

Raynecles

Take twete porke, dates, figges, braied togeder, and put therto a fewe zolkes of eyren, and in the brayinge alay hit with a lytel brothe, and call therto pouder of clowes, pouder of pepur, fugre, raiynges of corance, and colour hit with faffron, and medel al togeder; and then hille the stuffure in pafte as men maken rusehewes; and then take the brothe of capons fothen in herbes, and let hit boyle, and colour hit with faffron, and then put in therto the raynecles, and when thai byn boyled take hom up, and lay three of hom in a difsh, and poure brothe therto; and take grated chefe medelet with pouder of ginger, and strewe abobe theron, and ferbe hit forth.



8oz plain flour
8oz lean pork
4 dates, chopped
2 dried figs, chopped
1 egg yolk
1½ pints chicken stock
Large pinch of saffron
1/8 tsp mixed ground clove & black pepper
1 tbsp. sugar, 1 tbsp. currants
2oz grated cheese, 1/8 tsp ground ginger



1 -Put the flour into a bowl, make a well in the centre and work in just sufficient water (about ¼ pint) with a knife blade to make a thick dough. Turn onto a floured board and knead until smooth.

2 -Chop and then grind the pork, dates, figs, yolks, saffron, cloves, black pepper and sugar to a smooth paste, moistening it with a little of the stock, then stir in the currants.

3 -Roll dough out thin, and cut into eight 4" rounds. Spread the mixture on four of the rounds, leaving the edges clear. Dampen the edges, cover with the remaining rounds, and seal the edges, excluding all air.

4 -Bring the remaining stock to the boil in a large pan, put in the ravioles, boil for 10 minutes, serve in a deep dish sprinkled with grated cheese and ginger.

