft', which describes its consistency, when compared to that of cooked meats.

